

SVG0601.025A: Organic Atlantic Dulse 8x25g

Uncontrolled if printed

		Version:	1D / 19.01.2023
		Label Code:	SVG0601.025A.03
General Information			
Product Description:	Dried dulse sea vegetable.		
Unit Size:	25g		
Country of Origin:	Spain		

Organic Status

Organic:	Yes
Cert. at Source:	CRAEGA
Cert. at Point of Sale:	Soil Association

Ingredients

Dried sea vegetable (Palmaria palmata)*. *organically grown	
May Contain:	Due to the nature of the product, this may contain a trace amount of fish, molluscs and/or crustaceans.

Allergen Information

Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Possible cross-contamination
Eggs*:	Absent
Fish*:	Possible cross-contamination
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Possible cross-contamination
* and products thereof +(>10mg/kg or 10mg/l)	

Nutritional Information

Typical figures in g/100g	
Energy kJ	206 kJ
Energy kCal	50 kcal
Fat	0.5 g
of which saturates	< 0.1 g
Carbohydrate	2.4 g
of which sugars	0.3 g
Fibre	8.6 g
Protein	4.6 g
Salt	0.5 g

Nutritional values for the product as served

Production Process

Production Process:	Receipt of fresh sea vegetable > inspection > storage > selection & washing > draining > dehydration > moisture control > selection > packing> storage Receipt of dried sea vegetable > inspection > storage > chopping > moisture control > shifting > griding > packing > metal detection > labelling > packaging > palletisation > storage > despatch
Pasteurisation Process:	30-40C
Processing Aids:	N/A

Dietary Selling Points

Gluten Free:	No
Raw Food:	Yes
Kosher:	No
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information




Dulse is naturally rich in iodine. People sensitive to the effects of iodine are advised to seek medical advice before consuming this product.

Storage & Shelf Life

Min. Shelf life from Production:	24	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Store in a cool, dry place.	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Reseal pack after use.	
Notes and Cautions:	Pack contains approx. 5 servings	
Usage Instructions:	Requires prior hydration and/or boiling. Without prior preparation it can be ground with mortar and pestle and then it can be used as a condiment and baked as an appetizer. To prepare, simply wash and soak in cold water for approx. 10 minutes. Drain well and rinse briefly before chopping and adding to your meal. Preparation of soups, scrambles, croquettes, pies, rice and pasta.	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	8
Unit Size (g or ml):	25g
Unit Description:	Biodegradable regenerated cellulose bag+ carton
Trade Case description:	Cardboard case
Shelf Ready Packaging:	No
Trade Case Configuration (Front x Side):	02 x 04

 Unit		 Case		 Pallet	
Barcode:	5021554001805	Barcode:	05021554001799	Block (1000mmx1200mm) Layers/pallet 8 Cases/layer 20	
Net Weight (g):	25	Net weight (g):	200		
Gross Weight (g):	42	Gross weight (g):	470		
Drained Weight (g):	0				
Depth (mm):	55	Depth (mm):	208	EURO (800mmx1200mm) Layers/pallet 8 Cases/layer 15	
Width (mm):	103	Width (mm):	240		
Height (mm):	183	Height (mm):	190		
Paper (g):	17	Paper (g):	134		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	0	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	Regenerated cellulose (90%biobased)	Type of Other:			

Languages on Label:		Sizes Available:	
English French Norwegian Danish Swedish Arabic Slovak Greek Slovenia			

Marketing Information	
Suggestions for use:	Requires prior hydration and/or boiling. Without prior preparation it can be ground with mortar and pestle and then it can be used as a condiment and baked as an appetizer. To prepare, simply wash and soak in cold water for approx. 10 minutes. Drain well and rinse briefly before chopping and adding to your meal. Preparation of soups, scrambles, croquettes, pies, rice and pasta.

Pack Shot Image:



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