

NYSG is responding to increasing interest in nutritious blue foods and the emergence of a seaweed industry in New York.

NY Sea Grant Coordinates New York Seaweed Marketing and Processing Task Force

Seaweed is becoming a more prominent feature in the culinary landscape and represents a new potential industry for New York State. Navigating the regulatory framework and building a novel industry here, however, can be a challenging feat. Before an industry can flourish, guidance is needed to ensure that regulators and producers understand how to grow and handle seaweed safely. New York Sea Grant (NYSG) is providing expertise to assist the emergence of a seaweed industry for New York State.

With growing interest in seaweed production and processing statewide, clear support and guidance for the industry was necessary to ensure its success and to protect consumers. In 2021, to help address the gaps in knowledge and awareness, NYSG initiated a Seaweed Processing and Marketing Task Force. This Task Force consists of industry, agency, academic, and NGO representatives with a vested interest in seaweed production and processing.

The Task Force met regularly to discuss and identify industry challenges and opportunities to foster growth. A lack of understanding and guidance on how to get product to market led to the development of two resources by NYSG: a **Seaweed Regulatory guide**, outlining the regulatory framework surrounding the harvest, processing, and marketing of seaweed products in NY; and a **general guidance document on the Food Safety and Modernization Act's Preventative Controls Rule**, the primary regulation related to seaweed.



Sugar kelp harvest, Lazy Point Farms, The Moore Foundation. Photo: Wendy Moore

New York Sea Grant recognized and responded to a need to support the emergence of a seaweed industry in New York State by coordinating a statewide task force and developing critical guidance documents to foster the new industry's establishment and growth.

Learn more at http://www.nyseagrant.org/seaweedguides.

Project Partners:

Blue Moon Fish • Center for Aquatic Animal Research and Management • The Montauk Seaweed Supply Co.
• GreenWave • Peeko Oysters • The Crop Project • The Moore Foundation • Connecticut Sea Grant • Cornell Cooperative Extension Suffolk County • Cornell University Food Venture Center • National Sea Grant Law Center • Stony Brook University • Connecticut Department of Agriculture • New York State Department of Agriculture and Markets • New York State Department of Environmental Conservation • Nassau County Department of Health • Suffolk County Department of Economic Development and Planning • Suffolk County Department of Health Services

NYSG Focus Area for this project: Sustainable NY Fisheries, Aquaculture & Seafood Businesses in New York.

New York Sea Grant is a joint program of Cornell University, the State University of New York, and NOAA. Contact: New York Sea Grant Extension, 112 Rice Hall, Cornell University, Ithaca, NY 14853; www.nyseagrant.org.

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