The Emergence of Kelp Farming in the US

Saccharina latissima From Spore to Plate





U.S. Awareness and Market Growing



Consumption of seaweed food products in North America is growing

Phrases such as "Kelp is the new Kale" and "Kelp, the superfood you should be eating" are appearing with increasing frequency in publications and media.

A nutritious superfood packed with essential vitamins, minerals and iodine

US market size estimated at \$300M

The Boston Globe



The Washington Post

epicurious









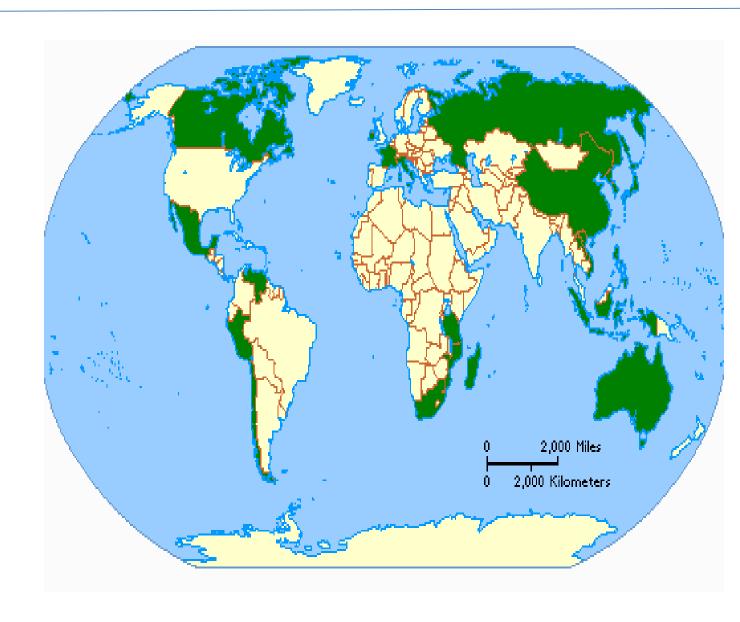






Global Production

- All Continents
- Largest Marine
 Aquaculture Crop
- US Demand Filled by Imports





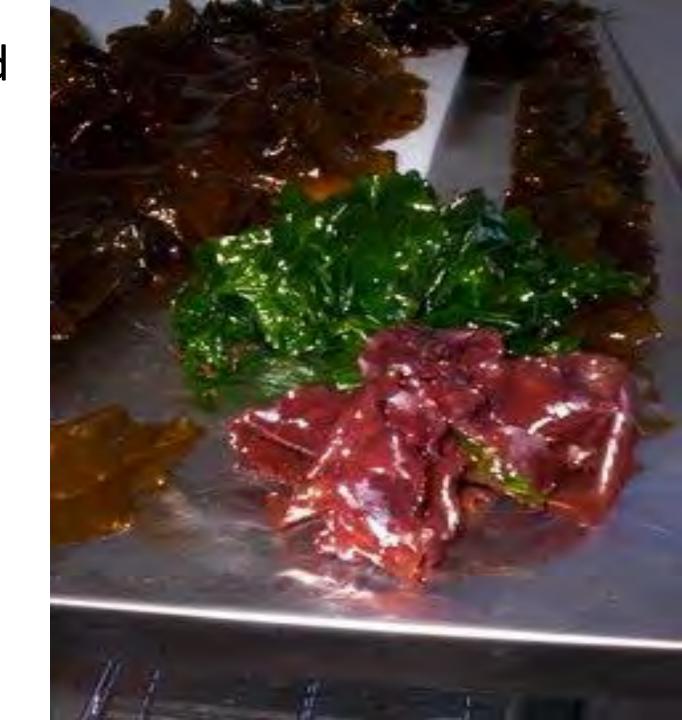


Three Families of Seaweed

Red

Green

Brown



Two Species of Kelp

Additional Species and Products in Development

Sugar Kelp



Horse Tail Laminaria digitata



Horse Tail *Laminaria digitata*





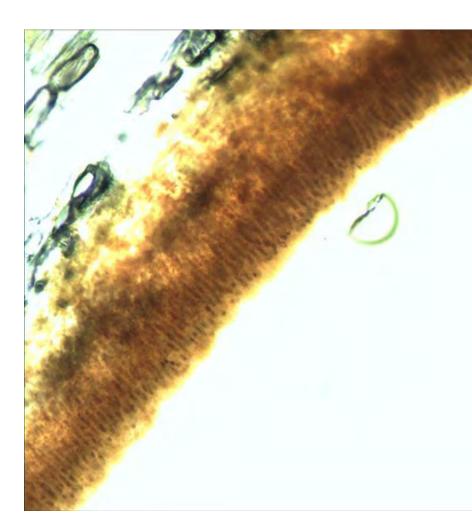


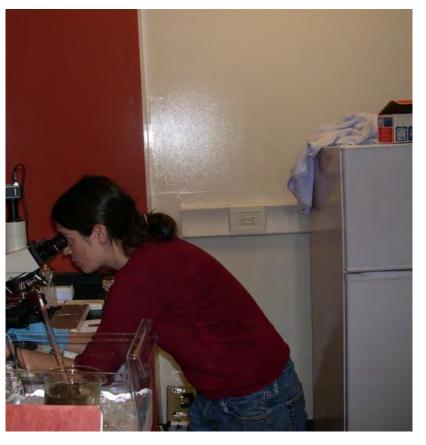


Farming - Day 1

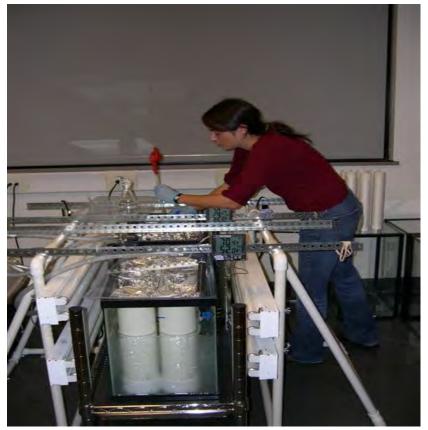






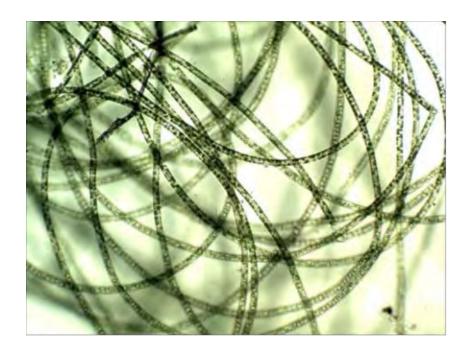




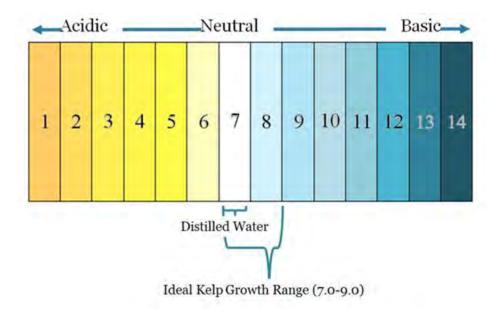








Green Algae from the Genus Ulothrix in tank



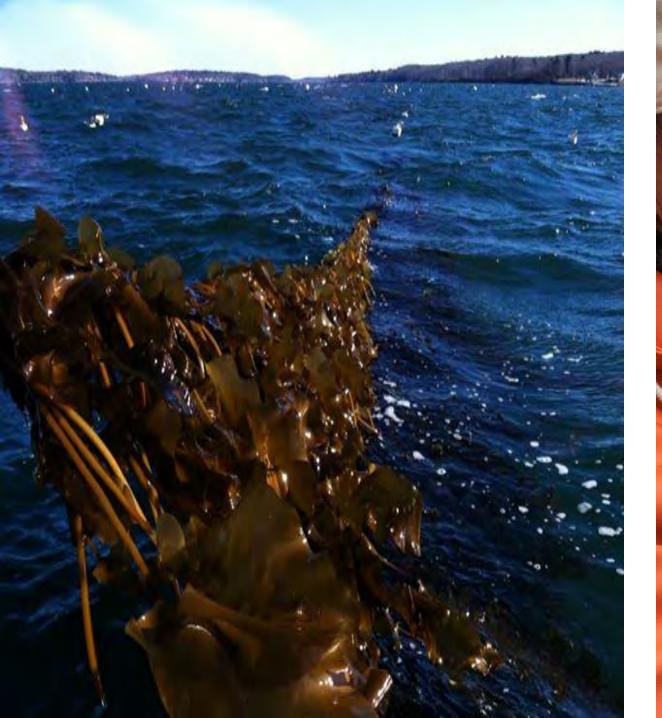














30,000lbs per acre

No-

- Arable land
- Fresh Water
- Fertilizers
- Pesticides



Kelp, the "Virtuous Vegetable" is the New Kale

Growing is Easy Some Hard Questions

Sell to processor or produce my own products? If I produce my own, who are the customers? Food service/institution or retail? What type of product are they looking for? Who is my competition? How do I market? How do I get to market?











The Domestic Alternative to Imported Seaweed Products Made With Ocean Sustainable and Restorative Maine Kelp



Imported (Blue & Yellow Dyes)

Imported (No Dyes)



















