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Certificate of Analysis

(Product Code: 1004425)

Batch n° 4115
Production date: June 2016
Expiration date: June 2018

Physical Properties:

General Description	Seaweed Meal
General Application	Animal Feed
Raw Material	Ascophyllum nodosum
Appearance	Olive colored, fine powder
Smell/taste	Typical for dried and ground seaweed
Particle size	Min 90% through a 1.4 mm sieve

Average Composition:

	Result	Units	limits	Method
Ash	22.33	%	≤ 27	Reg CEE 152/2009 27/01/2009*
Moisture	10.86	%	≤ 14	Rapporti ISTISAN 1996/34 Pag 7 Met B

* method applied following the recommendation stated in 7.1.

Microbiological parameters

	Result	Units	limits	Method
Yeasts	<10	ufc/g	< 10 ⁴	ISO 21527-1:2008
Moulds	<10	ufc/g	< 10 ⁴	ISO 21527-1:2008
Microbial Charge at 30°C	180	ufc/g	< 10 ⁵	ISO 4833:2003
Salmonella	Abs in 25g	ufc/g	Abs in 25g	ISO 6579:2002/corr 1 2004
Escherichia coli	<10	ufc/g	< 10 ³	ISO 16649-2:2001
Staphylococcus coag+	<10	ufc/g	< 100	ISO 6888-1:1999/ADM 1 2003

Chemical parameters**

	Result	Units	limits	Method
Lead (Pb)	<0.1	mg/kg	10	ICP-MS
Mercury (Hg)	<0.05	mg/kg	0.1	ICP-MS
Cadmium (Cd)	0.22	mg/kg	1	ICP-MS
Arsenic (As)	33.7	mg/kg	40	ICP-MS
Fluorine (F)	6.28	mg/kg	150	potentiometric
Nitrites (NaNO ₂)	<1.5	mg/kg	15	spectrophotometric

** Maximum content in mg/kg (ppm) relative to a feedingstuff with a moisture content of 12 % (EC Dir 2002/32)

Valagro Global R&D (on behalf of Algea A.S.)

Quality Control Specialist

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Global R&D Director

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J. Rambjer