Product Standard Sheet

Revision Date 2023/5/13

Company: Okinawa Powderfoods Co., Ltd.

Address: 307, Toyohara, Itoman, Okinawa, JAPAN

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• Do not keep open to avoid moisture.

Okinawan Mozuku Powder 10kg

2. Product Description:

Okinawan Mozuku seaweed is cultivated beautiful sea in Okinawa, that has been processed utilizing good agriculture and manufacturing practices from the sea to the finished dried powder.

3. Suggested Use:

1. Product Name

Utilizing the product as supplement, smoothies, and any healthy foods.

4. Description on Label

Please follow federal, states, and local regulations.

Ex) Okinawa Mozuku seaweed powder (made in Japan)

5. Package Information

Unit: Cardboard box Remarks

Product: Dried Powder • Store in room temperature, dry well-ventilated area, out of moisture.

Shelf Life: 12 month from manufacturing date • Be aware of moisture and use up as soon as possible.

Storage: Room temperature

Net Weight: 10kg (RANGE 10.00kg-10.02kg)

Gross Weight: 11kg per cardboard box

Outer Material: Cardboard box (295mm×390mm×H360mm)
Semi-outer Material: Alminum bag (VMPET12)/dry/ONY15/LLPE100

Upper (W660mm×H480mm), Lower (W480mm×W260mm)

Inner material: Polyethylene (900mm×600mm).

sealer: Heat sealing



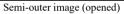
Outer image (closed)

Label on outer package (in Japanese)

商品名	もずくパウダー10kg		
名 称	もずく粉末		
原材料	もずく(沖縄県産)		
内容量	10kg		
製造日	2022年8月8日		
賞味期限	2023年8月7日		
ロットナンバー	OPF220719-220806		
保存方法	 直射日光を避け、湿気のない源しい所に保存してください。 ・開射後は湿気に注意し、賞味期限にかかわらず早めに使いきりください。 		
製造者	オキナワパウダーフーズ株式会社 〒901-0321 沖縄栗糸満市字豊原307番地 TEL098-987-0442 FAX098-987-4914		









Powder image (make sure general condition by sample)



6. Production Flow Chart

No	Manufacturing Process	Equipment	Description
1	Receiving		
2	frozen storage below -10°C		
3	thaw out		
4	Washing	Washing machine	Washing with Tap Water.
5	First dry out	Drum dryer	Drying product above 100°C 30sec.
6	Second dry out	Warm air dryer	Drying product above 70°C 12 hours.
7	Pulverizing	Milling machine	Milling into below 0.2mm (≒70 meshes)
8	Microbial testing	Standard Agar Plating or Petrifilm	Testing microbial amount (Bellow 3×103 CFU/g)
9	Vibrating Sieving at 250μm	Vibrating Sieve	Shifting powder by 60 mesh (≒250μm)
10	Magnet	Magnet bars	12000G×5

11	Filling and weighing	Stainless scop and Scale	RANGE 10.00kg-10.02kg
12	Heat sealing	Heat sealer	
13	Strage	Storing in room temperature, dry well-ventilated area, out of	
			moisture.

7. Formulation

Ingredients	Ratio	Country of Origin	Classification	Certificate	
				Non-GMO	Allergen
Okinawan Mozuku seaweed (Cladosiphon okamuranus Tokida)	100%	Okinawa, Japan	Food	Yes	Shrimp, Crab **Due to the possibility of contamination

8. Microbiological Characteristics

Attributes	Tolerance	Testing Method	Tested by
Aerobic bacteria	Bellow 3000cfu/g	3M™ Petrifilm™ Rapid Aerobic Count (RAC) Plate	Okinawa PowderFoods Co., Ltd.
Coliform	Negative	3M™ Petrifilm™ Rapid Coliform Count (RCC) Plate	Okinawa PowderFoods Co., Ltd.

9. Microbiological Characteristics

Attributes	Tolerance	Testing Method	Remark
Moisture	Bellow 10%	Heating	N/A
Odor	Flavor of Mozuku seaweed	Sensory analysis	N/A
Color	Gray ~ Grayish brown color	Visual testing	N/A
Contamination	No contamination	Shifting	Contamination is defined to substance larger than 250µm