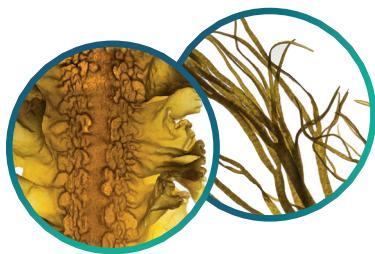


Algood®: FOOD INGREDIENTS with multiple functionalities

Seaweed Concept provides a range of products for the human food market under the Algood® brand.

Algood® organic seaweed are lacto-fermented. This natural and low impact preservation process preserves all the nutrients naturally present in seaweed. They are available year-round, stable, and traceable.



In your preparations, our ingredients enable you to reduce the use of additives, improve nutritional quality or simply act as a natural flavor enhancer.

They are functional products, ready to use and specially designed to meet the requirements of large-scale production.



1 - Flavor enhancer

As a natural flavor enhancer, our seaweed help reduce the sugar and salt content of your preparations.

Their taste is very easy to combine, they can be used with both savory and sweet dishes.

2- Antimicrobial properties

Our ingredients contain active compounds that help slow the growth of bacteria and fungi, offering a unique solution to improve your preservation processes.

3- Texturing functions

Once incorporated into your preparations, our seaweed provide texturing functions such as emulsification, stabilization, or viscosity improvement.

4- Water and fat retention

Our ingredients stand out for their excellent ability to retain water and fat, enabling you to optimize your recipes by reducing the use of certain fats or additives.

5- Nutriscore improvement

Nutritionally, our seaweed are the best. The lactofermentation process preserves nutrients naturally present in seaweed.

NUTRI-SCORE



6- Claim organic sourcing

Our seaweed are certified organic. They are carefully selected and fully traceable.



Claims may vary depending on local regulations.

Some examples of savory applications

The unique feature of Algood® ingredients is that they are very easy and convenient to use and can be incorporated into all kinds of preparations.

Our ingredients can be used raw or cooked in many savory recipes.



• Meat products and cold meats

Beef seaweed meatballs, minced steaks, sausages, cold cuts... Our product allows you to partially plant-based your meat preparations. A contribution of 10 to 30% seaweed improves your preparations. Several functional and organoleptic benefits can be provided: color, taste, conservation, raw material costs reduction.

• Vegetarian or vegan preparations

Falafels, vegetarian patties, croquettes... Our seaweed are local and certified organic farming. They are ideal for integrating healthy vegan and vegetarian preparations.

• Catering products and ready meals

Lasagna, gratins, quiches, aeras, soups, cream soups, sauces, broths, purées, spreads...

• Condiments, seasonings and marinades



There are countless
recipes to imagine...

Let's get creative!

algood®

Feel free to contact us if you have any
questions or specific requirements