

umi



2025 PRODUCT CATALOGUE

UMI Foods is a local company founded by a team of taste enthusiasts. Together with chefs, we are opening up new possibilities for using seaweed in cooking to meet today's demands for healthy, delicious, and sustainable food.

**SEAWEED. A SECRET
INGREDIENT TO
BOOST UMAMI TASTE.**



Seaweeds and umami are intertwined topics. These offer concentrated, plant-based sources of umami taste. 'Umami' is regarded by many Japanese as 'critical to delicious cooking'.

Seaweed on the Menu

Chefs love seaweed because of the rich umami flavour it brings to dishes.

Seaweed offers an exceptional range of flavours, including herbal, briny, smoky, and even truffle-like notes. They can elevate your sauces, vegetables, fish and broths. Seaweeds are true flavour enhancers and may help reduce the need for salt.



UMI Seaweed Achard features Gracilaria, a red seaweed harvested locally and celebrated in Japanese and Hawaiian cuisine as ogonori. This classic condiment from Creole and Indian kitchens brings a unique oceanic freshness.



UMI Seaweed Tartare
A harmonious blend of red, green, and brown seaweeds defines our tartare. It offers a fresh, iodine-rich flavour that enhances salads, vinaigrettes and meat dishes.

UMI Seaweed Pesto combines organic seaweed, fresh garlic and high-quality olive oil with a subtle hint of the sea, adding an oceanic depth to its classic taste.



UMI Seaweed Tapenade is a creative take on the traditional specialty from the South of France, resulting in a fusion of rich, traditional flavors with a marine touch.

Culinary excellence through seaweed innovations



UMI Seasoning features a distinctive blend of local sea lettuce, nori, dried garlic and sea salt, providing a burst of umami.

UMI Seaweed Cookies with crispy flakes and distinctive flavours offer a unique taste experience - combining savoury seaweed with sweet cookie dough for an unexpected twist.



UMI Seaweed Chilli blends chilli, seaweed, kaffir lime leaves and ginger, creating a bold and original flavour profile with a touch of the sea.



SEAWEED BOX

Gift or try our UMI Seaweed box! This collection features three unique products, each offering a distinct flavour with a taste of seaweed:

Sea Lettuce flakes: Locally hand harvested, sea lettuce is especially valued for its rich nutritional density.

Seaweed Seasoning: A flavourful and nutritious seasoning that enhances dishes with a rich umami taste.

Seaweed Kaffir Lime Seasoning: A delicious tangy, citrus seasoning which can be used as a table seasoning.

SEAWEED RANGE

Dehydrated seaweed flakes can be sprinkled on most dishes in place of salt - added to meals as a garnish or as a seasoning or incorporated into salads.





A Treasure from the Sea



Non-contractual photos

UMI Foods Ltd.
Cascavelle, Mauritius
T: +230 59798919