

Cultivating Sea Vegetables



Are we there yet?

Steve Backman
Magellan Aqua Farms

Trending Terms

- **Umami** - “Tastes Like Bacon!”
- **Sea Vegetable**
 - More accurate description of seaweed in terms of food
- **Sustainability..of Cultivating Sea Vegetables**
 - No feed or fertilizer
 - No land mass or fresh water
- **Carrageenan**
 - Hot Topic in the health food industry and 2016 International Seaweed Symposium
 - Many top vegan milk brands remove it



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- * *Saccharina latissima*
 - * previously *Laminaria saccharina*
 - * *Saccharina* means sweet
 - * similar to other *Saccharina* and *Laminaria* for the Oriental market
 - * sold as "kombu"



- * *Alaria esculenta*
 - * *esculenta* means succulent
 - * similar to *Undaria* for the Oriental market
 - * sold as "wakame"





What do we do with all these seaweeds?

We will have to change our attitudes and business models to evolve from the linear approach

one species – one process – one product

too often used with fishery and aquaculture products, to move towards the Integrated Sequential Biorefinery (ISBR) approach

one species – several processes – several products

No more **by**-products, but **co**-products with the **circular economy** approach

Healthy Highlights

- Brown seaweeds (kelps) are becoming known for their cancer fighting properties and sometimes recommended in Western medicine post-chemotherapy diet plans.
- Constant research on weight loss, hair growth, skin ailments, prebiotics, depression, and much more.
- Naturopathic thyroid support and source of iron for anemia.
- Substantially higher nutrient content compared to many land vegetables including a range of B vitamins.



ISBR diversification approach for our IMTA products

- Seaweeds for human consumption
- Seaweeds for cosmetics
- Seaweeds for partial fishmeal substitution
- Eco-certified foods
- Organically-certified IMTA helps
- Biochar production



Hopefully, as people in the western world begin to recognize the benefits seaweeds offer them and the environment, we will see the emergence of this aquaculture sector, in particular in Canada, instead of sitting on a missed opportunity

We cannot continue to read in magazines “seaweeds are the next superfood” and do nothing in our own “sea backyard”

What is holding the sea vegetable industry Back?

- Poor understanding or market
- No distribution channels
- No road map to market access
- Lack of supply channels
- Sluggish regulatory framework
- Seasonality of product

For over 30 years seaweeds have been the next superfood



Why not make it a present reality?

We have to convince Congress that seaweeds



But for that to happen, we need a little help from our friends, the regulators



*Thank you
et
bon appétit!*

www2.unb.ca/chopinlab/
<https://www.youtube.com/watch?v=kZup18AZtzk>