SEAWEED AQUACULTURE IN CONNECTICUT Overview of its Current Status

Anoushka Concepcion
Connecticut Sea Grant and UConn Extension
anoushka.concepcion@uconn.edu
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Why Seaweed?

- Value \$8-10Billion 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 bioextration

Stakeholders

Seaweed bill





Cultivated Seaweed Species in CT

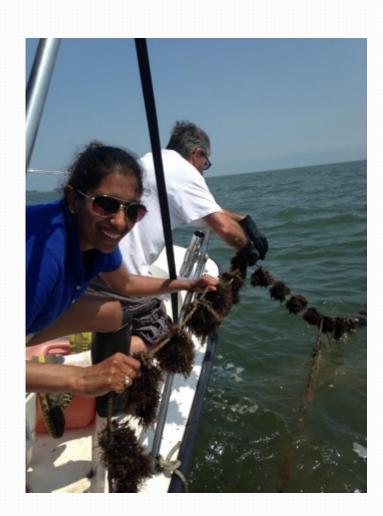
 Sugar kelp (Saccharina
 Gracilaria tikvahiae latissima)





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



