

Cannori

Delicious Galician Algae (seaweed)

Seaweed are the vegetables of the sea, and are cultivated, harvested and conserved by Agrogalicia so that we can all enjoy their taste and nutritional qualities.

1

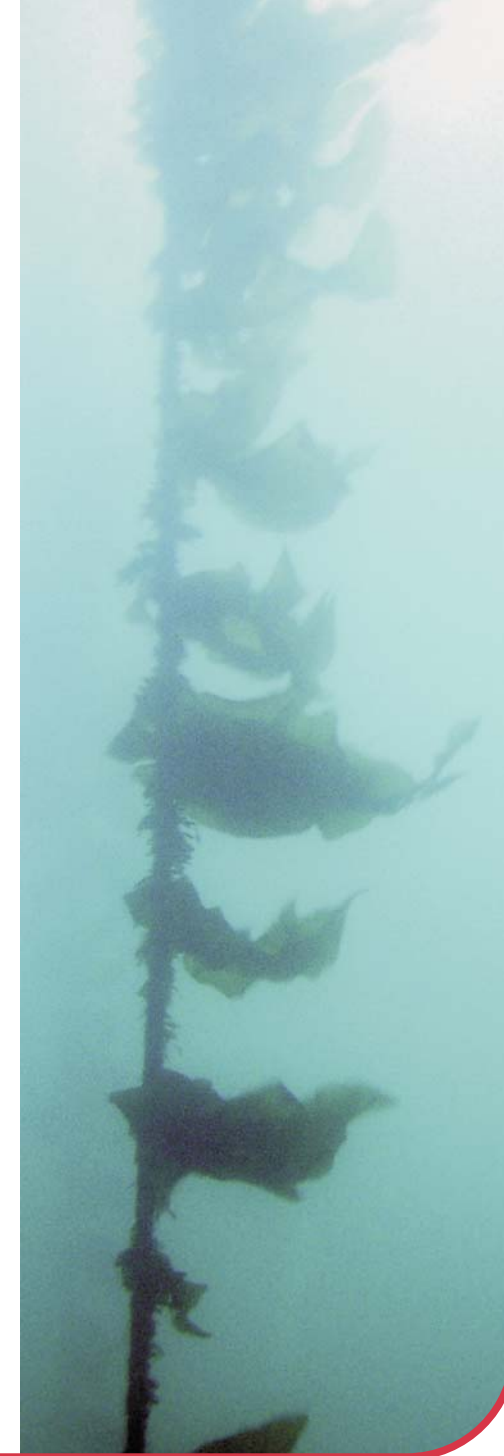


In the I.E.O factory, based in Santander, the seeds which are later grown in the sea are produced.

2



In the Muxia-Camarinhas coast the seed grows in the largest seaweed farm in Spain, which has been designed by both the I.E.O and Agrogalicia, S.A.



4

Once reached and optimum size, these seaweed are carefully processed so that their nutritional qualities are kept for a long period of time.



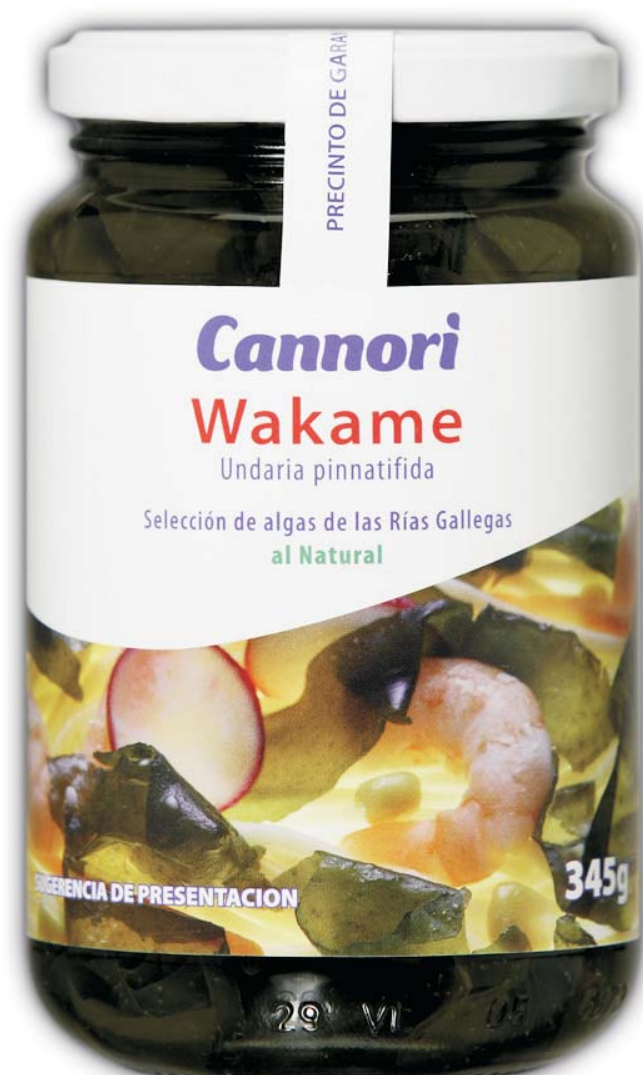
3

Seaweed grow without any sort of human intervention in clean waters in order to achieve an excellent product high in fiber, protein and minerals.



5

The result achieved is a healthy, nutritive and low-fat product, easy to conserve and easy to cook.



6

A healthy product with a wide range of cooking possibilities.



Recipies by Carlos Oroza's Catering School

www.cannori.com

AGROGALICIA S.A.

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