



Irish moss

Our Specialty Ingredient products contain only wild seaweeds that have a long history of **safe use in food ingredient applications**. These seaweeds include both brown and red algae species.

Our Irish moss product is a species of red algae, known scientifically as *Chondrus crispus*. In terms of food safety, it has a well-established history of safe use in the brewing industry.

Under Section B.02.130 of the Canadian Food Regulations, beer may have added to it during the course of manufacture "Irish moss seaweed of the species *Chondrus crispus*".

Regarding our raw materials and products, please be advised that **none have been irradiated in any way**. All ingredients are a natural product from the sea. Our seaweeds are then solar dried and minimally processed through grinding, milling and screening, ensuring they remain natural through to the finished product.

When testing our products for indication of irradiation, please be advised that certain natural components of the seaweed can interfere with the test methodology. In this regard, we have conferred with a consulting lab with considerable expertise in the field of irradiation testing. They have advised us that such irradiation test methods as Photostimulated Luminescence (PSL) will generate false responses when applied to seaweed.

Signed and dated, Beverlo, 01/03/2016

Nadja Balis
Quality assistant

Brouwland

Korspelsesteenweg 86 • B-3581 Beverlo - Belgium
Tel. +32-(0)11-40.14.08 • Fax. +32-(0)11-34.73.59
sales@brouwland.com • www.brouwland.com