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Food Grade Kelp – Specifications

Fresh harvested stipes and blades of wild rockweed (*Ascophyllum nodosum*), dried using renewable energy and milled to the specified size

Overview

Color	Green
Smell	Vegetal, marine
Taste	Salty, savory
Particle Size	Granule or powder
Storage	Keep dry
Packaging	50 lb. poly-paper bag
Shelf Life	Best within 2 years
Certifications	USDA Organic (MOFGA)

Analysis

% Moisture	<11	Test Method
Water Activity	<0.60	
Iodine	700 ppm	
Arsenic (inorganic)	<1 ppm	HPLC-ICP-MS
Cadmium	<1 ppm	EPA 6010
Lead	<5 ppm	EPA 6010
Mercury	<0.05 ppm	EPA 7471
Aerobic Plate Count	<10000 cfu/g	AOAC 2015.13
Total Coliforms	n.d. <10 cfu/g	AOAC 2015.13
E. coli	n.d. <10 cfu/g	AOAC 2015.13
Staphylococcus aureus	n.d. <10 cfu/g	AOAC 2003.07
Yeast	n.d. <10 cfu/g	FDA/BAM Chapt. 18
Mold	n.d. <10 cfu/g	FDA/BAM Chapt. 18
Salmonella	Negative org/25g	AOAC 2003.09; AFNOR QUA 18/03-11/02

Values reported are averages based on typical laboratory analyses. Food Grade Kelp is a wholly natural product, and as such specific nutrient content is subject to fluctuations with seasonality, location, and rockweed biology. The above information is provided in good faith and believed to accurately represent the products in question. However, these averages should not be considered a guarantee, and Atlantic Laboratories Inc. assumes no liability based on this information and the product described.