

深海昆布deep sea kelp KONBU

产品名称	深海昆布deep sea kelp KONBU
公司名称	长岛奥润德水产养殖有限公司
价格	30000.00/吨
规格参数	品牌:oriental 卫生许可证:370634-081432 产品标准号:GB3202-1996
公司地址	中国 上海市浦东新区 临港新城沪城环路999号上海海洋大学12小区B002区706室
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产品详情

品牌	oriental	卫生许可证	370634-081432
产品标准号	GB3202-1996	净重	1000 (g)
保质期	600 (天)	水分含量	18 (%)
原产地	山东	生产厂家	长岛奥润德水产有限公司
特产	是		

长岛奥润德水产养殖有限公司淘宝网的母公司——阿里巴巴诚信通会员，公司由阿里巴巴专门聘请的第三方认证机构认证，公司网站

www.alibabafood.cn

www.qqlg.com

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上海世博会（民企馆）展示企业，展示编号a3-523;卓越的声誉，优越的品质，过硬的质量，滋润的营养，诱人的美味。。。

我公司长岛奥润德水产养殖有限公司(changdao orientalaquaculture co., ltd.)4证齐全（组织机构代码，营业执照、税务登记证、卫生许可证），产品经过国家权威检测机构检测，同时，可以开具增值税专用发票。

供应深海昆布 deep sea kelp konbu

供应海带、淡干海带、海带块、海带条、海带丝

1.

干海带 seaweed/sea kelp sea tangle (*Laminaria japonica*), 达到出口标准。 25kg, 50kg, 500kg, 1,000kg/袋, 内包装为聚乙烯袋

海产品 干海带, 出口标准。

2. 公司海域栖息着大量珍贵的海洋生物资源, 水质为国家一级标准, 岛上绝无工业, 杜绝了人为的污染, 这种优势在全国其他地方绝无仅有, 从而保证了海带种质的纯正和健康。本企业已经顺利通过专业权威的认证机构: 华夏严格的认证, 而且是阿里巴巴的诚信通会员。您可以放心购物!

due to good quality and fame of our seaweed products, we have great deal of seaweed (*sea kelp laminaria japonica*) to provide both at home and abroad, place of origin: shandong, china model no: 1kg/bag port: qingdao payment terms: t/t minimum order quantity: 100 kilograms supply ability: 100 ton per year package: 1kg/bag*10bag/carton brand name: yuanlizhen width: 10-25 mm; length: 45 or 90 cm moisture: 18% max; sand: 0.001% max. color: dark;

昆布 *thallus laminariae* (英) kelp 别名 江白菜。来源为海带科植物海带 *Laminaria japonica* arsch. 的叶状体。植物形态 多年生大型褐藻, 革质, 藻体明显地分为根状固着器、柄部和片部, 成熟时呈橄榄褐色, 干后黑褐色。片部狭长, 全缘, 长可达 6m, 宽 20~50cm, 中央较厚, 向两缘渐薄, 且有波状褶皱。孢子囊群在片部形成, 呈近圆形斑疤状。采制 5~9 月采割, 晒干。性状 卷曲成团状, 蕈缠结成把。全体呈黑褐色或绿褐色, 表面附有白霜。用水浸软则膨胀成扁平长带状, 长 50~150cm, 宽 10~40cm, 中部较厚, 边缘较薄而呈波状。类革质, 残存柄部扁圆状。气腥, 味咸。化学成分 含藻胶素 (algin)、甘露醇 (mannitol)、半乳聚糖 (galactan)、海带氨酸 (laminine)、海带聚糖 (laminarin)、谷氨酸、天冬氨酸、脯氨酸、维生素 b1、c、p 和碘、钾等。附注 商品昆布包括翅藻科植物昆布 *Ecklonia kurome* okam. 的叶状体。

also known as- *Laminaria japonica*, konbu

introduction kombu is a well-known dark, green, long thick sea vegetable from the kelp family. used frequently in Japanese cooking, it is an essential ingredient of dashi, and as a flavorful stock for soups and stews. can also be sprinkled and crushed in practically any dish which requires a salty taste.

constituents more than other seaweeds, kombu is a rich source of glutamates, notably monosodium glutamate (msg), the chemical that lends its distinctive flavor to dashi.

parts used entire plant, dried.

typical preparations you can find kombu in 5 to 6-inch (12 to 15 cm) dried pieces from online purveyors of natural herbs and also in health food stores and Japanese groceries. in the specialty

shop you will find natto kombu (shredded kombu for quick cooking), tororo kombu (shaved kombu in vinegar requiring little or no cooking), shio-kombu (boiled kombu flavored with soy sauce), kombu-zuke (lightly pickled kombu), and kombu-ko (powdered kombu that can be sprinkled on food or used in drinks).

summarynot only rich in flavor by virtue of natural msg, kombu also provides healing and soothing mucilages that coat the lower digestion tract relieving peri-anal inflammation, colitis, and constipation.

precautionsuse with caution if you are sensitive to msg. if you have hyperthyroidism, limit use to once a week.also known as-laminaria digitata and ascophyllum nodosum, sea vegetable, seaweed, sea frond and atlantic seaweed.

introductionkelp is an underwater plant with a majestic form, deep green color and a high nutritional yield. commonly referred to as "seaweed" this botanical beauty is not from the common "seaweed" but rather a different classification of plant entirely. care and importance should be taken when consuming kelp and one should know its origin. many of the world's oceans are suffering from pollution, so it is best to use a kelp product from clean, pristine and protected ocean. hawaii, iceland, canada, and the north west united states are all choice locations for quality kelp products. kelp is a great source of nutrients and can be added easily to any diet from both the digitata and nodosum varieties.

constituentsiodine, calcium, iron, potassium, vitamin b1, b2, b12 and polysaccharides

parts usedpowdered or granulated whole kelp plant, which has been sun dried, cleaned and processed.

typical preparationspowdered kelp can be easily included in practically every dish. you may sprinkle it on entrees, soups, salads, and it makes a marvelous drink in the form of a "green smoothie". also adds well in teas and in iced drinks. encapsulated kelp is also available as well as the liquid extract from the fresh plant.

summaryjapanese studies have shown that the high iodine value in kelp assists with healthy thyroid function and these results have been overwhelmingly supportive in it being an effective treatment for hypothyroidism. preliminary tests are showing that it may be effective in the supplemental treatment of tumors, however to date these reports have not been validated.

precautionswhile kelp may be used liberally, overuse is not recommended because of the danger of triggering hyperthyroidism.

general analysis (usda average)crude protein- 8.5%crude fiber- 4.0%fat- 2.0%carbohydrates- 47.5%calcium- 2.1%sodium- 4.0%potassium- 2.7%