

Seaweed, the richest source of the Umami flavor



Far in the north of Norway,

in the crystal clear icy waters of Lofoten, we cultivate seaweed of the highest quality, rich in nutrition and bursting with flavor.



Seaweed can be used with anything, you decide how. Transform the mundane into something new and exciting. Explore the world of Umami, and create

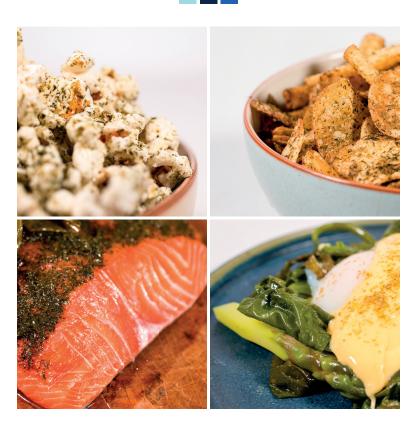
exciting. Explore the world of Umami, and create new flavors.





Play with colors to create a powerful visual impact





How will you use Umami today? Visit our website for more ideas and recipes

www.lofotenblueharvest.com

