PLANT FACT SHEET

Pyropia abbottiae (V. Krishnamurthy) S. C. Lindstrom

GENUS *Pyropia* **FAMILY** Bangiaceae

COMMON NAMES Red laver

EDIBLE PARTS AND USES

Edible parts: Algae, Seaweed

The plant is dried, crushed and sprinkled on foods as a flavouring.
The plant is dried and stored for lter use.
The plant is cooked and eaten with fish and other foods.

DESCRIPTION

A seaweed. It has a thin blade. It is broad and irregular shaped. The blades are only 1 or 2 cells thick.

HABITAT

It grows in temperate waters.

NOTES

There are 116 Porphyra species.

REFERENCES

http://www.seavegetables.com (As Porphyra abbottiae)

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 (As Porphyra abbottiae)

Kuhnlein, H. V., et al, 2009, Indigenous Peoples' food systems. FAO Rome p 33 (As Porphyra abbottiae)

Moerman, D. F., 2010, Native American Ethnobotany. Timber Press. p 433 (As Porphyra abbottiae)

Turner, N., 1995, Food Plants of Coastal First Peoples. Royal BC Museum Handbook p 121 (As Porphyra abbottiae)

Turner, N., 2003, The ethnobotany of edible seaweed Porphyra abbottae and related species; Rhodophyta Canadian Journal of Botany; 81, 4; (As Porphyra abbottiae)

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

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/96e64837-98f8-4cff-9543-65e051e4f0bb