PLANT FACT SHEET

Osmundea pinnatifida (Hudson) Stackhouse

GENUS *Osmundea* **FAMILY** Rhodomelaceae

COMMON NAMES Pepper dulse, Prickly tang

EDIBLE PARTS AND USES

Edible parts: Seaweed, Algae, Frond, Spice

It is used as a seasoning. It has a hot, peppery taste and is used to flavour other seaweeds.

DESCRIPTION

A seaweed. It is a red algae. The fronds are flat and branched alternately.

HABITAT

It is a temperate plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/099990fa-9bf6-48e2-a510-30a476288b32