



Product Catalog
2024

zalg

**We create
gourmet
innovations
using French
seaweed.**

ZALG is a Breton company (From Brittany) founded in Vannes by a team enthusiast on a quest for flavor. Together with Michelin starred chefs, we're creating a new field of possibilities, using seaweed in cooking to meet today's demands for healthy, gourmet, and sustainable food.

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SUSTAINABLE
PRODUCTS

A WORLD
OF GOURMET
AROMAS

100%
VEGAN

MADE IN
BRITTANY

HEALTHY,
NUTRITIONAL
PRODUCTS



zalg

SEAWEED

**Gourmet,
nutritional, healthy,
and sustainable
food.**

Seaweed offers an exceptional aromatic variety. You'll find herbaceous, iodized, smoky shellfish and even truffle notes. They will enhance your sauces, vegetables, fish, and broths. A genuine flavor enhancer that reduces the need for salt.



ROYAL KOMBU

Raw, kombu royal is characterized by a slight sweetness and a powerful iodized taste. Cooking reveals notes of hazelnut. It's rich in protein, magnesium, potassium, and fiber



WAKAME

It has a delicate texture and an iodized, oyster-flavored taste. It's rich in protein, calcium, magnesium, and fiber.



DULSE

Rich in protein, potassium, fiber, and iron, its taste is mild and slightly nutty. Once cooked, it reveals notes of shellfish.



NORI

This seaweed gives mushroom and smoked tea flavors when dried. In addition to its tasty qualities, nori is high in protein and low in calories.



SUJI AONORI

Suji aonori is a concentrated umami with truffle notes. It's also rich in protein and fiber.

CRISPY SEAWEED STICKS

This delicious vegetarian specialty combines the gourmet goodness of seaweed in a new format.

Beneath their fine, crispy breading, our sticks reveal a light heart with a delicately iodized plant flavor.



TIPS FOR PREPARATION



At 190°C for 1 min 30 sec



At 220°C for 6 min



Medium heat for 7 min



USES

The possibilities are endless, served on a platter to share, in a burger, a veggie dish, or even in a poké.

Combines gourmet goodness with all the benefits of seaweed!



CRISPY STICKS

ROYAL KOMBU AND ROSCOFF ONION
2 X 8 X 1.5 CM - 23 G
750 G BAG

Roscoff onion for sweetness.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany



CRISPY STICKS

ROYAL KOMBU AND LEMON ZEST
2 X 8 X 1.5 CM - 23 G
750 G BAG

Lemon zest for freshness.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany

An invitation to the gourmet world of seaweed.



SEAWEED CUBES

Aka "tofu of the sea" is a unique way to introduce seaweed.

This innovative product opens new possibilities by using seaweed in cooking.



TIPS FOR PREPARATION



6 min in the pan



Deep-fry 45 sec with or without breadcrumbs



It can also be served cold

USES

A new way to cook seaweed! Quick to prepare and easy to portion, cubes offer a new way of cooking seaweed.

The cubes keep their shape when cooked!

MADE IN BRITTANY

100% VEGAN

FROZEN RANGE



SEAWEED CUBES

ROYAL KOMBU
1.5X1.5 CM - 3.6 G
1 KG BAG

Light notes of sorrel and spinach.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany



SEAWEED CUBES

ROYAL KOMBU AND WAKAME
1.5X1.5 CM - 3.6 G
1 KG BAG

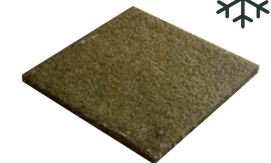
Assertive notes of iodine and a soft, melty texture.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany



SEAWEED CUBES

ROYAL KOMBU AND SMOKED WAKAME
1.5X1.5 CM - 3.6 G
1 KG BAG

Cold-smoked with beechwood, our seaweed offers warm, enveloping flavors.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany



SEAWEED SLAB

SIMILAR AROMAS AS WITH THE CUBES
28X28 CM - APPROX. 1 KG

This format lets you create the shapes you want. Cut with a knife or cookie cutter.
Keep it in the freezer for 18 months at -18 °C.
Origin: Brittany

Bring seaweed into your kitchen in a unique way.

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FRENCH WAKAME SALAD



No artificial colorings or preservatives!



FRENCH WAKAME SALAD



750 G TRAY OR 100 G READY-TO-USE JAR

Slightly sweet/salty taste.
Keep for 18 months in the freezer.
Origin: Brittany

Find all the flavor, freshness, and crunch of a wakame salad that's ready-to-use, organic, and local.

All ingredients have been carefully selected. Our French seaweed is organically grown in protected natural areas.

Tip: Add a julienne of seasonal vegetables to customize your salads.

The first French wakame salad that is already seasoned and ready to eat.

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DRIED SEAWEEED

DRY RANGE

We carefully select the best spices from the sea for all your culinary creations.

Our dried seaweed is a concentrate of nutritional and aromatic richness.



TIPS FOR PREPARATION



Sprinkle on all your dishes



Add to your sauces



Use to prepare your broths

Just a few pinches to change up your dishes!



ROYAL KOMBU

SPRINKLES 1-5 MM
50 G AND 100 G RESEALABLE BAGS

A taste of umami with hints of sea mist.
Store at room temperature in a dry place.
Origin: Brittany



WAKAMÉ

SPRINKLES 1-5 MM
50 G AND 100 G RESEALABLE BAGS

An iodized taste with hints of shellfish.
Store at room temperature in a dry place.
Origin: Brittany



DULSE

SPRINKLES 1-5 MM
50 G AND 100 G RESEALABLE BAGS

Marine flavors with hints of hazelnut.
Store at room temperature in a dry place.
Origin: Brittany



SUJI AONORI

FILAMENTS
10 G RESEALABLE BAGS

A concentrate of umami with hints of truffle.
Store at room temperature in a dry place.
Origin: Japan

Sea spices for all your culinary creations.



NORI SHEETS

TIPS FOR PREPARATION



The sheets can be rolled or finely chopped.



For cutting, moisten your fingers and knife.



Grill the sheets for a crispier texture.



NORI SHEETS GRADE A

NORI (PORPHYRA SP.)
19 X 21 CM
RESEALABLE BAGS OF 10 SHEETS

Powerful mushroom and umami flavors.
Store at room temperature in a dry place.
Origin: South Korea

*Crisp, supple,
tasty sheets!*

A must-have in Japanese and Korean cuisine, nori sheets offer endless uses. You can wrap vegetables, sweet potatoes, fish, meat, and cheese.

Nori sheets provide a multitude of uses to explore.





Cooking seaweed the French way.

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