

SEA ASPARAGUS

Salicornia europaea

COMMERCIAL NAME

Sea Asparagus.

GENUS AND SPECIES

Salicornia europaea.

HARVESTING AREA

Israel, Portugal, Morocco.

METHOD OF HARVESTING

Harvest.

DESCRIPTION

Herbaceous plant belonging to the Amaranthaceae family, of which several species are recognized as edible. It has a long, thin and fibrous root and an erect or prostrate stem 30-60 cm high, branched with the woody basal parts and the most tender and fleshy apical parts. Salicornia grows spontaneously in large colonies at the edge of the sea. It contains numerous organic acids, vitamin C and B group vitamins, mineral salts, in particular oxalates, iodine and bromine salts, mucilage and pectin. They are indicated as purifying, refreshing and anti-scurvy.

SHIPPING

Shipped refrigerated from 2° C to 7° C.

PACKAGING

1 kg cardboard or plastic box 30x20x13 cm.

UPDATED

REV. n°1 dated 25 / 05 / 2023

"Specialisti del VIVO"



FOOD SAFETY

The products marketed comply with the process hygiene and food safety criteria established by: Reg. CE 2073/2005, UE 915/2023, CE 1441/2007.

On request, test reports can be submitted proving the execution and outcome of the tests carried out as part of the annual supplier verification plan.

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SEASONALITY \ AVAILABILITY \ FISHING PERIOD

