

#### THE OPPORTUNITY – SEAWEED AS a SUPER INGREDIENT

#### Nutritional value

*Protein* (3% - 47%)

Fiber (up to 63%)

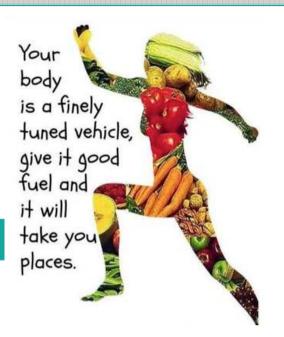
Lipids: (up to 8%; mainly PUFAS)

Minerals: Ca, Fe, I, K/Na, Mg

Vitamins: A, B, C, E

#### Functional value

J Appl Phycol (2011) 23:543–597 DOI 10.1007/s10811-010-9632-5



#### Review

Algae 2010, 25(4): 000-000 DOI: 10.4490/algae.2010.25.4.000

Open Access



### Bioactive compounds in seaweed: functional food applications and legislation

Susan Løvstad Holdt · Stefan Kraan

J. Phycol. \*, \*\*\*-\*\*\* (2015) © 2015 Phycological Society of America DOI: 10.1111/jpy.12326 Antioxidants from macroalgae: potential applications in human health and nutrition

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#### REVIEW

PROSPECTS AND CHALLENGES FOR INDUSTRIAL PRODUCTION OF SEAWEED BIOACTIVES<sup>1</sup>

#### THE OPPORTUNITY – SEAWEED AS a SUPER INGREDIENT















- ✓ Seek for natural ingredients
- ✓ Quality, safety, traceability, standardization
- ✓ Environmental foot-print and origin are of major importance



**Nutraceuticals** 

**Cosmetics** 

**Human Food** 

10 - 130€/kg

Plant bioestimulants

WILD-SEAWEED BIOMASS IS NOT ENOUGH TO SUSTAIN
THE INCREASING DEVELOPMENT OF NEW PRODUCTS
=AQUACULTURE=

Conolas as commoditic





# Production & commercialization of high-quality seaweed and derived products



Sustainable production – IMTA

Customized products

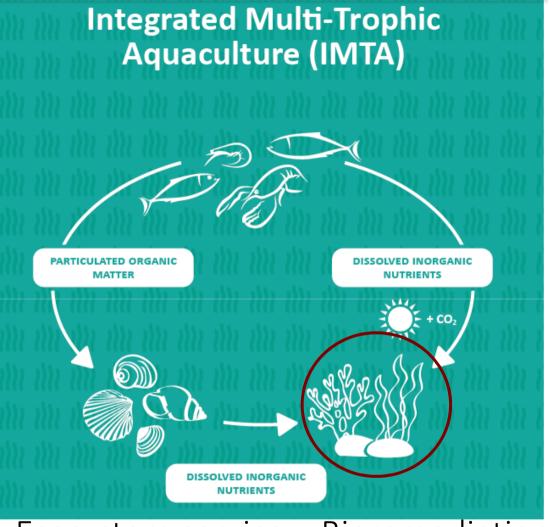
Innovation

Communication

#### THE OPPORTUNITY - IMTA

Product diversification

Sustainable technology to increase fish production! (EC 494/2012)



Environmental awareness

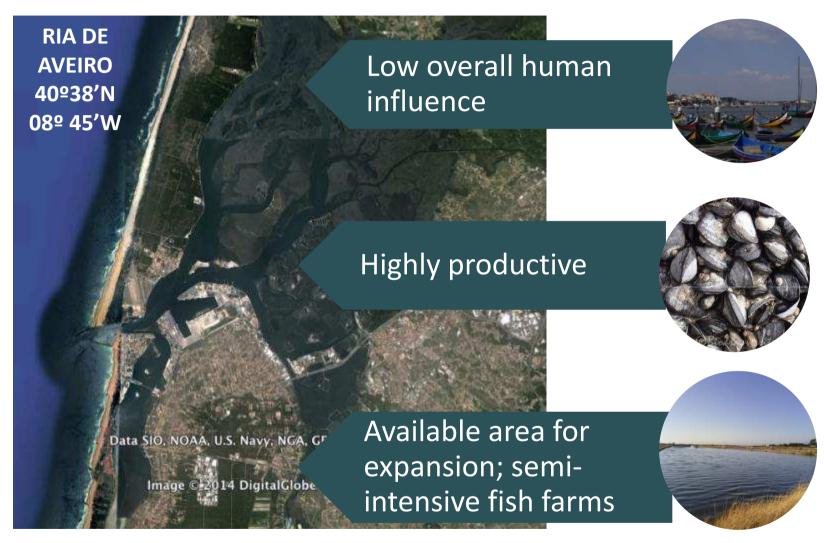
A way to organic certification (EC 710/2009)

Ecosystem service = Bioremediation

Higher seaweed yields
High quality biomass



#### WHERE WE ARE



Water surface: 66 km2 | Tidal range: 2m | Average depth: 1m | Salinity: 0 to 36ppm |

Temperature: 10 to 25°C

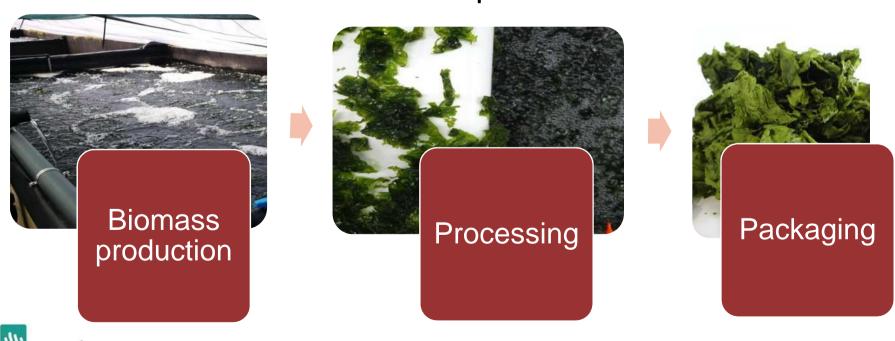


#### **HOW WE DO IT – IMTA @ ALGAPIUS**



#### ☐ Land-based IMTA system

- High yields
- High quality, safe and traceable seaweed biomass
- Tailor made biomass
- Domestication of "new" species

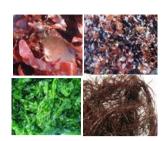


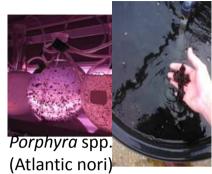
# Biomass productio

#### SUSTAINABLE PRODUCTION | CUSTOMISED BIOMASS

Vegetative propagation

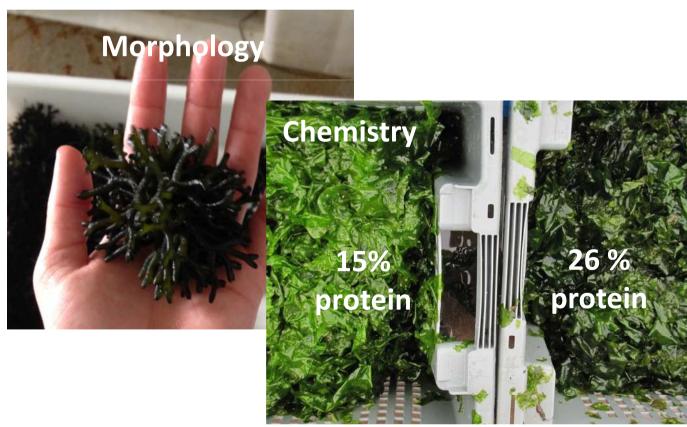
Complete life cycle





#### Manipulation of production factors

- Stocking density
- Water renewal
- Harvest time
- Aeration





#### **Processing**

- Washing
- Drying 25°C

#### **Packaging**

• Bulk

• End-product



**CONTROLLED PROCESSING** 

## Development of new products and optimization of processes































Marine Biotechnology Lab at UConn Stamford









**SEAWEED INDUSTRY ASSOCIATION** 





















#### **INNOVATION** in FOOD PRODUCTS: partnership with companies

Seaweed can add textures, flavours, nutritional value and functionality to the day-to-day food products





## READY-MADE MEALS



#### GIN | HONEY | CANNED SARDINES



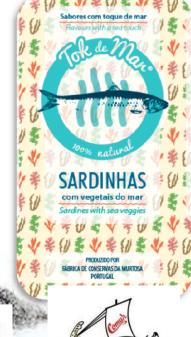






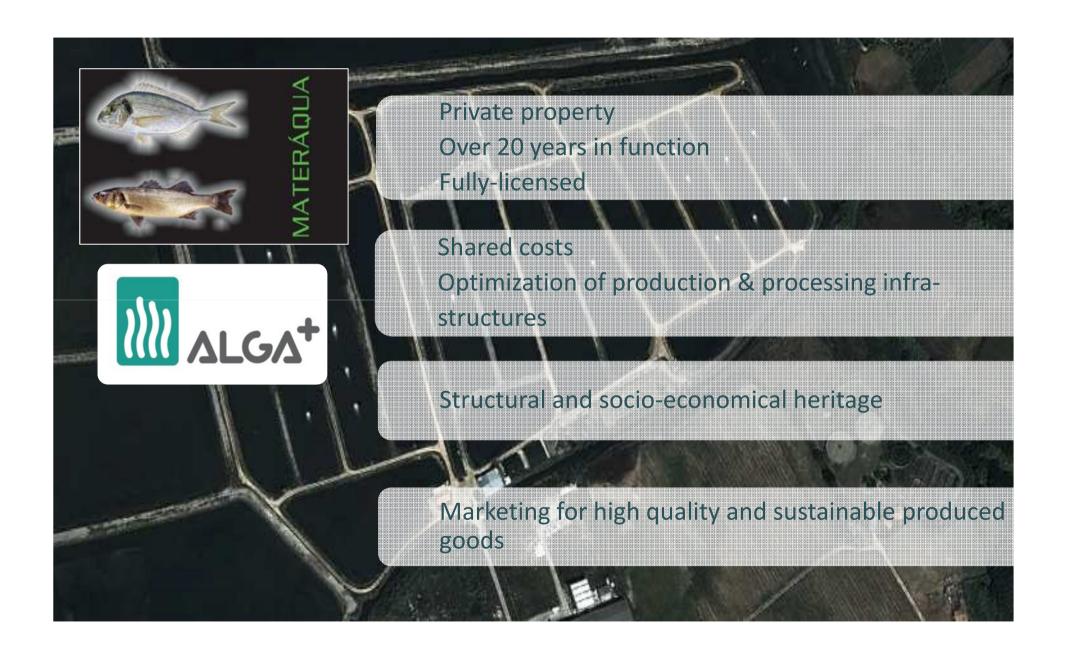


BEESWEET



um sabor com tradição...

#### **HOW WE DO IT - IMTA @ ALGAPIUS**



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Aquaculture 443 (2015) 16-23



Contents lists available at ScienceDirect

#### Aquaculture

journal homepage: www.elsevier.com/locate/aqua-online



Ireland, Italy, Cyprus, Scotland, Norway, Israel

The implications of aquaculture policy and regulation for the development of integrated multi-trophic aquaculture in Europe

K.A. Alexander <sup>a,\*</sup>, T.P. Potts <sup>a</sup>, S. Freeman <sup>b</sup>, D. Israel <sup>b</sup>, J. Johansen <sup>c</sup>, D. Kletou <sup>d</sup>, M. Meland <sup>e</sup>, D. Pecorino <sup>f</sup>,



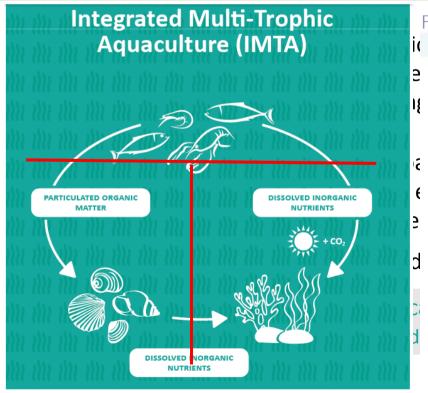
Updated National Aquaculture
Strategic Programs
FU directives

#### Increased production

C. Rebours e, M. Shorten g, D.L. Angel b

#### Environmental sustainability

Safety







www.algaplus.pt www.facebook.com/ALGAplus.pt www.tokdemar.wordpress.com