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div><div><div>It is considered a superfood </sp

an> because it has healthy amounts of important trace minerals, and potassium

, iron, calcium, magnesium and iodine.</div></div></div></d

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t;<div>Red Ogo Seaweed | California Sea Grant<

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div>Ogo comes in thin strands. Like most other seaweeds, it's a bit salt

y, but it's also lighter than most other varieties. It also stands out for b

eing a brown-ish red color when raw. Popular uses for ogo include ra

w or cooked in salads, soups, and alongside other seafoods to freshen up the oth

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<div>>About the 8 Different Types of Japanese Seaweed - Uwajim

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