

matís

Matpörungar í matinn?

NEYTENDUR FRAMTÍÐAR

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Hvað eru matpörunga?



Beltispari
(*Saccharina latissima*)



Maríusvunta
(*Ulva lactuca*)

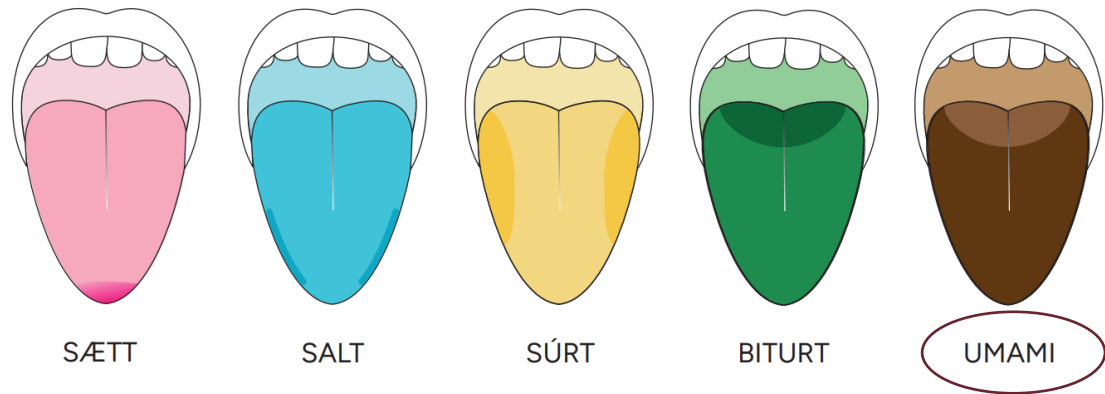


Söl
(*Palmaria palmata*)

Af hverju eru matpörungar spennandi?



Hvað er umami?



Samin Nostrat. 2017. Salt, fat, acid, heat: the four elements of good cooking. Simon & Schuster. NY

SeaMeat®

Tasty. Healthy. Impact.

SeaMeat® is a **high-quality seaweed blend** made from 100% organically certified European Seaweeds, handpicked from our own farms. By replacing 25% of quality meat with our premium seaweed blend, you can create **one-of-a-kind, juicy** burgers, meatballs, or sausages with a firm structure and satisfying bite. They look and cost the same as regular meat while offering an exciting, more sustainable, and healthier solution. **A win-win for nature, and for consumers** – even for the most meat-loving ones.



- ❖ Kynna notkun fyrir neytendum jafnt og þétt
- ❖ Auka vitund um ávinning
- ❖ Þróa smekk fyrir bragðinu sem hluti af máltíð innihaldsefni í matvæli





SEAFOODTURE

