



Certificate of Analysis.

Ascophyllum nodosum.

Description of the material:

Ascophyllum nodosum Name:

Batch Number: 0020NORD

Expiry date: End 12 2010

Physical description: Fine grey-green powder of 100% pure

dried Arctic wild wrack

Packaging and amount of material: Plastic lined, side folded paper

packaging

Supplied in packets of 0.25 kg

Seagreens® Ltd, Warren Virgate, Name and address of supplier:

Handcross, Sussex RH13 6PD

Intended Use:

- Food ingredient
- Condiment

Instructions for correct use:

The bags should be stored in a cool dry place. The expiry date of this material is based on the current information supplied by Seagreens® Ltd and holds only for proper storage conditions in the originally closed package

Hazardous situation:

Under conditions of normal usage this product poses no risk to human health.

Hazardous Ingredients Hazard Symbol Risk Phrases NONE n/a No Known Hazard







Microbiological purity assessment:

Test	Result
Aerobic Plate Count at 30 °C	Not detected
Coliforms	Not detected
Enterobacteriaceae	Not detected
E. coli (TOTAL)	Not detected
Staphylococcus aureus	Not detected
Salmonella species	Not detected in 25g*
Moulds	Not detected
Vibrio species	Not detected

^{*} following enrichment

Further Information:

The results shown in the table above refer to the average results obtained from the triplicate analysis of 3 sub-samples from one batch of wild wrack seaweed harvested from the Arctic.

All the analyses carried out in this certificate of analysis followed Health Protection Agency National Standard Methods - Food.

References:

http://www.hpa-standardmethods.org.uk/pdf_sops.asp#Food

Signed by: Dr Andrew C. Fairclough Date: 6th June 2008

This document has been computer generated and is valid without a signature

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Fucus spiralis.

Description of the material:

Name: Fucus spiralis

Batch Number: 0020NORD

Expiry date: End 12 2010

Physical description: Fine khaki-green powder of 100% pure

dried Arctic wild wrack

Packaging and amount of material: Plastic lined, side folded paper

packaging

Supplied in packets of 0.25 kg

Name and address of supplier: Seagreens® Ltd, Warren Virgate,

Handcross, Sussex RH13 6PD

Intended Use:

- Food ingredient
- Condiment

Instructions for correct use:

The bags should be stored in a cool dry place. The expiry date of this material is based on the current information supplied by Seagreens[®] Ltd and holds only for proper storage conditions in the originally closed package

Hazardous situation:

Under conditions of normal usage this product poses no risk to human health.

Hazardous Ingredients Hazard Symbol Risk Phrases
NONE n/a No Known Hazard







Microbiological purity assessment:

Test	Result
Aerobic Plate Count at 30 °C	Not detected
Coliforms	Not detected
Enterobacteriaceae	Not detected
E. coli (TOTAL)	Not detected
Staphylococcus aureus	Not detected
Salmonella species	Not detected in 25g*
Moulds	Not detected
Vibrio species	Not detected

^{*} following enrichment

Further Information:

The results shown in the table above refer to the average results obtained from the triplicate analysis of 3 sub-samples from one batch of wild wrack seaweed harvested from the Arctic.

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Pelvetia canaliculata.

Description of the material:

Name: Pelvetia canaliculata

Batch Number: 0020NORD

Expiry date: End 12 2010

Physical description: Fine khaki-green powder of 100% pure

dried Arctic wild wrack

Packaging and amount of material: Plastic lined, side folded paper

packaging

Supplied in packets of 0.25 kg

Name and address of supplier: Seagreens® Ltd, Warren Virgate,

Handcross, Sussex RH13 6PD

Intended Use:

- Food ingredient
- Condiment

Instructions for correct use:

The bags should be stored in a cool dry place. The expiry date of this material is based on the current information supplied by Seagreens[®] Ltd and holds only for proper storage conditions in the originally closed package

Hazardous situation:

Under conditions of normal usage this product poses no risk to human health.

Hazardous Ingredients Hazard Symbol Risk Phrases
NONE n/a No Known Hazard







Microbiological purity assessment:

Test	Result
Aerobic Plate Count at 30 °C	Not detected
Coliforms	Not detected
Enterobacteriaceae	Not detected
E. coli (TOTAL)	Not detected
Staphylococcus aureus	Not detected
Salmonella species	Not detected in 25g*
Moulds	Not detected
Vibrio species	Not detected

^{*} following enrichment

Further Information:

The results shown in the table above refer to the average results obtained from the triplicate analysis of 3 sub-samples from one batch of wild wrack seaweed harvested from the Arctic.

All the analyses carried out in this certificate of analysis followed Health Protection Agency National Standard Methods - Food.

References:

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