

Product Specifications

● **Product Information**

Name of product	Okinawa dried mozuku seaweed 100g (board type)
Name of Ingredient	Okinawa mozuku
Volume of content	100g
JAN code	none
Quantity/package	10 bags
Best if eaten by this date	365 days from date of manufacture (room temperature, unopened)
Storage Method	Store away from high temperature and humidity
Country of origin	Okinawa, Japan
Product Features	Only carefully selected mozuku seaweed harvested in Okinawa Prefecture is dried without additives. No pre-treatment is required, such as removing salt, and it can be easily enjoyed simply by putting it back in water.
Cautions after opening the package	After opening, store in a tightly closed container out of direct sunlight and consume as soon as possible.
Producer [location]	Okinawa Prefecture Federation of Fishermen's Cooperative Associations [1-4-11 Nishizaki-cho, Itoman City, Okinawa, Japan]
Seller [Location]	Same as above
Sales manager	Daiki Yonamine
Contact us	TEL: +81 -98-2795 FAX: +81-987-4619

● **Packaging Standard**

	Size[Length x Width x Height]	Material / Remarks
Individual Packaging	380 (under chuck) x 260 (mm)	PP/PET
outer case	465 x 340 x 298 (mm)	corrugated cardboard
Packing/Gross weight	Approx. 1.800kg	1 box / 10 bags total weight

● **Raw material standard**

Raw material name	combination ratio	Additive Applications	Allergenic Substances	genetically modified
Okinawa mozuku	100%	x	x	not subject (to)

● **Nutrition Facts (per 100g of this product)**

Energy	149kcal	Dietary fiber	60. 1g
Protein	6. 9g	Kotassium (K)	734mg
Fatty	2. 5g	Calcium (Ca)	883mg
Carbohydrate	62. 0g	Magnesium (Mg)	1. 04g
Salt equivalent	6. 25g		

Test request to: Japan Analytical Center, Inc.

Test report issue number: No. 2108704001

● **bulk labeling**

Display Classification	Other General
Name	Okinawa dried mozuku seaweed 100g (board type)
Raw material name	Okinawa mozuku (produced in Okinawa)
Content by volume	100g
best if eaten by this date	Listed on the lower right of the backside of the frame
Preservation methods	Store away from high temperatures and humidity.
Manufacturer's name and address	Okinawa Prefecture Federation of Fishermen's Cooperative Associations 1-4-11 Nishizaki-cho, Itoman City, Okinawa, Japan

● **Examples of use (recommended cooking methods)**

Mozuku omelet (2 servings)

Ingredients: Dried mozuku seaweed - 3g, eggs - 3, soup stock - 60CC, light soy sauce - to taste
How to make:
1) Soak dried mozuku seaweed for about 1 minute, drain and cut into short pieces.
2) Beat eggs in a bowl, add soup stock and light soy sauce, and mix.
3) Add mozuku seaweed and mix. 4) Add oil to a hot frying pan.
4) Heat oil in a frying pan, pour the mixture into the pan, and shape into an egg roll.

● **Product Appearance**



● **quality standards**

Checklist	Standard value	Method of examination
General bacterial count	1. 0 x 10 ⁴ or less	Standard agar plate culture method (self-inspection)
Escherichia coli (E. coli)	Negative	Desoxycholate agar plate culture method (self-inspection)
staphylococcus aureus	Negative	Flatbed application culture method (1 time per year)
Vibrio parahaemolyticus	Negative	Bacteria enhancement culture method (1 time per year)
Moisture content	15% or less	Infrared Moisture Meter
Water activity	Less than 0.6Aw	Water activity analyzer

● **Countermeasures against foreign objects**

Prevented object	Prevention methods	Frequency	Management benchmarks
Foreign metal object	Metal detector	Full complement	Fe1.0mm, Sus:1.5mm

● **Lot quantities and other information**

Minimum lot size	1 box / 10 bags
Maximum daily production	40 boxes = 400 bags
Lead time (in stock)	In-prefecture: 2 days to 1 week, out-of-prefecture: 3 days to 1 week
Lead time (no inventory)	In-prefecture: 1 week to 10 days, out-of-prefecture: 10 days to 2 weeks
Radiation test	Once a year Cesium-134, cesium-137, iodine-131

● **Reported business description**

Month and year of authorization	27-Aug-21
ahead of the competitor	Okinawa Prefecture Southern Public Health Center
Type of Business	Seaweed manufacturing and processing industry
Name of Sales Office	Okinawa Prefecture Federation of Fishermen's Cooperative Associations Mozuku Processing Plant

● **Manufacturing Drawings**

