PLANT FACT SHEET

Grateloupia filicina (Wulf.) C. Ag.

GENUS *Grateloupia* **FAMILY** Halymeniaceae

EDIBLE PARTS AND USES

Edible parts: Algae, Frond, Seaweed

It is used in soup, and jelly. It is also eaten with fish and with soybean sauce.
They can be boiled until they form a gel which is then flavoured and eaten.

DESCRIPTION

A seaweed. The branches are hair like. It grows 25 cm long. The plant has a firm texture but a slippery surface.

HABITAT

It grows in sheltered bays in temperate and subtropical regions. It grows on rocks and coral.

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