



SEAWEED CODIUM SPHERES

DIVE INTO
THE LUSH MARINE
UNIVERSE





BESPHERE®
Big flavor in every drop

Codium seaweed is one of the most exquisite products of the sea. Known as the "barnacle seaweed" due to the similarity of its taste, it is highly appreciated in gastronomy. All of its properties are concentrated, unaltered, in our delicate spheres.



SALMON TARTARE
WITH AVOCADO AND CODIUM SPHERES
Find more info & recipes at www.eurocaviar.es



Colour does not fade.
It can be mixed with
sauces or whatever



Low in calories
Gluten free.



You can cook it.
Use it hot or cold



Do not freeze. Keep in a cool dry place away from direct sunlight. Once opened, keep between 2° C and 12° C and consume within 10 days.



Acidified semi-preserved food





LOGISTIC DATA

Vacuum-packed in glass jar. In 50 and 200 g glass jar. EAN 50 g 8410649006813

8410649005014



ALLERGENS

EAN 200 g

Not contains.

Eurocaviar s.a.

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