



SSIA Webinar Series: Knowledge Exchange Trip to Alaska and Maine - findings, takeaways, and feedback



- Kodiak Island is the second largest island in the United States.
- The island has around 13,000 residents
- The island has a rich fishing industry, especially for Pacific salmon, halibut, and crab, one of the top commercial fishing ports in the U.S. by value.
- Kodiak Island's economy also includes renewable energy, with about 99% of its electricity coming from hydroelectric and wind power.



Rhiana











Jemima 1.



Kodiak Seafood and Marine Science Center

Educational hub for mariculture industry offering training courses.

Pilot scale processing equipment available for R&D:

- Dehydrator
- Blancher
- Wet mill
- Dry 'Kanna-mill'
- Oyster tumbler
- Freeze dryers
- Walk in coolers / blast freezers

Marine Biologics using facility in June 2025.

Blue Evolution Only processors in Alaska that are solely dedicated to kelp.
Farms in Alaska and California; R&D into wide range of market applications.

Equipment in storage:

- Blancher (fresh water, 82°F / 28°C)
- Bubble washer (Alibaba)
- Noodle chopper & 'shaker' (Gelgoog)
- Chopper & auger (Vincent) - to be 'marinised'

Fermenting using *Lactobacillus plantarum* to achieve pH<3.4 for use in animal feed.

Freeze drying - less energy intensive if biomass is already frozen. Packing fresh seaweed directly into 10lb / 4.5kg blocks to fit freeze dryer.



Market opportunities for Alaskan farmers

4 kelp farms in Kodiak, AK

Cascadia purchase citric acid stabilised biomass (pH<3.8) from numerous farms across the state and ship to their biosimulant / feed production facility in Vancouver, BC.

Barnacle foods purchase multiple wild and cultivated species to produce a range of condiments in Juneau, AK.

Growing cluster of farms in Cordova, AK

Noble Ocean Farms work collectively with other local kelp farmers to develop processing solutions.

Undertaking economic analysis to determine cost efficacy of processing at sea vs. ashore in 2026 season.

Average COP \$1.06/lb ~ £1.50/kg

Jemima 3.







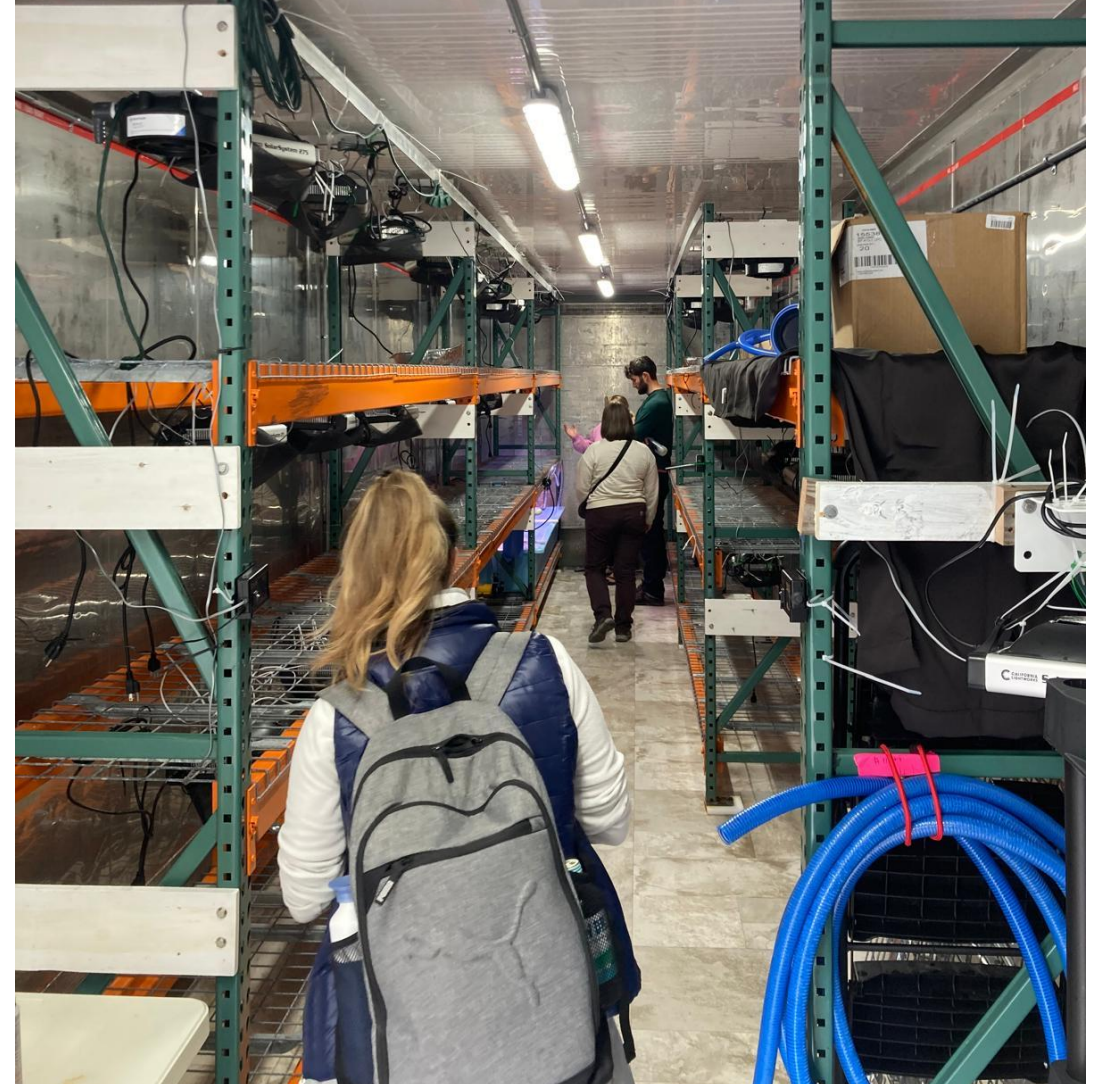
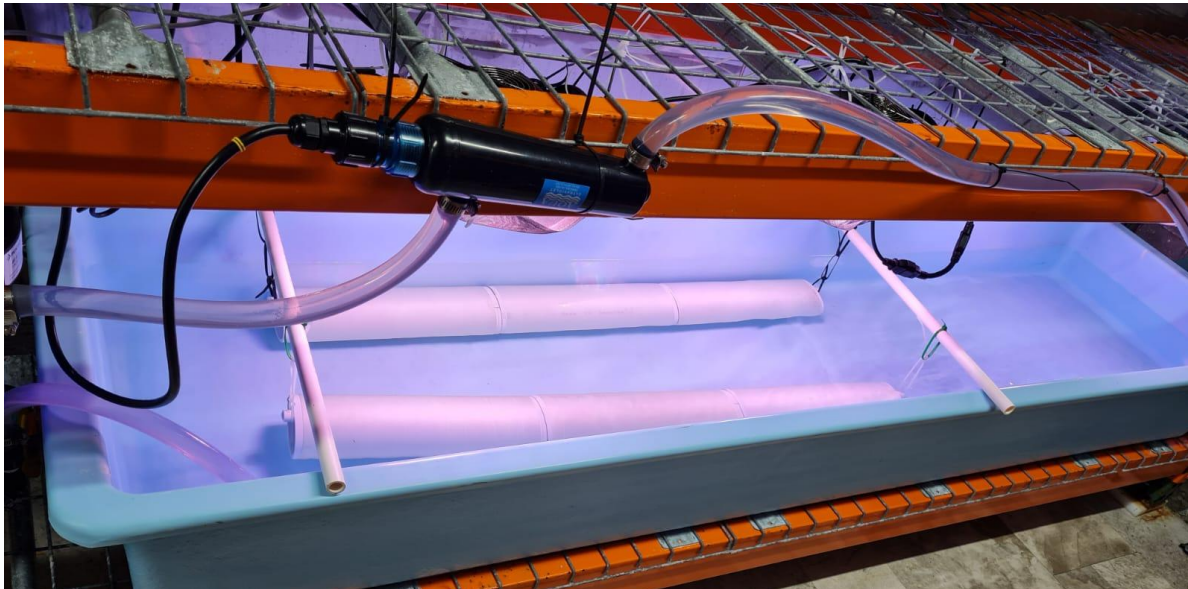


Nurseries - Alaska - A can do culture

Alaska Ocean Farms

Nursery : Converted shipping container in home grounds

- ❖ Use of 'off the shelf' equipment
- ❖ Ingenuity develop high quality material using low cost solutions
- ❖ Water in recirculation system due to distance from a source

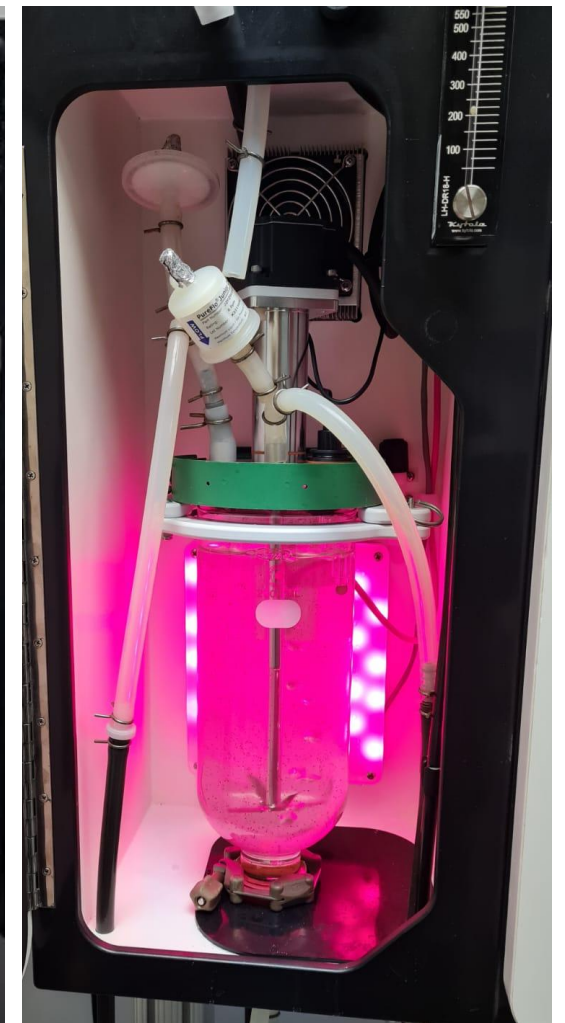




Further examples of resourcefulness

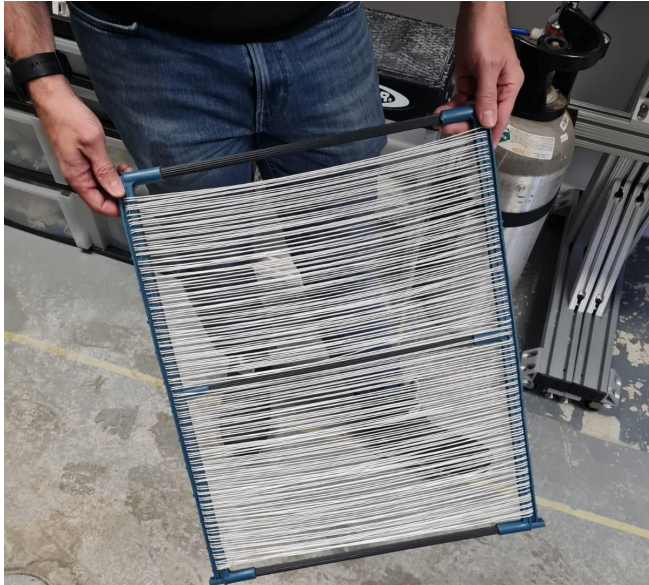
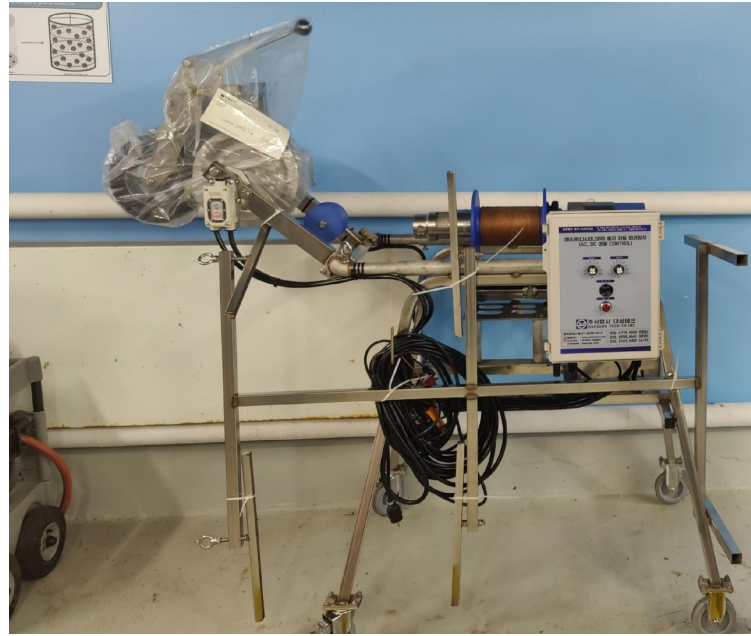
- ❖ Equipment designed and built 'on-site' to increase independence and capability
- ❖ Confirmation that there probably is not a one-size fits all approach for Nursery design
- ❖ Communal approach to solving problems and developing processes to reach success
- ❖ Definitely took away elements that we are hoping to explore within our own Nursery





A high tech approach

- ❖ Darling Marine Centre have acquired three modules of four Industrial Plankton Seaweed Bioreactors
- ❖ Can act as independent bioreactors, maintaining pH, temperature and light conditions
- ❖ Able to 'biosecurely' exchange both media and air leaving the culture undisturbed ~1 Year?
- ❖ Hefty price tag of \$160,000, ~£10,000 per 2 litre reactor.



Adopting global apparatus and future tech

- ❖ Darling Marine Centre had also acquired a Korean seeding machine 'The Korean Unicorn'.
- ❖ Able to wrap a tertiary cord around the growth twine.
- ❖ Twine doesn't have to wrap into the helix of the rope and can extend further
- ❖ Twine frame commonly used in Asia for growing out and deployment
- ❖ 99% seaweed twine made by Viable Gear - needs longer operating life, but gives hope for plastic reduction





Source / Ocean's Balance

Source: Dried asco production since 1970's

- ❖ Equine, cat & dog feeds.
- ❖ Flash drying at 500°F, hammer milled.
- ❖ Drum dryer proved inefficient for kelp.

Ocean's Balance: Partnering with Source. Kelp season is countercyclical to asco in Maine - processing equipment shared.

- ❖ Dehydrator runs at 170°F ~ 77°C
- ❖ Runs off natural gas (could be electric).
- ❖ Capacity 850lb/hr ~ 385kg/hr

Ocean's Balance buy in kelp, offer contract processing to other farmers / harvesters and operate their own farm lease in Casco Bay.

Business model: transition away from farming and focus on processing / product development - powders, flakes, seasoning.



Sugar Kelp Prices in Maine

USD / lb pricing	£ / kg conversion	
\$0.55 - 0.75 / lb	£0.80 - £1.30 / kg	Fresh at the quayside
\$25 / 8lb	£5 / kg	Fresh to restaurants
\$13 / lb	£20 / kg	Contract drying & milling
\$40 / lb	£60 / kg	Dry, milled, food grade (bulk)
\$70 / lb	£100 / kg	Dry, milled, food grade (small bags)





Ocean Organics

Biostimulant production since 1977

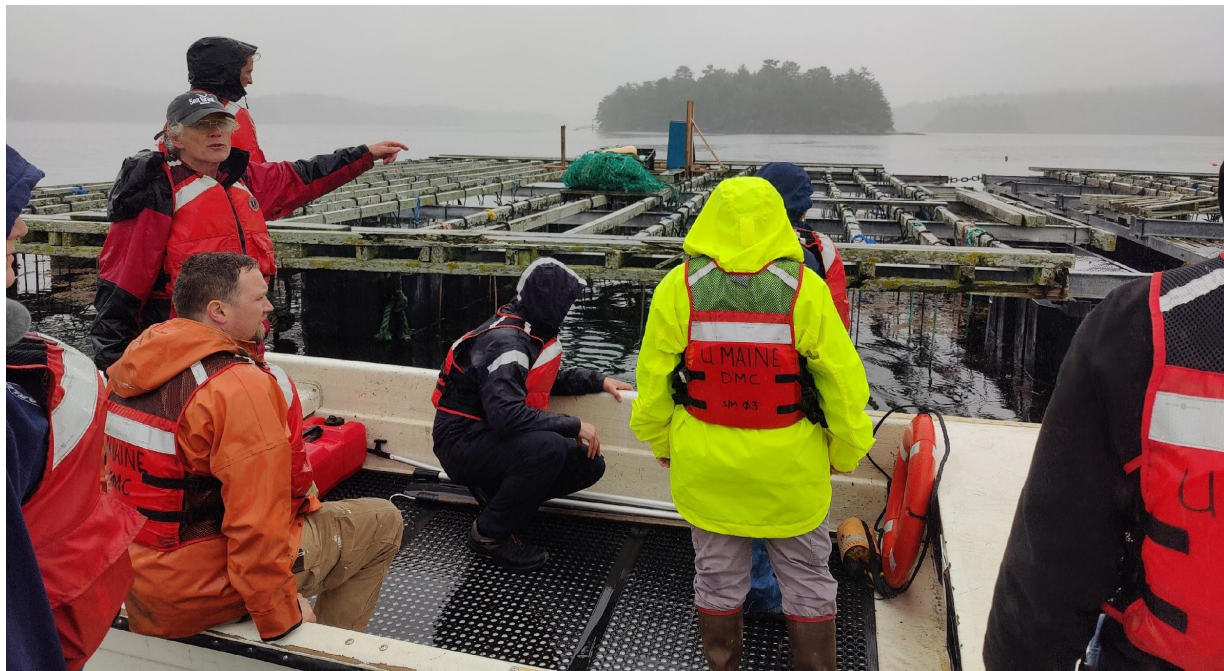
- **Alkaline extraction** from dried *Ascophyllum nodosum* sourced year round by local harvesters
 - Ongoing research to understand mechanisms and elicited responses of biostimulant products.
- **Liquid extract:**
 - Caustic potash (KOH) to extract.
 - Citric acid added to lower pH post process and stabilize at pH 5.
 - Potassium sorbate added as preservative.
 - 3-4% solids post extraction (no further evaporation / concentration)
 - Liquid product shelf stable for 3 years.
- **Granular product from waste solids:**
 - Current focus: blend with chemical fertilizers
 - Wholesale price 5x liquid extract.
 - Has been used on National Mall!

Maine Coast Sea Vegetables: Founded in 1971, first seaweed company in the USA

❖ Employee owned - 21 employees in 2025

- ❖ Primarily buying dried seaweed from wild harvesters.
- ❖ Moisture content adjustments made using de / humidifiers from cigar industry.
- ❖ Milling, packing and kitchen facilities in-house, producing an extensive range of retail products on-site.

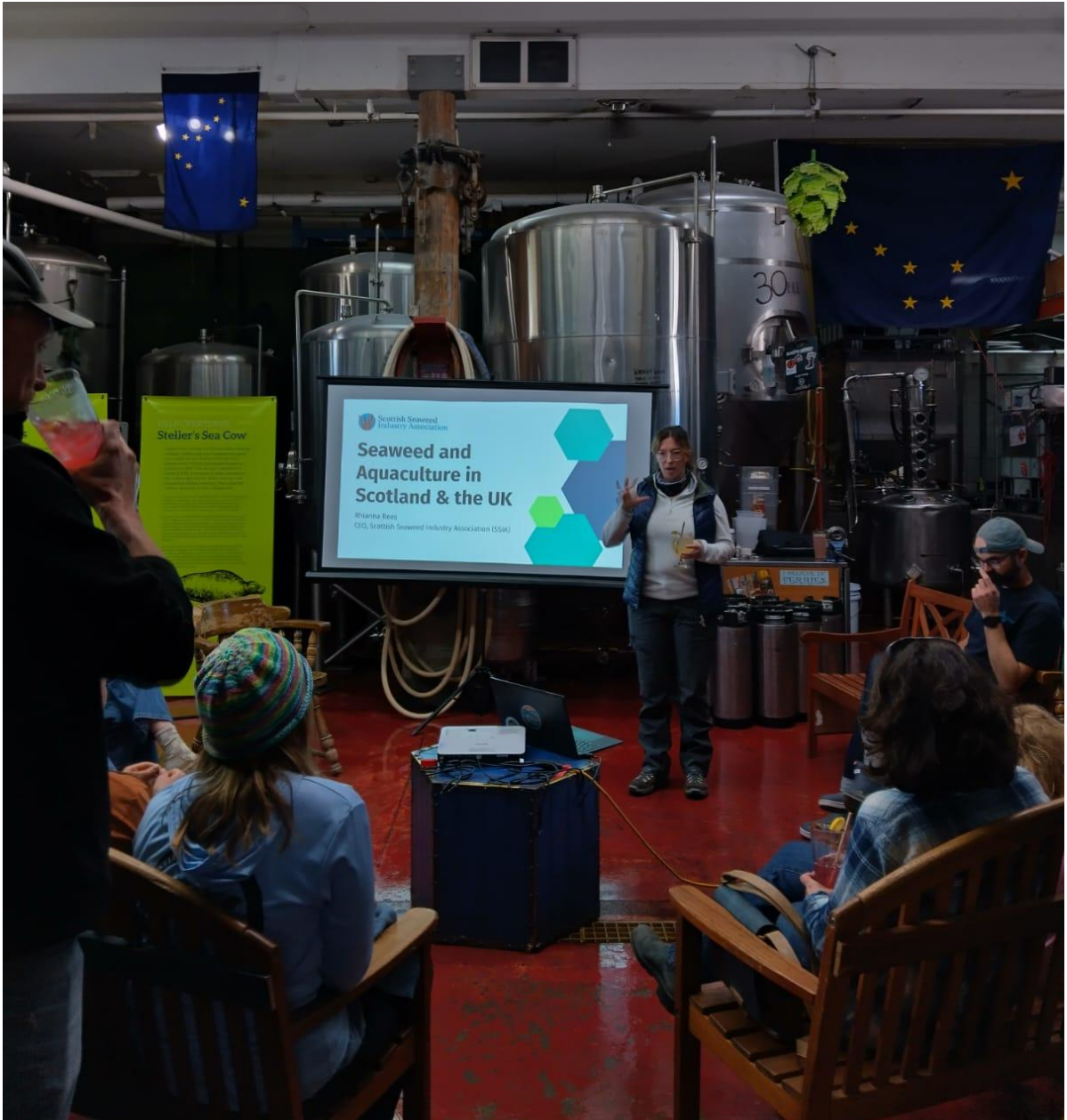


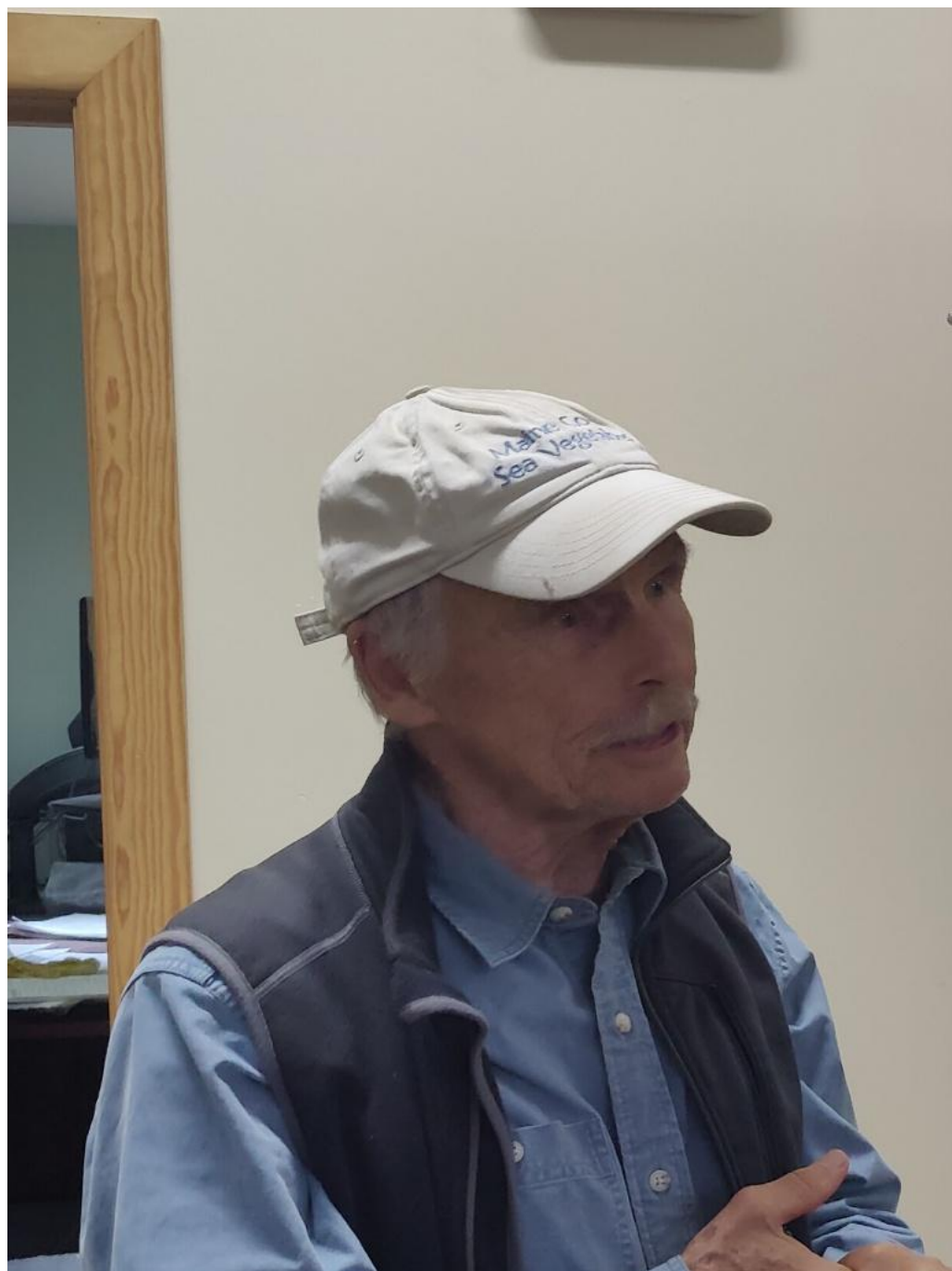












The Maine Seaweed Council

Three Decades of Seaweed Advocacy and Collaboration

Shay Erhart and Jaclyn Robinson, The Maine Seaweed Council



Mission Statement

The Maine Seaweed Council strives to protect the ecosystems of Maine's marine algae and adhere to sustainable cultivation and harvest practices, promote the use of Maine seaweeds, educate the public, regulators, and elected officials, and provide a collaborative forum for its members.



2015-2016

Organisational development and refined MSC Mission Statement

- Bylaws revised (more board responsibilities)
- Ramped up our website: seaweedcouncil.org
- Developed the MSC Member Pledge, signing from: seaweedcouncil.org/membership
- Refined the MSC mission statement to include cultivation, harvest, and an emphasis on sustainable ecosystem, adhering to state and federal laws, and a focus on education.

2014

Refining goals and spreading awareness

- Gathering a 100+ local seaweed knowledge to ADG, public
- Telling our stories and the long history of seaweed stewardship in Maine
- Finding our voices—seeking clarity, community

2011

New public-facing goals and strategies

- Promote positive ecosystem and health benefits to generate positive public and political perspective
- Restore "right to harvest" by promoting established case law/statutes and more

2007

Focus on proactive management plans

- Hired Public Trust Rights attorney for legal review ADG
- DMR OK's reporting landings by sectors—our first management step

2003-2005

Early management planning

- Volunteer management plan, biomass assessment plan, Department of Marine Resources (DMR) landings plan, Fishermen's Forum presentations

1997

First printed membership directory

with 27 members

2025

Significant developments in the last decade

- Increase in aquaculture members
- New Art, Craft, and Best Practices Committee
- New hybrid council meetings, expanding participation
- Younger generation taking the lead
- More collaboration, positive actions, less complaining
- Maine Rockweed Fisheries Alliance formed by MSC
- Revising harvester guidelines: maineseaweedguide.org
- Working with researchers, educators, and institutions (University of Maine, University of New England, Bigelow Laboratories, Maine Sea Grant & many more)

2013-2015

Rockweed Fisheries Management Plan (FMP)

- DMR convenes Rockweed Management Working Group
- MSC convenes Seaweed Management Working Group
- Educates DMR, ADG's office, legislators and the public

2009

Cobscook Bay Management Plan

- A good start with some flaws—see difficult for the state to administer
- Many trips to the Legislature to testify

2005

First 'right to harvest' legal complaint

- MSC works directly with Maine Department of Marine Resources (DMR) and the Attorney General's Office (AGO)
- New harvester license now denies holders "rights to seaweed"
- Assistant Attorney General issues "adverse" opinion

1998-2002

Harvesters Field Guide Published

- First major collaborative effort
- 5 years of research and internal negotiations

1993

MSC Founded

as a nonprofit by 4-5 collaborating wild harvesters/processors

