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orreu 16 de julho de 2024 (59 anos) Pittsburgh, Pensilvânia, Estad
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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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t;div>Ogo comes in thin strands. Like most other seaweeds, it's a bit sal
ty, but it's also lighter than most other varieties. It also stands out for
being a brown-ish red color when raw. Popular uses for ogo include r
aw or cooked in salads, soups, and alongside other seafoods to freshen up the ot
her components of a dish. </div></div></div></d
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