

Bulk sushi nori sheets for wholesale & commercial supply

Generated October 2026

Specifications

PRODUCT

Sushi nori sheets

SHEET SIZE

19 by 21 cm

TOASTING AND SEASONING

Roasted

ALLERGENS

Statement on request

MOISTURE

10% maximum

STORAGE

Store in a dry, cool place.

ENERGY

330.30 kcal per 100 g

SATURATED FAT

0.00 g per 100 g

SUGARS

3.10 g per 100 g

PROTEIN

45.39 g per 100 g

MICROBIOLOGICAL LIMITS

Standard plate count 100,000 CFU/g maximum; coliforms 500 CFU/g maximum; yeast 1000 CFU/g maximum; mold 1000 CFU/g maximum; Escherichia coli <3 MPN/g; Salmonella negative /375 g; Listeria negative /25 g; Bacillus cereus 1000 CFU/g maximum. The certificate is tested once a year.

FORM AND CUT

Sheet; full-cut and half-cut formats

COUNT AND PACK

10 sheets a bag, 360 bags a carton

INGREDIENTS

Seaweed (laver)

COLOR

Dark green to dark purple to black

SHELF LIFE

Minimum 12 months under optimum storage conditions

ORIGIN

China

FAT

3.70 g per 100 g

CARBOHYDRATE

44.30 g per 100 g

FIBER

3.60 g per 100 g

SODIUM

448.00 mg per 100 g

Pack formats

- 10 sheets a bag, 360 bags a carton

What you can change

- Cut: Choose full- or half-cut sheets from the standard 19 by 21 cm format.
- Roast: Available roasted as published or unroasted for operations that roast or season in-house.
- Count: The published pack contains 10 sheets per bag and 360 bags per carton.
- Grade: Define grade using physical attributes such as sheet weight rather than relying only on a grade name.