

ICECAL

Lithothamnion Calcareum

Natural mineral source produced from calcareous marine algae (Lithothamnion sp.).
Calcified Seaweed harvested from the North Atlantic seabed in clear, pollution free, mineral rich waters around Iceland.

Highly bioavailable source of minerals rich in calcium for use in food, nutraceuticals, and dietary supplements.

Natural product of marine origin and as such, subject to seasonal variations. The values below are typical.

GENERAL CHARACTERISTICS

Appearance	Off- white powder
Solubility	Soluble in weak acids, insoluble in water
Odour	Odourless
Taste	Neutral

TYPICAL ANALYSIS

Calcium	32	%	min.
Magnesium	2.2	%	min.
Lead	0.3	ppm	max.
Arsenic	1.5	ppm	max.
Cadmium	1.0	ppm	max
Mercury	0.05	ppm	max
Moisture	3.0	%	max.
PH	10	+/-0,5	
Particle	25	µm	max.
Density	0.8	g/cm ³	+/-0.1

MICROBIAL SPECIFICATION

Total Viable Count	10,000 cfu/g	max.
Yeasts & Molds	100 cfu/g	max.
E Coli	Absent	in 1g
Salmonella	Absent	in 25g

NUTRITIONAL PROFIL

Ash	90%	min.
Moisture	3%	max.
Protein	1%	max.
Fat	0.5%	max.
Carbohydrates	6%	max.
Caloric Value	30Kcal/100g	max.

PACKAGING & STORAGE

20 and 25kg white paper bag with a blue food grade polyethylene liner, palletised and stretch wrapped. Also available in Big Bags and Bulk on demand.

Storage - cool dry area.

SHELF LIFE

3 years from date of manufacture.

EU Health Certified - No allergens - GMO Free - Suitable for vegetarians and vegans