

Product Standard Sheet

Revision Date 2023/5/13

1. Product Name

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:

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 <ul style="list-style-type: none"> • Store in room temperature, dry well-ventilated area, out of moisture. • Be aware of moisture and use up as soon as possible. • Do not keep open to avoid moisture.
Product:	Dried Powder	
Shelf Life:	12 month from manufacturing date	
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:	Aluminum bag (VMPET12)/dry/ONY15/LLPE100 Upper (W660mm×H480mm), Lower (W480mm×W260mm)	
Inner material:	Polyethylene (900mm×600mm).	
sealer:	Heat sealing	

Inner image



Semi-outer image (opened)



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	OPF22019-220806
保存方法	直射日光を避け、湿気のない涼しい所に保存して下さい。 開封後は湿気に注意し、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 沖縄県糸満市宇里原307番地 TEL: 098-987-0442 FAX: 098-987-4914

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 3×10 ³ 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 (<i>Cladosiphon okamuranus Tokida</i>)	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