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SEAWEED AQUACULTURE IN CONNECTICUT

Overview of its **Current Status**

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Why Seaweed?

- Value \$8-10 Billion US\$ global market*
- U.S. demand estimated at \$35+ million
- Various commodities



Global Market Outlets for Seaweed

- Food
 - Value added
- Animal feed
- Fertilizers
- Cosmetics
- Health/Nutritional Supplements
- Biofuels

- Nutrient bioextraction



Stakeholders

- **Seaweed bill**



Cultivated Seaweed Species in CT

- Sugar kelp (*Saccharina latissima*)
- *Gracilaria tikvahiae*



Emerging Needs

- **Public Health Guidelines**
 - *Sea Vegetable Production and Processing Hazards Guidance*
 - **Process-related hazards**
 - **Species-related hazards**
- **Commercial processing facilities**
- **Available markets for local product**



Process-related Hazards

- Dehydrated/desiccated kelp
- Recommendations for seaweed cultivation



Species-related Hazards

- *Gracilaria*
 - Pathogens
 - Heavy metals
 - *Lyngbya*
- Recommendations for the use of open-water cultivated *Gracilaria*



Next Steps

- *Sea Vegetable Production and Processing in Connecticut: A Guide to Understanding and Controlling Potential Food Safety Hazards*
 - Handling, storage, and processing
- Continue investigations on open water cultivation of *Gracilaria*
- Extensive seafood marketing survey





Thank You!

NOAA

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CT DoA Bureau of Aquaculture

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