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lt;div>It is considered a superfood because it h
as healthy amounts of important trace minerals, and potassium, iron, calcium, ma
gnesium and iodine.</div></div></div></div></div>&
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an>Red Ogo Seaweed | California Sea Grant</div></span&g
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gt;<div><div><div><div><div><div>Ogo comes i
n thin strands. Like most other seaweeds, it's a bit salty, but it's als
o lighter than most other varieties. It also stands out for being a brown-ish re
d color when raw. Popular uses for ogo include raw or cooked in sala
ds, soups, and alongside other seafoods to freshen up the other components of a
dish.</div></div></div></div></div>&l
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n>About the 8 Different Types of Japanese Seaweed - Uwajimaya&lt
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<p>s identities; yet ARE played by non -disAble octores : Garrett from Sup
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<p>ratings are</p>
<p>ten behind these decision, RamberS on SuperstoRE 🍌 have Been f
airly consistent over The</p>