



## Aquamin F Product Specification

### Description

Aquamin F is a natural mineral source produced from calcareous marine algae (*Lithothamnion* sp.). The seaweed is harvested from the North Atlantic seabed.

### General Characteristics

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

### Applications

Aquamin F is a highly bioavailable source of minerals rich in calcium for use in food, nutraceuticals and dietary supplements.

### Typical Analysis

Aquamin is a natural product of marine origin and as such is subject to seasonal variations. The values below are typical.

Calcium (FCC 9 <sup>th</sup> Ed.)	29% min.
Magnesium (FCC 9 <sup>th</sup> Ed.)	3.5% max.
Sum of Ca & Mg carbonates (FCC 9 <sup>th</sup> Ed.)	85% min.
Moisture (AOAC)	5% max.
Total Ash (FCC 9 <sup>th</sup> Ed.)	90% min.
Acid Insoluble Ash (FCC 9 <sup>th</sup> Ed.)	1.5% max.
Residue on ignition (FCC 9 <sup>th</sup> Ed.)	96.5% min.
Lead (FCC 9 <sup>th</sup> Ed.)	1ppm max.
Arsenic (FCC 9 <sup>th</sup> Ed.)	1ppm max.
Cadmium (ICP)	1ppm max.
Mercury (ICP)	0.1ppm max.
pH (1% aqueous solution)	9.5 - 10.5
Particle Size	25µm max.
Bulk Density	0.7 – 0.9 g/cm <sup>3</sup>
Total viable count	2,000cfu/g max.
Yeast & Moulds	100cfu/g max.
E. Coli.	Absent in 1g
Coliforms	Absent in 1g
Enterobacteriaceae	<10cfu/g
Salmonella	Absent in 25g
Staphylococcus aureus	Absent

**Stauber Item # 25284**

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**VAT NO:** IE4654535B  
**COMPANY REG. NO:** 110210



## Nutritional Profile

Protein	1% max.
Fat	0.5% max.
Carbohydrates	6% max.
Caloric Value	30Kcal/100g max.

## Certification

Certified for use in organic systems  
Kosher certified  
Halal certified  
GRAS approved – GRN 000028  
EU health certified  
Allergen free  
GMO free  
ISO 9001:2008 certified  
BRC certified  
Suitable for vegetarians and vegans

## Registration

Customs tariff code: 1212 2100 00

## Packaging

20kg white paper bag with a blue food grade polyethylene liner, palletized and stretch wrapped

## Storage

Cool dry area

## Shelf Life

3 years from date of manufacture

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