



Codium Blue

Codium

Origin	Asia, Australia
Taste / Aroma	Powerful umami, briny, crispy
Season(s)	Spring, Summer, Autumn, Winter, Coquille St Jacques, Herring, Lobster, Mushroom, Oyster, Pumpkin
Storage	Light, 17-25 °C

Codium Blue, also called 'Dead man's fingers', is considered the 'truffle of the sea' due to its flavour.



TASTE

The crisp and juicy Codium Blue could also be used as a truffle substitute with its savoury umami-like flavour and exciting saltiness. The dark bluish green Codium Blue has a playful and coral-like structure and is different from all other Codium varieties. It looks like just as it would emerged from the sea, with a very natural appearance, like seaweed in its purest form, but even better. A real eye-catcher.

TASTE FRIENDS

Codium Blue is multi-purpose and pairs well with crustaceans, fish, chicken and plant-based dishes. Do rinse lightly and eat raw like sashimi. Codium Blue is often eaten raw but also lightly cooked in various dishes. The creative minds can combine Codium Blue with pastries, desserts and ice cream for an undiscovered level of flavour.

ORIGIN

Codium Blue, where Codium is the Latin name and the suffix Blue refers to the 'Blue zones'. Codium is a seaweed found in several 'Blue zones' around the world. For centuries, green algae have been eaten as a valuable supplement of nutrients, fibre and antioxidants. There are more than 100 specific species of Codium, each with a different taste, colour and texture. It is also called 'Dead man's fingers' from the reminiscence of the branching that look like fingers. This seaweed can also be found along the Mediterranean coast and is harvested seasonally. Well traveled chefs will differentiate the varieties of Codium. Koppert Cress' Codium Blue has been selected for its unique shape and umami-rich flavour. Koppert Cress do cherish the fascinating world of plants, and we consider Codium Blue to be 'the truffle of the sea' in our Ocean Botanicals series.

AVAILABILITY

Codium Blue is year-round available, grown and transported in purified salt water, it can be stored at a room temperature of 17-25°C until the indicated expiry date. Place in a light environment. Produced in a socially responsible culture, Codium Blue meets hygiene standards. This seaweed is ready to use, as it is grown cleanly and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	Asian, Australian, Balkan, Chilean, Chinese, Dutch, English, French, German, Japanese, Korean, Nordic, Peruvian, Thai
Usage	Blanching, Covering, Drying, Fermenting, Garnish, Macerate, Marinating, Pickling, Smoke, Sous vide, Steaming
Colors	Blue, Green
Dishes	Alcohol, Cheese, Cocktail, Crustaceans, Fish, Functional, Grill, Poultry, Salad, Starter, Sushi, Vegetarian, Vegetables, Vegan
Taste Friends	Gin, Vodka, Mozzarella, Cheese (others), Chocolate, Coffee, Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Apricot, Cucumber, Grapes, Lemon, Lime, Passion fruit, Plum, Pumpkin, Tomato, Watermelon, Porcini mushrooms, Shiitake mushroom, Mushrooms (others), Couscous, Egg
Latin Name	Codium
Synonyms	Codium, Seaweed, Truffle, Dead Man's Fingers, Limu wawae'iole, Mozuku, Rat's Foot
Dimensions	2 to 10 cm
Microbiological standards	"Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g"