PLANT FACT SHEET

Durvillaea antarctica (Chamisso) Hariot

GENUS *Durvillaea* **FAMILY** Durvillaeaceae

COMMON NAMES Cochayuyo, Rimurapi

EDIBLE PARTS AND USES

Edible parts: Algae, Seaweed

It is used as a food additive. It is sun dried and then soaked overnight before boiling for 20 minutes.
It is used in soups.

DESCRIPTION

A brown seaweed. It is a large, tough bull kelp.

HABITAT

It is a temperate plant. It grows on exposed shores. It floats due to the honey structure of the blades.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/b80e8fdc-1bb3-40b6-be2a-801031fac958