PLANT FACT SHEET

Nereocystis lutkeana (K. Mertens) Postels & Ruprecht

GENUS *Nereocystis* **FAMILY** Lessoniaceae

COMMON NAMES Bull whip kelp, Bladder kelp, Sea whip kelp

EDIBLE PARTS AND USES

Edible parts: Algae, Seaweed

The long stipes are cut into lengths, desalted then candied or pickled. The bulb or float can be treated similarly. Dried blades are cooked and eaten.
They are also eaten with herring roe.

DESCRIPTION

A seaweed. The stipes are long and thick. They can be 25 m long and are hollow. They are 1.5 cm wide at the base and 12 cm wide at the top. There is an inflated bulb at the top. This can be 20 cm across. There are 2 rows of leaflike fronds on this. These can be 3-8 m long. They float in the water.

HABITAT

A temperate plant. It grows on submerged rocks on rocky coastline washed by tides.

NOTES

There is only one Nereocystis species.

REFERENCES

Colombo, M. J. et al, 2006, Marine Macroalgae as Sources of Polyunsaturated fatty acids. Plant Foods for Human Nutrition. 61: 67-72

Facciola, S., 1998, Cornucopia 2: a Source Book of Edible Plants. Kampong Publications, p 260

Heller, C. A., 1962, Wild Edible and Poisonous Plants of Alaska. Univ. of Alaska Extension Service. p 66

http://www.seavegetables.com

Kuhnlein, H. V. and Turner, N. J., 1991, Traditional Plant Foods of Canadian Indigenous Peoples. Food and Nutrition in History and Anthropology Volume 8. Gordon and Breach. p 18

Moerman, D. F., 2010, Native American Ethnobotany. Timber Press. p 354

Tseng, C. K., 1947, Seaweed Resources of North America and Their Utilization. Economic Botany, Vol. 1, No. 1 pp. 69-97

Zemke-White, W. L. & Ohno, M., 1999, World seaweed utilisation: An end-of-century summary. Journal of Applied Phycology 11: 369-376

PROVIDED BY **Food Plants International**

French, B.R. & Maynard, A.R. Food Plants International Database. Food Plants International

LICENCE CC BY-NC-SA 3.0

ONLINE FACT SHEET https://www.echocommunity.org/en/resources/1c5fecb8-159a-493d-a5b2-219ebf5a7a41