PLANT FACT SHEET

Gracilaria verrucosa (Hudson) Papenfuss

GENUS *Gracilaria* **FAMILY** Gracilariaceae

COMMON NAMES Sea hair, Hair seaweed

EDIBLE PARTS AND USES

Edible parts: Seaweed, Frond

It can be eaten raw, sunbleached or blanched. It is used to produce agar. It is pickled. It can be cooked with other vegetables.

DESCRIPTION

A red seaweed. Some forms are small and some large. They can be 10 cm long or 2.5 m long. It has irregular branches and these taper to the tip.

HABITAT

A tropical plant. It often is attached to rocks or pebbles. It is in the lower intertidal zone. It grows on sheltered shores.

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