



DATA SHEET GIGARTINA CHAMISSOI

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Scientific Name	GIGARTINA CHAMISSOI
Common Name	YUYO/CHICORIA DE MAR

I. ORIGIN

GIGARTINA CHAMISSOI— Is an endemic species of the temperate coast of the south pacific that is Sandy bottoms, there are also crops of these algae. It an algae that has been used since pre-inca times in human food and is promising for: the extraction of carragenano. The carragenina. It is a viscous carbohydrate (sugar) capable of forming gelatins, it is extracted from these algae by means of a chemical method.

II. NUTRITIONAL VALUE

AVERAGE VALUES PER 100 GRAMS OF NET WEIGHT			
Humidity	9	Calcium	362
Ashes	24.7	Iron	34
Proteíns	12.6	Magnesium	818
Raw Fat (Oil)	0.1	Phosphorus	8.3
Total Dietary Fiber	46.6	Vitamin A	0.2
Carbohydrates Available	0.1	Vitamin E	1.9
Energy (Kcal)	52.2		
Sodium	6243		

III. PROCESO

El ALGA NEGRO PURPURA - is dried in the sun in the shade

- After its extraction, it is transported and received at the plant and the following procedures are carried out there.
- Selection and cleaning of foreign materials to the product, be it pebbles, shells, et
- Packed in transparent plastic bagsn boxes with the weight according to the client, packed in boxes with stipulated weight.

Store at room temperature in a dry place. Preserve from direct sunlight and direct contact with the ground. Once opened store in an airtight container in a dry place and consume before the date of preferred consumption

- Intent to use: You need previous preparation of hydration and / or cooking.
- Hydration: Immerse in water for 5 minutes. Once hydrated, it increases 6 times its dry weight
- Cooking and uses: For 20 minutes and use in salads, scrambled eggs, soups, creams, stews and stews. Battered and fried. As a thickener and stabilizer in the preparation of sauces, jams and desserts.
- Intent to consume: General public except infants and young children.
- Final destination: In supermarkets, fruit and vegetable sections and / or organic product section; specialized food stores, organic stores, greengrocers, herbalists and gourmet stores, national and international.

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