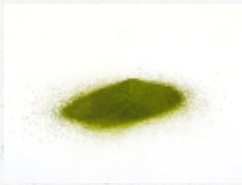
Algae Powder Aventurine

Origin	Africa, Asia, Australia, Central Europe, North America, North Europe, South America, South Europe
Taste / Aroma	Umami
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, Coquille St Jacques, Easter, Herring, Lobster, Mussel, Oyster, Strawberry, Valentine's Day
Storage	12-16 °C, Dry







Algae Powder Aventurine starts with the familiar umami algae flavour after it transitions into a slightly sweet and sour after-taste.

TASTE, UMAMI

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TASTE FRIENDS

Being a source of Omega 3 and 6, Algae Powder Aventurine is suitable for a multitude of applications and combinations, from savoury dishes to sweet desserts.

ORIGIN, HOW IT ALL BEGAN

Algae have been proven to exist for over 2 billion years on our globe, making It a vital asset of the earth's ecosystems. The Aztecs have the oldest registered encounter of algae consumption. Spanish conquistadors found the indigenous people fishing a blue-green slurry from the water, which they dried in the sun to be consumed for their powerful source of chlorophyll (leaf green) and contain a high content (> 60%) of proteins, vitamins, trace elements and Omega 3 fatty acids.
This algae powder is from the Chlorella genus and were first discovered in the canals of Delft, the Netherlands by M.W. Beijerink In 1889. There are over a hundred varieties of this algae, making it possible to select specific types of Chlorella for their aromatic and visual properties. Algae can become an important and sustainable replacement for animal protein. Algae are also said to help cleanse the body, provide extra energy and support the immune system.

AVAILABILITY

Algae Powder is available all year round and should be stored at a temperature of 12–16°C. The use-by date is indicated on the bottom of the packaging.

ALLERGENS

Contains Sulphite

SPECIFICATIONS

Taste	Sweet, Salty, Bitter, Umami
Cultures	Alpine, Arabic, Baltic, Dutch, French, German, Italian, Japanese, Mediteranean, Nordic, North American, Persian, Peruvian, Turkish
Packaging	Can (180 g)
Usage	Decoration, Marinating, Pickling, Smoke, Sous vide
Colors	Green
Dishes	Cheese, Crustaceans, Dessert, Fish, Main course, Pasta, Pastry, Poultry, Snack, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Mozzarella, Cheese (others), Chocolate, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Banana, Coconut, Corn, Cucumber, Lime, Pineapple, Strawberry, Dill, Fennel, Mint, Tarragon, Ants, Insects (others), Pistachio, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Salt, Vanilla, Artichokes, Asparagus, Avocado, Celery, Broccoli, Cauliflower, Onion, Couscous, Egg, Rice, Seaweed
Synonyms	Algen, essbare Algen, Chlorella, Algae