

GOOD
THINGS
COME IN
WAVES



ALASKAN KOMBU & ALASKAN WAKAME



DISCOVER THE MAGIC OF OCEANIC PLANT-BASED INGREDIENTS

With farms spanning North America's Pacific coast, Blue Evolution has pioneered regenerative seaweed mariculture. We're proud to lead this new industry, and delighted to supply these uniquely delicious and nutritious ingredients to consumers, ecosystems, and communities alike.

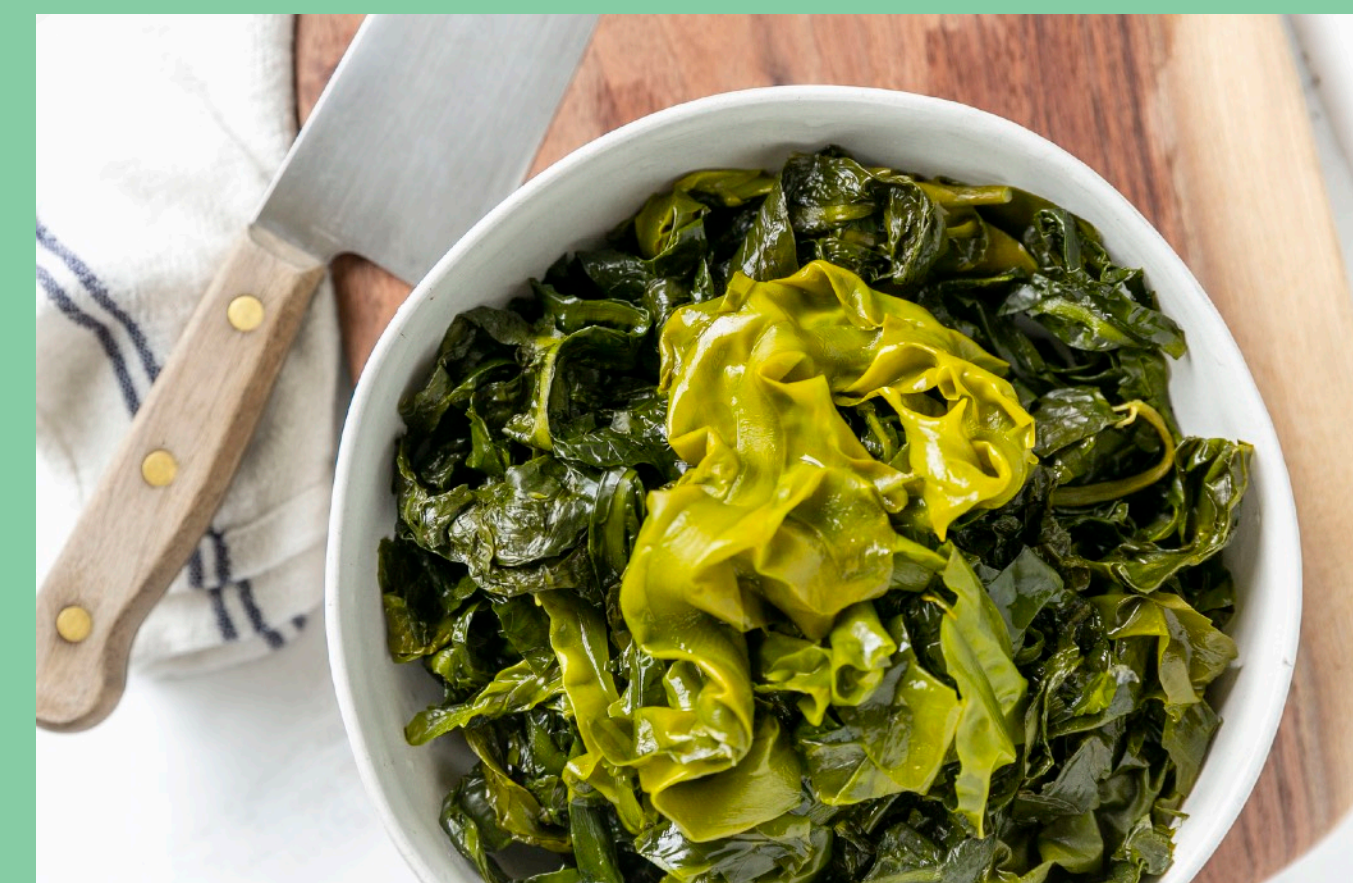
PROCESSED WITH 100% RENEWABLE ENERGY

As customers' interest in ingredients with the lowest greenhouse gas (GHG) footprint continues to grow, we've established our operations in Kodiak because of its fully renewable electricity grid and designed our processing system to operate with zero Phase I emissions.

THE MOST ADVANCED KELP OPERATION IN NORTH AMERICA—BUILT IN PARTNERSHIP WITH LOCAL FISHERMEN AND TRIBES

Blue Evolution Alaskan Kombu & Alaskan Wakame is grown, harvested, and processed at our facility in Kodiak, Alaska. While adhering to a strict harvesting and manufacturing practice, our vertically integrated operation allows us to oversee every aspect of cultivation to ensure we are producing the most consistent, safe, premium seaweed. Every time.

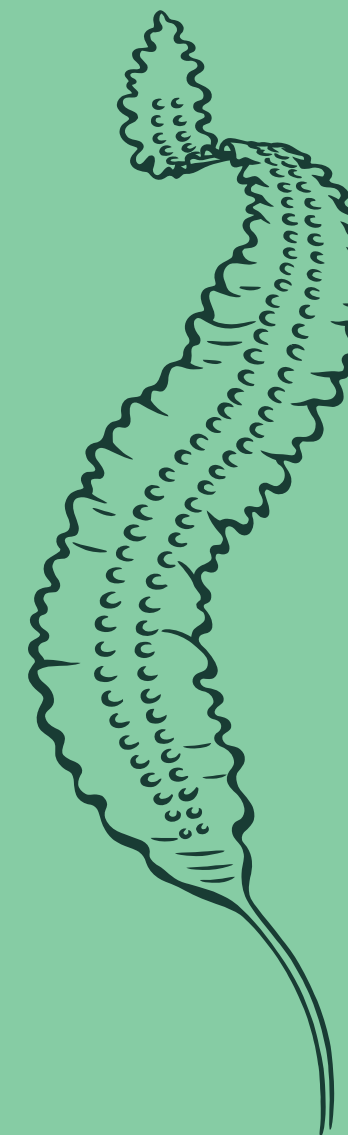
NOT JUST SUSTAINABLE—REGENERATIVE





KOMBU (SACCHARINA)

Referred to as “sugar kelp” due to its mild umami and subtly sweet flavor, kombu has delicate blades with wavy edges and lightly dimpled margins that help each blade hold its form. When blanched, kombu transforms from golden brown to vibrant green thanks to its chlorophyll content. Kombu is prized for its texture and earns its title as the “king of seaweed” because of its high iodine and essential mineral content.

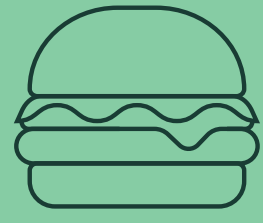


WAKAME (ALARIA)

Also known as “ribbon kelp,” wakame grows into long, narrow blades with wavy edges. In the center of each frond lies a thick rib, similar to a leaf of kale or Swiss chard, which gives wakame a heartier, thicker texture compared to other seaweeds. Wakame, is known as the “eating sea vegetable”, is golden brown, but when gently blanched it turns a brilliant bright green due to the chlorophyll.



APPLICATIONS



PLANT-BASED MEATS



SOUPS



DRESSINGS



SAUCES



DIPS



MARINADES

Alaskan Kombu and Alaskan Wakame has a variety of potential applications, including soups, dressings, sauces, dips, and marinades. It enhances umami flavor in soups, and is the perfect replacement for anchovies and Worcestershire sauce in Caesar salad dressing because it adds rich flavor—all while reducing fat and sodium

FOOD DEVELOPMENT SPECS

COLOR

Vibrant green reads like a leafy green or herb when minced.

TEXTURE

Withstands processing and easily incorporates into everyday foods

NUTRITION

Clean label with plant-based micronutrients and minerals

PRODUCT LIST

ALASKAN KOMBU - Frozen, whole leaf, 1lb & 15lb

ALASKAN WAKAME - Frozen, whole leaf, 1lb & 15lb

ALASKAN KOMBU & WAKAME PUREE -Frozen, 35lb

ALASKAN KOMBU & WAKAME POWDER - Dried, 40lb

ALASKAN KOMBU & WAKAME FLAKE - Dried, 36lb

