



Cool Collection



AOAC
INTERNATIONAL

조미김 2g
(10 kcal)
0.07 oz

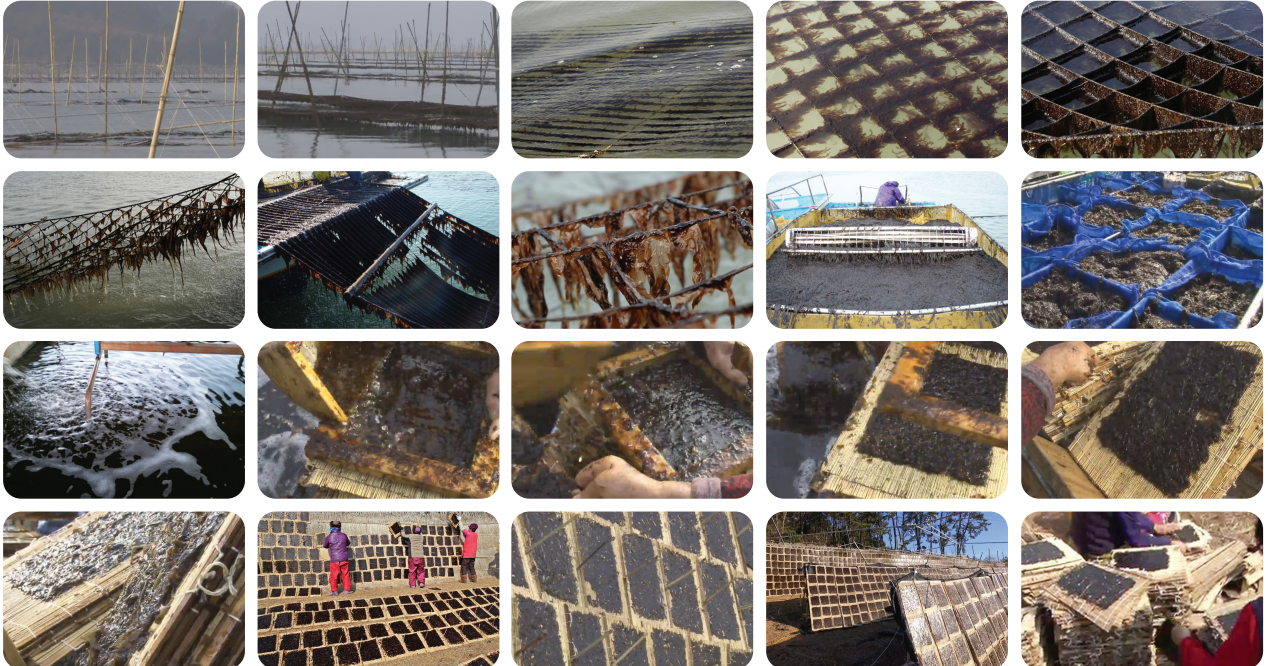
Olive oil
Laver

Since laver farming
natural clean laver
with no acid treatment

Pillar type laver farming

Eco - friendly Form method by natural tide

The seaweed net is held in the woodpillar by using Wood pillar to grow in the sun twice a day due to the action of the tide and the ebb, so it has a great scent and excellent flavor.





- **Olive oil seaweed laver** selects **good raw seaweed laver**.
- **Olive oil seaweed laver** is good for **growing children** because it is rich in **protein and vitamins**.
- Picked the selected good raw seaweed laver and baked it with a skilled know-how.
- **Olive oil seaweed laver** is the best food for adults because it has **almost no calories and high fiber content**.

Seaweed laver about think environment and health.

Since laver farming in the clean sea no organic or inorganic acid has been used.

This laver is can reliably by exposing it to sunlight and sea breeze, removing the laver disease, mixed moss, and sea lettuce laver.



- **Healthy laver** full of sea scent, made by High quality original plants from pristine areas!
- **Freshness and deep flavor of the ocean** are reflected in the laver.



Preventive food hygiene management method ensures food safety by establishing and properly managing the control points for ensuring hygiene safety of the final product at each stage of production, storage, and distribution of the final product from raw material production.



Product process introduction

①

Unprocessed laver Screening and inspection

- After sorting, put unprocessed laver into warehouse.
- Sensory inspection of raw laver



②

Metal detection

- Raw laver metal detection



③

Foreign substance selection process

- Separate foreign objects and put them one by one



④

First roast

- Primary infrared sterilization at 200 ~ 300 °C according to raw characteristics



⑤

Roasting temperature and time check

- Set and maintain optimal temperature and time



⑥

Grease the outside with oil and salt and grilled second

- Oil and salt into the material blended to the characteristics of the product
- Cooked with high temperature from 300~ 400 °C



⑦

Counting and cutting numbers

- Counting and cutting according to product characteristics



⑧

Inner packing

- Put whole-length layer and cutting layer into the packaging



⑨

Metal detection sensitivity check

- Time sensitive check box keeps the metal detector in optimal condition



⑩

Metal detection process

- Prevents the ingress of metals by passing packaged product through the metal detector



⑪

Inspection of finished products after external packaging

- Check packaging and printing status
- Inspection of quality managers



Cool Collection



Inspection Reports



466 Kato Terrace,
Fremont, CA 94539
Phone: 510-979-1979
Fax: 510-668-1980
E-mail: labdata@aemtek.com
Web: www.aemtek.com

Project Description: Product Testing
Report Issued To: CD Co Inc/Cool Collections
7777 Greenbriar Dr. Apt 3029
Houston, TX 77030
Contact: Crystal Shin

Certificate of Analysis

AEMTEK #: 1906899

Sampling Date: 2019-06-17
Sample Received: 2019-06-19
Analysis Started: 2019-06-19
Analysis Performed By: WY, EM, BJ, AO
Report Issue Date: 2019-06-21

| Analyte | Aerobic Plate Count | Total Coliforms | Escherichia coli | Yeast | Mold | Salmonella | Listeria monocytogenes | |
|--------------------------------------|---------------------|-----------------|------------------|------------------|------------------|------------------|------------------------|----|
| Method | AOAC OMA 990.12 | AOAC OMA 991.14 | AOAC OMA 991.14 | AOAC OMA 2014.05 | AOAC OMA 2014.05 | AOAC OMA 2011.03 | AOAC OMA 2004.02 | |
| Reporting Unit | CFU/g | CFU/g | CFU/g | CFU/g | CFU/g | per 25g | per 25g | |
| Method Detection Limit for Reporting | 10 | 10 | 10 | 10 | 10 | P/A | P/A | |
| Sample ID | Sample Description | RESULTS | | | | | | |
| 1 | Seaweed Laver | <10 | <10 | <10 | <10 | <10 | ND | ND |

Terminology: CFU = Colony Forming Units g = gram
< Indicates less than the reporting limit as noted
ND = Not Detected, negative, absent. Sensitivity is about 1 organism per test portion.
BAM = FDA Bacteriological Analytical Manual
AOAC OMA = Official Methods of Analysis of the AOAC International, 18th ed.

MPN = Most Probable Number
P/A = Presence/Absence N/A = Not Applicable or not analyzed
CP Staph = Coagulase Positive Staphylococci (Staphylococcus aureus)
CMMEF = Compendium of Methods for the Microbiological Examination of Foods, 4th ed.
AOAC RI = AOAC Research Institute Performance Tested.



CD Co., Ltd. has created a brand called **Cool Collection**, a differentiated product that breaks away from the existing stereotypes by taking advantage of the merits of being a design company.

Anything visible can be designed.

CD Co., Ltd. is a leading company that presents consumers '**Life style**' as a reality based on the creative spirit.



CD CO., LTD.

cdgroup.co.kr

06080
54-3, Bongeunsa-ro 105-gil, Gangnam-gu, Seoul, Republic of Korea
T 02.792.3401 F 02.792.3402 E cd@cdgroup.co.kr