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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
t;<div>caseagrant.ucsd.edu : seafood-profiles : red-ogo-seaw
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wc kCrYT" style="padding-bottom:12px;padding-top:0px"><div&
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
t;div></div><div><a data-ved="2ahUKEwi626_TtM6DAxXIM0QIHa
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n>About the 8 Different Types of Japanese Seaweed - Uwajimaya&lt
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fferent-types-of-japanese-sea...</div></div>&
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lt;div>Trello is a web-based, kanban-style, list-making application and is de
veloped by Trello Enterprise, a subsidiary of Atlassian
. Created in 2011 by Fog Creek Software, it was spun out to form the basis of a
separate company in New York City in 2014 and sold to Atlassian in January 2024.
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