PLANT FACT SHEET

Pyropia perforata (J. Agardh) S. C. Lindstrom

GENUS *Pyropia* **FAMILY** Bangiaceae

COMMON NAMES Winter nori, California nori

EDIBLE PARTS AND USES

Edible parts: Algae, Frond, Seaweed

The blades are steamed, stir-fried or simmered in soy sauce. They can be dried and toasted and eaten as a snack. The dried form can also be ground to a powder and added to soups, breads and pastries.

DESCRIPTION

A seaweed.

HABITAT

It is a temperate plant.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/88f101de-e1f8-4a1b-b7be-847a7c8f328f