

Product specification Mussel powder



Product

Mussel Powder

Producer: **SEAFOOD FLAVOURS A/S**

Food Parken 7
DK – 7900 Nykøbing Mors, Denmark
Aut no. DK 5360 EC

Sales Company

VILSUND BLUE A/S
Øroddevej 100A
DK – Nykøbing Mors, Denmark
Phone: (45) 97 72 37 00
Aut no. DK 2033 & DK 4069

Heating process

Evaporated and spray dried powder.

Ingredients

Powder of **blue mussels** (*Mytilus edulis*) extract

Expected use of the Product

1. As a flavour/ingredient in cooked dishes from finished product manufacturers and restaurants
Heat treatment of the product of before consumption is not a prerequisite.
2. **Mussel** powder is an **allergen** and should not be consumed by persons, who are allergic to shellfish and mussels.
3. The product is an **allergen**.

Recommended dosage

Depending of application, between 4-5%

Shelf life

Mussel powder ~ 6 years from production date, stored at ambient temperature.
Store in original packaging. Avoid sunlight and high temperature.

Catch-areas

Mussels caught in the Limfjord, Sound and Belt Sea fishing area North Sea - FAO 27, sub area III b, c + IV b.

Certification

The mussels are from a sustainable fishery-MSC: MSC-C-50922

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Packing

Inner bag: 500g / 7 kg
Outer: Plastic bucket with lid.

Packaging

Inner: Sealed blue or transparent bags, HDPE
Outer: Plastic bucket with a lid

Labelling/coding

According to EU legislation

Sensorial characteristics

Appearance: Powder
Colour: White/creamy. No colouring or preservatives added.
Flavour: Fresh and distinct seafood flavour. Pleasant flavour, with no off taints present.
Odour: Clean salty aroma with a note of fish.
Texture: Soft

Nutrition values per 100g product for declaration

Parameter		Nutrition values per 100g
Energy	kJ/kcal	817kJ/192kcal
Fat	g/100g	0
Of which saturates	g/100g	0
Carbohydrates	g/100g	30
Of which sugars	g/100g	0.9
Protein	g/100g	17
Salt	g/100g	30.7

Microbiological standards

	Target	Max.
E-coli	<10	<100 cfu/ g.
Staphylococcus Aureus	<10 cfu/ g.	<100 cfu/ g.

Mussel powder are produced in accordance with current EU legislation.

The chemical standards are analysed on a random sample of IQF mussel, including traces of pesticides and antibiotics.

Catch area are approved and released by the Ministry of Food, Agriculture & Fisheries of Denmark, according to current legislation.

No radiation or GMO are used in the production of the mussel powder.