

SPECIFICATION

Manufacturer Okinawa Federation of Fisheries Co-operative Associations
ADDRESS 1-4-11 Nisizaki, Itoman city, Okinawa 901-0305, Japan

PRODUCT INFORMATION

BRAND NAME Okinawa Dry Mozuku

Ingredients: Cladosiphon Okamuranus Tokida (Okinawa Mozuku seaweed)
Composition ratio 100% of Okinawa Mozuku seaweed
Origin of Production Okinawa, Japan

Production Process

- 1 Receiving the ingredients for rinse out
Selected Mozuku can be used for the ingredients.
- 2 Removing the foreign substances
Foreign substances are removed from the rinsed ingredients
- 3 Rinse and sterilization
Sands and salt are rinsed out with ozonated water and drain off the moisture
- 4 Pretreatment and removing the foreign substances
Designated amount of mozuku is spread all over in the tray and the impurities are removed.
- 5 Dry
Mozuku in the tray is dried in the dryer by hot air, that is one of the most important processes in making dry mozuku.
- 6 Removing the foreign substances
The process of removing the foreign substances and impurities is carried out several times in the whole process.
- 7 Quality control
Quality checks such as moisture content is always carried out on the site.
- 8 Packaging
Dry mozuku is cut into each designated size for packing.
- 9 Products
Each product goes through the metal detector for safety control after packing.
- 10 Checks
Only the products which passed the severe inspections, will be shipped.
- 11 Packing and storage
The products packed in the cartons are kept in the storage under temperature control for the shipment.
- 12 Shipment
The products are shipped from the factory to convenience shops, super markets and department stores.

Features

The dried Mozuku will increase about 25 times in volume as much as the original amount by soaking it in the water

- 1). one year preservation is possible at room temperature.
- 2). It is convenient for carrying due to its light weight.
- 3). No worries about the bacteria and foreign substances
- 4). Just dip it into soup as it is for the cooking.
- 5). No great difference in texture, as compared with raw Mozuku.
- 6). no strong smell peculiar to seaweeds.
- 7). You can take much nutrient of Mozuku even in small quantity because it is condensed to Dry Mozuku
- 8). It takes no time to defreeze it for cooking.

Nutrients per 100g

energy (Kcal): 150	α carotene: nil	folic acid (μ g): 46
protein (g): 6.5	β carotene (μ g): 9790	pantothenic acid (mg): 0.07
fat (g): 2.6	cryptoxanthin (μ g): nil	vitamin C (mg): 5
carbohydrate (g): 62.6	β carotene Eq (μ g): 9790	saturated fatty acid (g): 0.7
sodium (mg): 31.50	retinol Eq (μ g): 816	monounsaturated fatty acid (g): 0.22
moisture (g): 11.7	vitamin D (μ g): nil	polyunsaturated fatty acid (g): 0.79
ash (g): 16.6	vitamin E (mg): 4.3	cholesterol (mg): 1
potassium (mg): 714	α tocopherol (mg): 4.1	dietary fiber (g): 59.5
calcium (mg): 820	β tocopherol (mg): nil	sodium chloride equivalent (g): 8.01
magnesium (mg): 1050	γ tocopherol (mg): 0.2	phyloquinone
phosphorus (mg): 47.1	δ tocopherol (mg): nil	(vitamin K1) (μ g): 512
iron (mg): 5.51	vitamin K (μ g): 512	menaquinone 4
zinc (mg): 0.79	vitamin B1 (mg): 0.22	(vitamin K2) : nil
copper (mg): 0.06	vitamin B2 (mg): 0.3	menaquinone 7
manganese (mg): 0.26	niacin (mg): 0.64	(vitamin K2) (μ) : 48
retinol (μ g): nil	vitamin B6: 0.026	
carotene (μ g): 9790	vitamin B12 (μ g): 3.3	

Aspect:

Sheet type :

Packages:

unit	qty/carton	carton info (mm/kg)
10g/PE bag	50 pcs	455 x 340 x 298/ 1.355
100g/PE bag	10 pcs	465 x 340 x 298/ 1.820
2kg/PE bag	1 pc	800 x 205 x 550/ 3.106
6kg/PE bag	2kg x 3pcs	800 x 620 x 520/ 8.238

Cultivation sea field



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Fresh Mozuku seaweeds



harvested fresh Mozuku seaweed

2kg Dry Mozuku



A sheet of 2kg dry Mozuku seaweed

2kg package



package size (mm/kg) 720 x 540 x 130/ 2.086