PLANT FACT SHEET

Gracilaria vermiculophylla (Ohmi) Papenfuss

GENUS *Gracilaria* **FAMILY** Gracilariaceae

COMMON NAMES Saaraai khao kwaang

EDIBLE PARTS AND USES

Edible parts: Algae, Frond, Seaweed

It is eaten raw or blanched.
It is also made into a sour salad with roasted chopped coconut and ground dried shrimp.

DESCRIPTION

A red alga or seaweed. It is tufted and branched. It is cylindrical in shape. Some kinds have thin thread like leaves. Others have short nodes. It is succulent.

HABITAT

A tropical plant.

REFERENCES

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Xia, B., and Abbott, I.A., 1987, Edible seaweeds of China and their place in the Chinese diet. Economic Botany 41:341-53 (As Gracilaria asiatica)

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

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/d122b1c0-901b-4ee5-a603-37ed3d9a83ff