

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (garlic)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed), garlic

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
- ⑫ Addition of garlic powder
- ⑬ Bottling (30 g)
- ⑭ Shrink packaging
- ⑮ Packaging and shipping

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (garlic)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed), garlic

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
- ⑫ Addition of garlic powder
- ⑬ Bottling (30 g)
- ⑭ Shrink packaging
- ⑮ Packaging and shipping

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (nori seaweed)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed) ,(nori seaweed)

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
 ⑫ Addition of nori seaweed powder
 ⑬ Bottling (30 g)
 ⑭ Shrink packaging
 ⑮ Packaging and shipping

Product Specification Sheet

(Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (Light)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
seawater, akamoku (sargassum seaweed)

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- ① Cook seawater (500 liters / 10 hours)
- ② Add akamoku extract (1 liter)
- ③ Finish cooking (4 hours)
- ④ Pot frying
- ⑤ Sun drying (half a day)
- ⑥ Pot roasting
- ⑦ Cool down to room temperature
- ⑧ Sieving (metal strainer)
- ⑨ Lightweight packing
- ⑩ Deaeration
- ⑪ Cool, dark storage below 10°C
- ⑫ Bottling (30 g)
- ⑬ Shrink packaging
- ⑭ Packaging and shipping

Product Specification Sheet

(Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (Black)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Certification of origin

Yes	●
No	

*submit separately

Production process flow chart

- ① Cook seawater (500 liters / 10 hours)
- ② Add akamoku extract (100 liters)
- ③ Finish cooking (4 hours)
- ④ Pot frying
- ⑤ Sun drying (half a day)
- ⑥ Pot roasting
- ⑦ Cool down to room temperature
- ⑧ Sieving (metal strainer)
- ⑨ Lightweight packing
- ⑩ Deaeration
- ⑪ Cool, dark storage below 10°C
- ⑫ Bottling (30 g)
- ⑬ Shrink packaging
- ⑭ Packaging and shipping

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio
 (Mulberry Tea)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed), mulberry tea

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended Allergens (mark with ●)

Contamination Display	
Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
 ⑫ Addition of mulberry tea powder
 ⑬ Bottling (30 g)
 ⑭ Shrink packaging
 ⑮ Packaging and shipping

Product Specification Sheet

(Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio
 (Plum Shiso)

Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



c

Ingredients
Seawater, akamoku (sargassum seaweed), plum, shiso

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑩ shared with basic seaweed salt flavor
 ⑫ Addition of plum powder and shiso powder
 ⑬ Bottling (30 g)
 ⑭ Shrink packaging
 ⑮ Packaging and shipping

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (Yuzu)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed), yuzu

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
 ⑫ Addition of yuzu powder
 ⑬ Bottling (30 g)
 ⑭ Shrink packaging
 ⑮ Packaging and shipping

Product Specification Sheet

(Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (Basil)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed), basil

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑩ shared with basic seaweed salt flavor
 ⑫ Addition of coarsely ground, dried basil
 ⑬ Bottling (30 g)
 ⑭ Shrink packaging
 ⑮ Packaging and shipping

Product Specification Sheet (Quality Standard Sheet)

Produced by: SEAFOODS AKAMA Co., Ltd.
 Final processing location: Miyagi Prefecture
 Product name: Shiogama Moshio (Smoked)
 Storing temperature: Room temperature
 Best before / use by:
 Setting basis: present / not present



Ingredients
Seawater, akamoku (sargassum seaweed)

Weight / pc	30 g
Packaging	PET, bottle, PEPA
Storage temp.	Room temperature
Comment	

Physiochemical examination (company standard)

Water activity	
pH	
other	

Microorganism specification

Category	Company standard	Result (D + days)
Common bacteria		
Coliforms		
Staphylococcus aureus		
Mycomycetes		
other		

*see separate sheet for examination results

Mandatory

Allergens (mark with ●)

Ingredient	Contains
Egg	
Milk	
Wheat	
Shrimp	
Crab	
Buckwheat	
Peanut	

Recommended

Allergens (mark with ●)

Contamination Display

Yes	
No	●

Organic JAS Certification

Yes	
No	●

*submit separately

Certification of origin

Yes	●
No	

*submit separately

Includes genetically modified ingredients

Yes	
No	●

Production process flow chart

- * ①-⑪ shared with basic seaweed salt flavor
- ⑫ Send to commssioned smoking facility
- ⑬ Bottling (30 g)
- ⑭ Shrink packaging
- ⑮ Packaging and shipping