

BROWNE TRADING COMPANY

SPECIES SPOTLIGHT

Marine Phytoplankton

(*Tetraselmi Chuii*)

(*Nanochloropsis Gaditana*)

FARMED



Harvest Region

Spain

Seasonality

Year Round

Flavor Profile:

Salty, Briny & Fresh
"Tastes of the Sea"

Texture Profile:

Prepared:
Creamy & Smooth

Products:

"Mediterranean Taste"
(*Tetraselmi Chuii*)

"Southern Bay Taste"
(*Nanochloropsis Gaditana*)

Sizes Available:

250 Gram Packs
50 Gram Packs

Found in both fresh and salt water environments, Marine Phytoplankton are microscopic organisms, a kind of micro sea vegetable. Phytoplankton are found naturally in all ocean systems, flourishing worldwide, they provide much of Earth's oxygen and fix carbon from the atmosphere down into the world's oceans.

Phytoplankton is the beginning of the aquatic food chain, essentially the "building blocks" for marine life. Consuming carbon and sunlight just as land based plants do to acquire their energy, these tiny organisms provide a new and exciting flavor profile in the culinary world.

While many marine animals harvest plankton efficiently for their consumption, aqua-culturing phytoplankton has provided a supply that is pure, fresh and dependably available through our product line at Browne Trading Company.

Championed in culinary circles by acclaimed Chef Angel Leon of Spain's *Aponiente* Restaurant, he uses this sea vegetable to enhance various dishes with the flavor of the ocean. From an accompaniment for oysters and sardines to a dairy replacement for risotto, this sea vegetable is fresh pairing to any seafood presentation.

When preparing Marine Plankton for use in a dish, it is best to create a sort of "instant fumet" by mixing it with water or turning it into a seafood or meat based broth. Care must be taken to not heat the mixture as it will rapidly lose its desired characteristics. Heat will also present an undesired texture due to its high density of protein (plankton has 30 times more omega 3s than olive oil). In the preparation of a dish such as risotto, it is best to add in the Marine Plankton mixture once the main dish has been removed from any heat source.

Phytoplankton comes freeze dried (lyophilized), so it is preserved and packaged without compromising the quality, flavor, cell structure or nutritional components in any way. Available in 250 gram (dried weight) packs, you will find this product as fresh as if you have harvested it yourself.

**BROWNE TRADING CO. MERRILL'S WHARF
PORTLAND, MAINE 04101**

P: 800-944-7848 E: sales@brownetrading.com Web: www.brownetrading.com