

PRODUCT DATA

Green Lipped Mussel Powder

Containing minimum 2% GAG – CO₂ extracted

Description: New Zealand Green Lipped Mussels (*Perna Canaliculus*) harvested from licensed marine farms in the Marlborough area, using sustainable aquaculture techniques (rope grown above the seafloor) in a natural marine environment. Farmed exclusively in New Zealand's unspoiled coastal waters, it is a highly valued food source and Green Lipped Mussel is so named due to the unique green colour of its shell.

Main applications: Pet food supplements/additives. Green Lipped Mussel is famous for the anti-inflammatory ability and its richness in natural betaine concentrations that act as a natural attractant. As such, when it is used in treats and pet foods it helps win taste tests for companies. It also makes the final product irresistible to cats, dogs, fish, equine.

Product code: GSMP-100.

Appearance: Fine free flowing fawn to light brown/green powder.

Aroma: Characteristic Mussel odour.

Proximate Analysis

Ash (Residue on Ignition)
Carbohydrate
Lipids/Fats
Loss on drying (Moisture)
Protein
Cholesterol
Sodium (Na)
Potassium (K)
Magnesium (Mg)
Calcium (Ca)
Energy value
Energy Kcal
Glycosaminoglycans
Betaine

Specification

26.4 g/100 g
22.4 g/100 g
3.1 g/100 g
< 8%
44.7 g/ 100 g
1.5 g/100 g
65000 mg/kg
10300 mg/kg
6200 mg/kg
10800 mg/kg
1255 KJ/100 g
300 Kcal/100 g
2% (w/w)
4.2%



Microbiological Analysis

Total Plate Count < 1.0 x 10⁴/g
Escherichia coli (mpn per g) < 3
Yeasts and Moulds < 2.0 x 10²/g

Heavy Metal Analysis

Mercury (ppm) < 0.2
Cadmium (ppm) < 3.0
Lead (ppm) < 5.0

Packing/Storage: The powder is heat sealed into foil bags, which are contained within a carton. The net weight is 20 kg. The powder will absorb moisture when exposed to the atmosphere. Unused bags should be tightly resealed.

Shelf Life: 2 years when stored in a cool, dry place away from heat.

Note: H & A Canada Inc, its associated companies and distributors do not assume any liability for alterations in product characteristics as a result of additional processing by the end user.