

Seaweed is a top trend for 2014

Seaweed is tipped as the food ingredient of the future, offering multiple benefits from this natural and sustainable food. Leading the marketing is Seagreens organic seaweed, which is dried and milled to enable ease of inclusion in soups, sauces and other foods.

Seagreens was highlighted as a “Big Idea for the Future” by Research Councils UK for its use as a salt replacer due to its natural umami flavours and minerals.

Seagreens is used extensively to replace salt in a range of foods and beverages, with additional benefits including extraordinary nutrition, enabling EU Approved Health Claims, and weight management – underpinned by university research.

Produced in Scotland to Human Food Seaweed standards, Seagreens has been used successfully since 1997. Seagreens is distributed by Organic Herb Trading Company, the UK’s leading supplier of organic herb and spice ingredients, who can supply further information and samples for trials.

