PLANT FACT SHEET

Scytosiphon lomentaria (Lyngbye) Link

GENUS *Scytosiphon* **FAMILY** Scytosiphonaceae

COMMON NAMES Leather tube, Beanweed

EDIBLE PARTS AND USES

Edible parts: Algae, Frond, Seaweed

It is eaten in soup. It is also fried with fish or pork.
It can be used fresh or dried.

DESCRIPTION

A seaweed. It has a holdfast from which several unbranched tubes arise. The tubes can be constricted or twisted. It grows 4 m long. It is hollow and has constrictions along it.

HABITAT

It is a temperate plant. It grows in cooler climates. It grows on lower inter-tidal zones. It grows on sheltered shores.

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