



PHYCOMORPH EUROPEAN GUIDELINES FOR A SUSTAINABLE AQUACULTURE OF SEAWEEEDS

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European Cooperation in Science and Technology is a **funding organisation for research and innovation networks.**

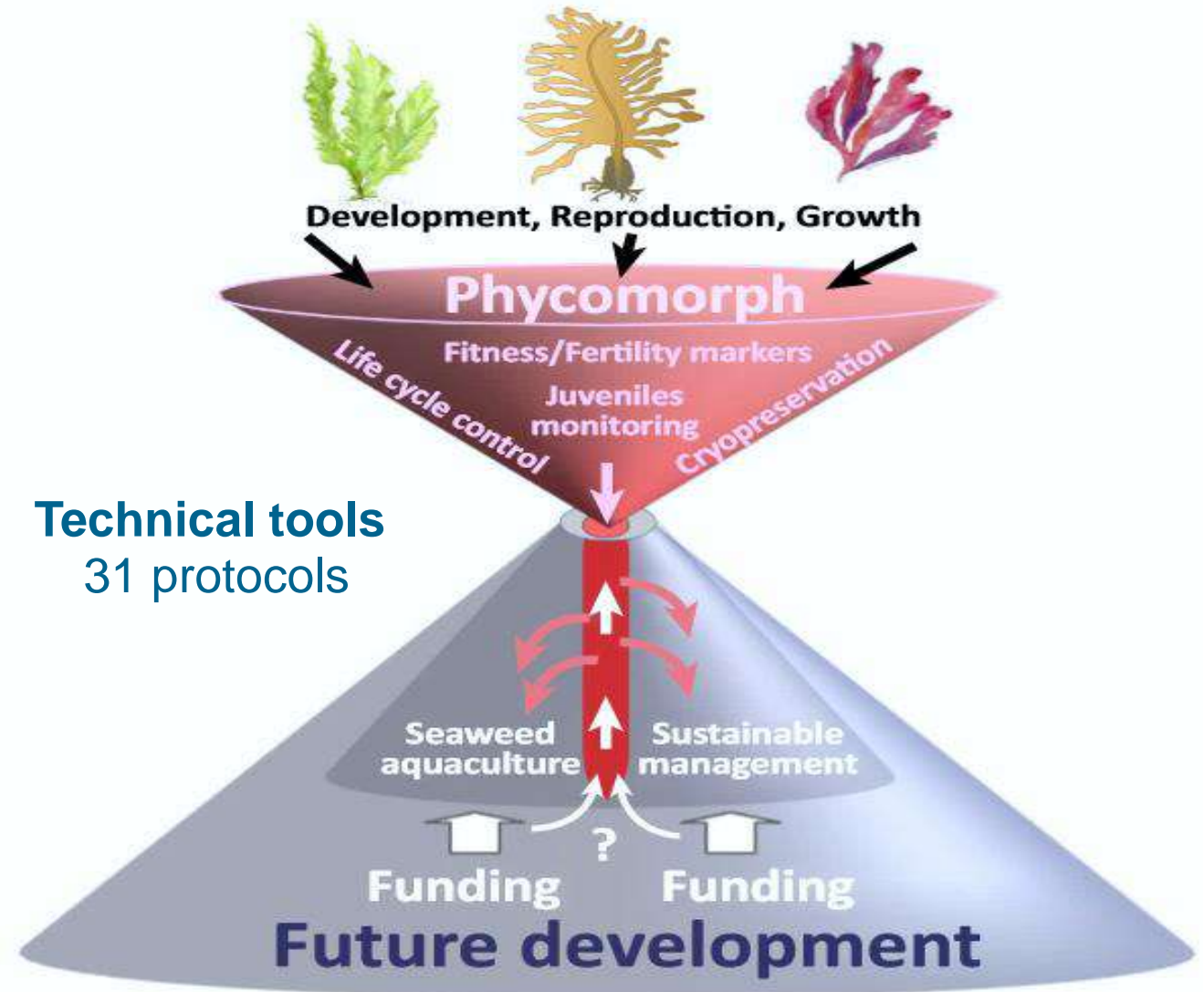
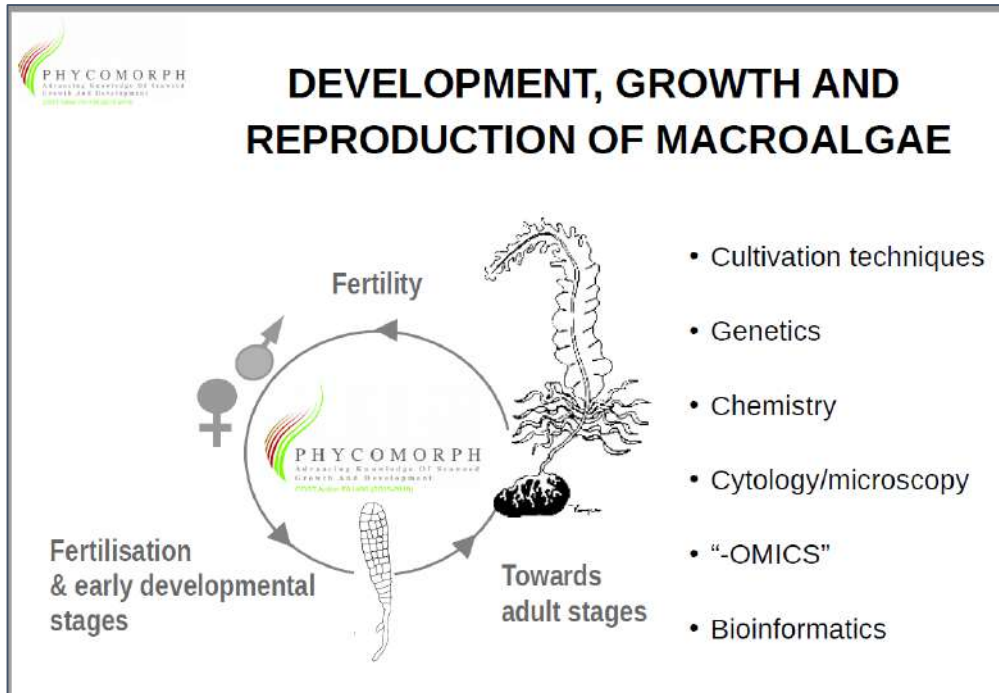
COST Actions: help connect research initiatives across Europe;
bottom-up networks to boost research, innovation and careers



Bénédicte Charrier, Station Biologique Roscoff, France

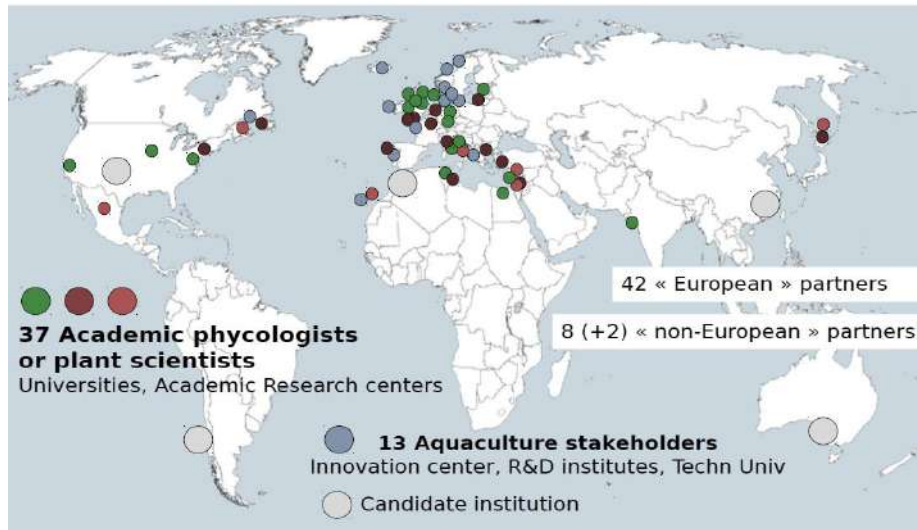
<http://phycomorph.org/>

TRANSFER KNOWLEDGE TO THE SEAWEED AQUACULTURE SECTOR





BEYOND EUROPE



37 Academic partners (among which 6 Technological Universities)
10 R&D centers
4 SMEs
+ JRC



SEAWEEDS, GLOBAL PRODUCTION

30 MT/year (+ 5,2 % /yr) 50 countries
1MT harvested 29 countries (2015)

In **CHINA**, in 2015, 13 M tons of seaweed were produced through cultivation, 24,300 tons was harvested from the natural habitat

Indonesia 9M Tons and largest producer of red algae for carrageenan market

Philippines : 1,5 MT third largest producer of the red algae *Kappaphycus* and semi-refined carrageenan,

The republic of Korea produces 1,2 M tons . In 2016, export of *Pyropia* products was 353 million US\$

Europe: 1%

Norway: 13,5% GSW harvesting

Northern African coast, Morocco: red alga

Asia: 97%

Canada - Quebec: 250 T/yr harvested

8.1 B€ /yr (+ 6.7 % /yr)

North & south America

Western african coast: Ghana, Senegal, Nigeria

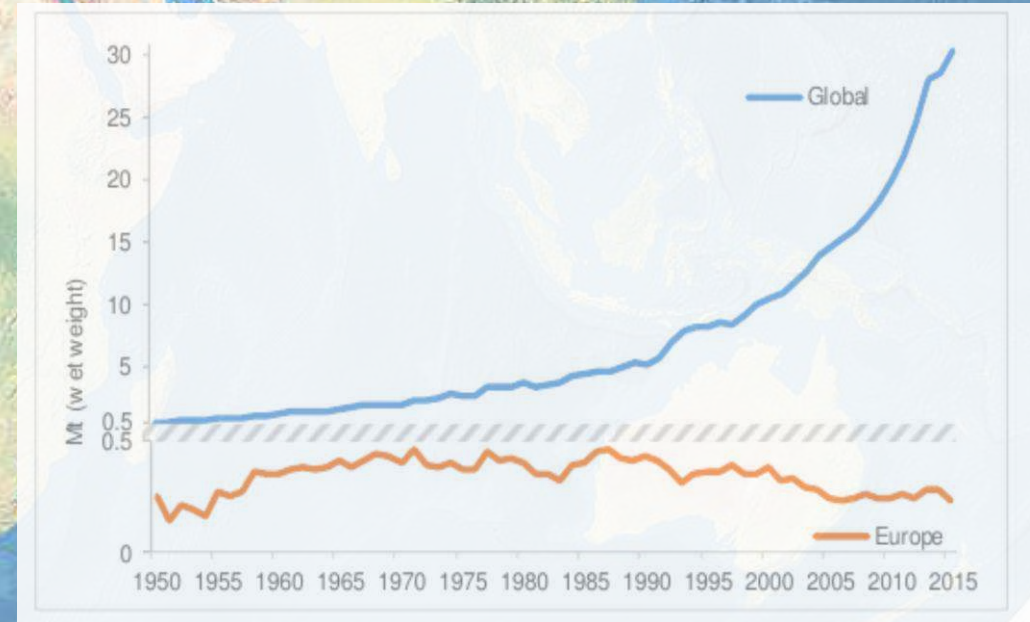
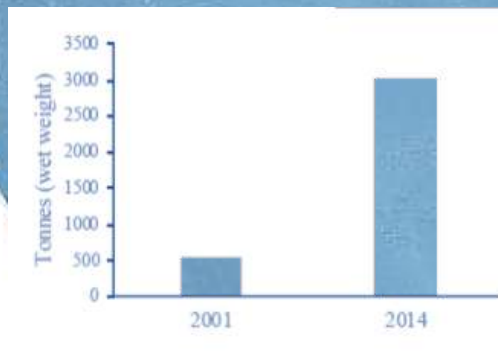
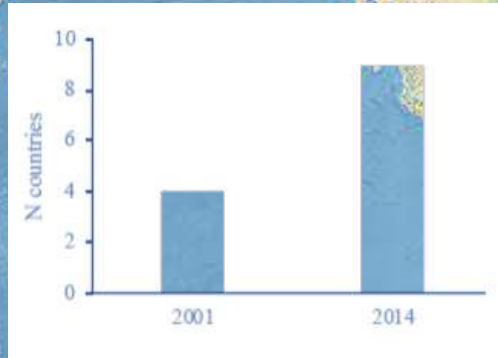
In **Tanzania**, *Kappaphycus* & *Euchema*

In **South Africa**, Harvest *Ecklonia Laminaria*

Chile: 31,6% GSW harvesting



SEAWEEDS PRODUCTION IN EUROPE ONLY 1% OF GLOBAL PRODUCTION



Camia et al., Biomass production, supply, uses and flows in the European Union

SEAWEEEDS, Important ecological role

- Support complex food web in coastal system
- Defence role
- Carbon sequestration
- Removal of dissolved nutrient (N & P uptake)
- Removal of ions (petrol, dyes)



SEAWEEDS, a source for human needs

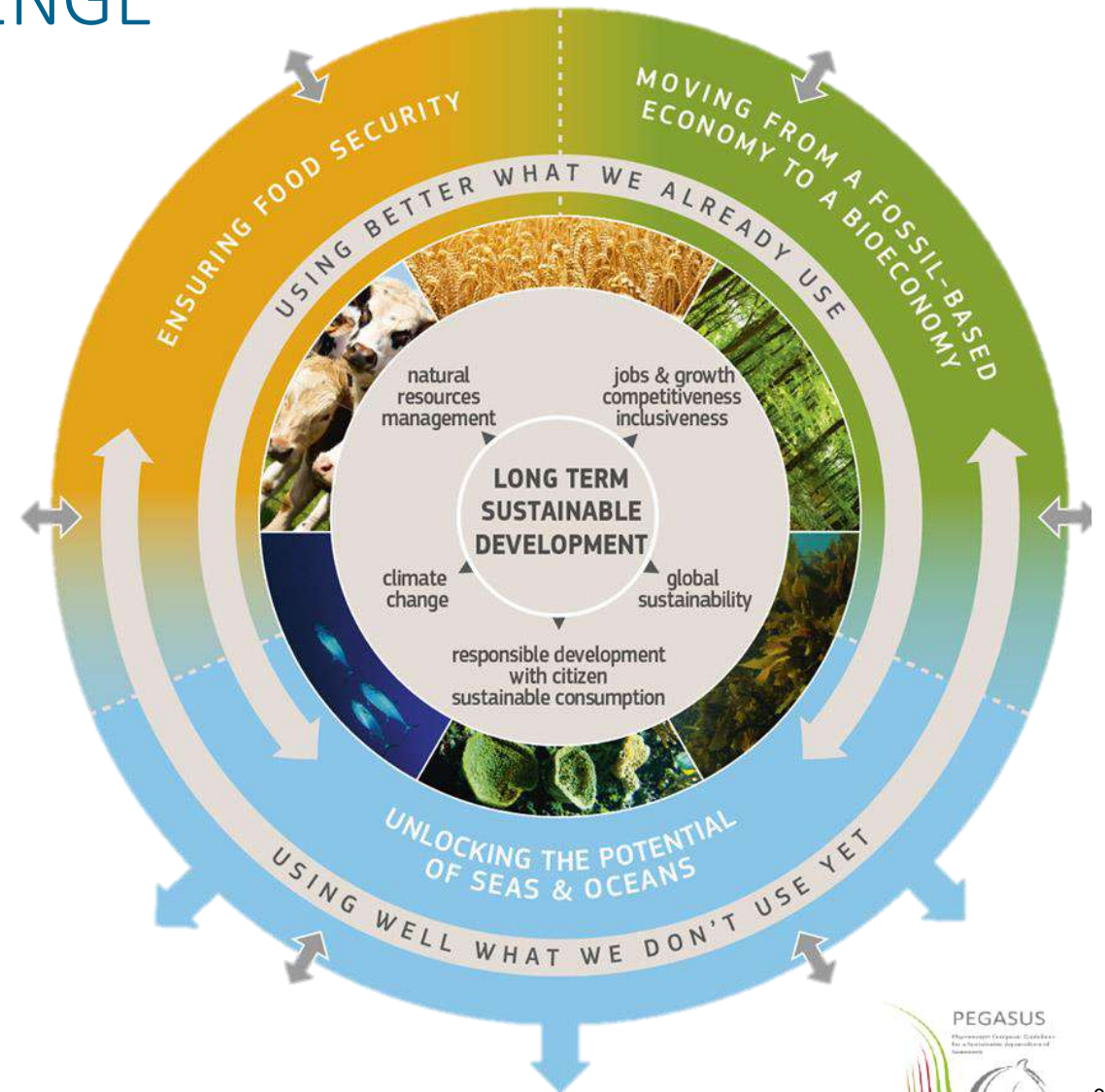


HEALTH & HUMAN WELL-BEING
FOOD & food processing/additive
AGRICULTURE
BIOFUEL
POLYMER (bioplastics)
ECOSYSTEM MANAGEMENT





FOOD SECURITY PRESSING GLOBAL CHALLENGE



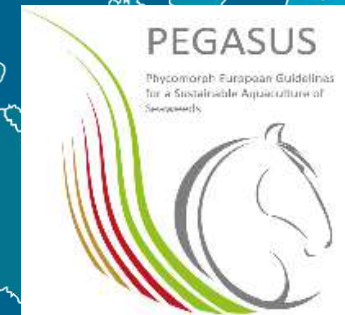
SUSTAINABLE DEVELOPMENT GOAL 14

Conserve and sustainably use the oceans, seas and marine resources for sustainable development



How to obtain economic and environmental sustainability and competitiveness of primary production and processing industries?

A sustainable management of resources essential for establishing the balance between **economic growth** and **healthy ecosystem** and incentivised by **policymakers**



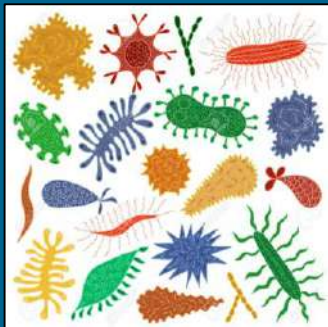


Cultivated strains & cultivation techniques must be adapted to the local environment of the farm

Obtain the best cultivar

Storage of strains

Improvement of strains



Environmental factors

Cultivation, abiotic and biotic factors

Genetics

Cryopreservation
Breeding

Controlled fertility

Disease

Risk in the lab, in greenhouse
cultivation, in mariculture

Sourcing



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Environmental impact

Genetic dispersion

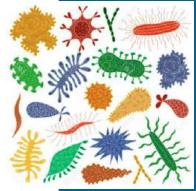
C. fragile



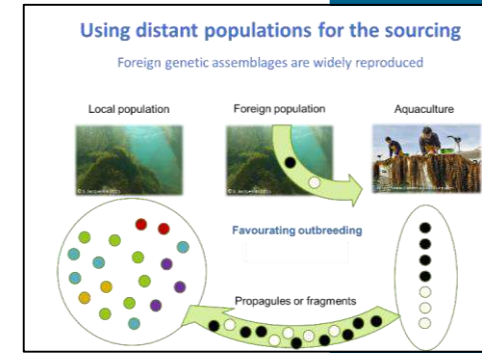
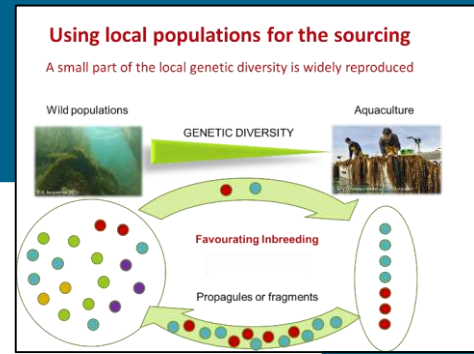
G. vermiculophylla



U. pinnatifida



Invasive species



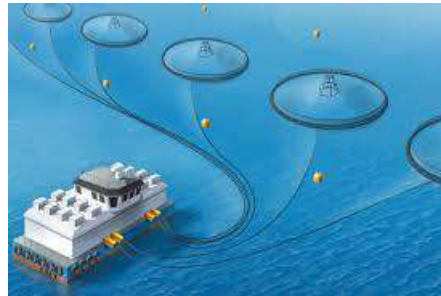
PRODUCTION TECHNIQUES

Controlled conditions
 Mechanization and automation,
 Reduction in transportation times and volumes

At sea



Open water
 Seaweed carrier



EU project At-sea, 2015

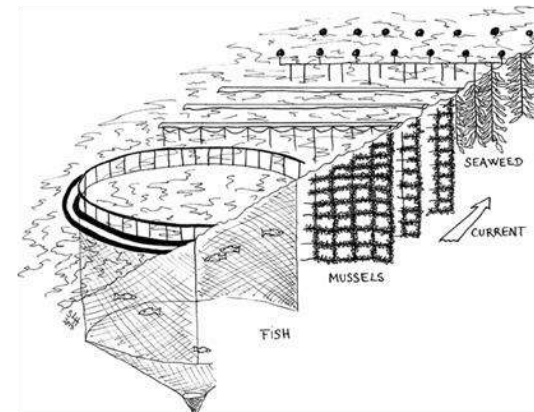


Benthic production
 2D textile substrate

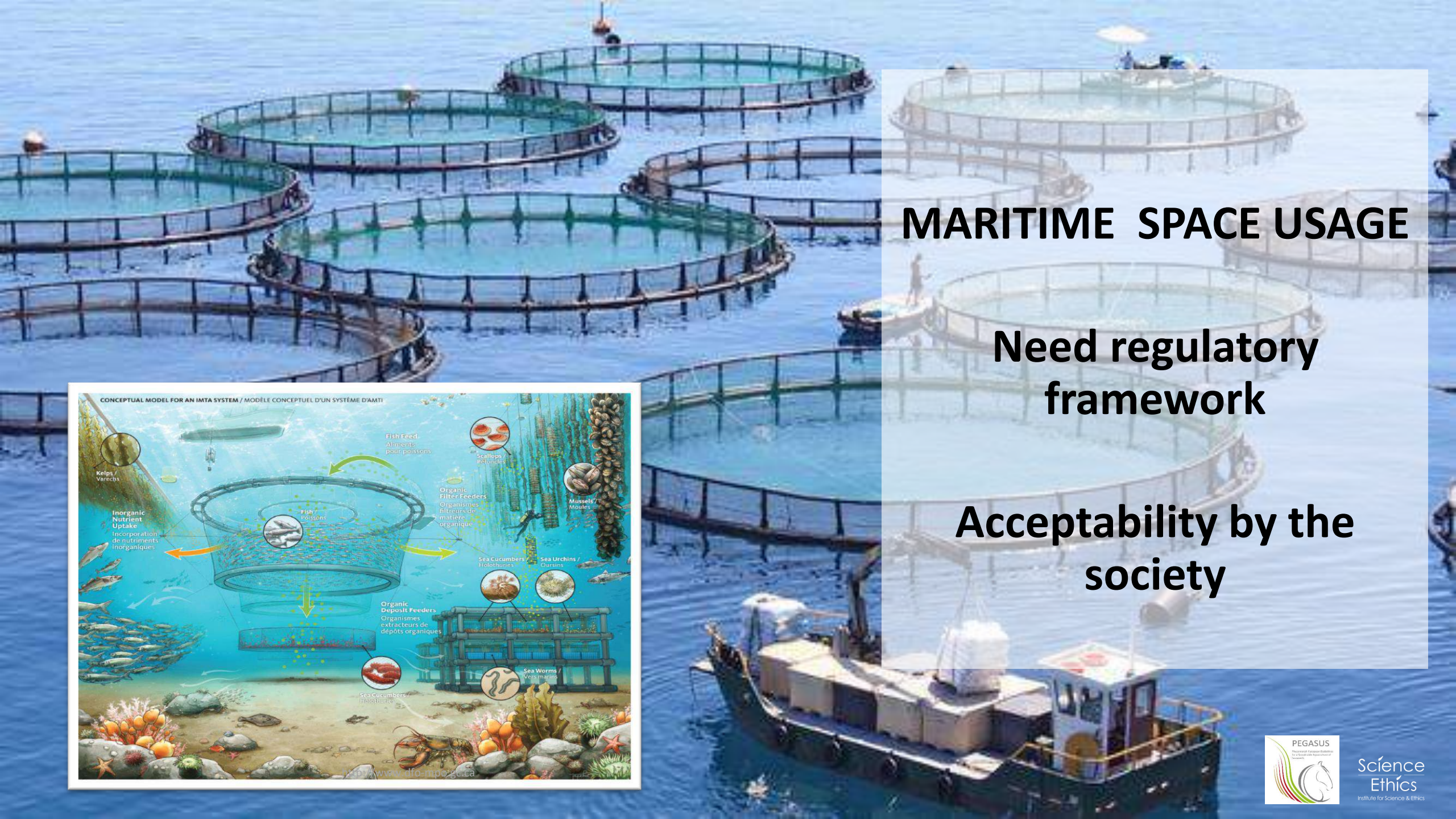
EU project SEABIOPLAS



Land-based



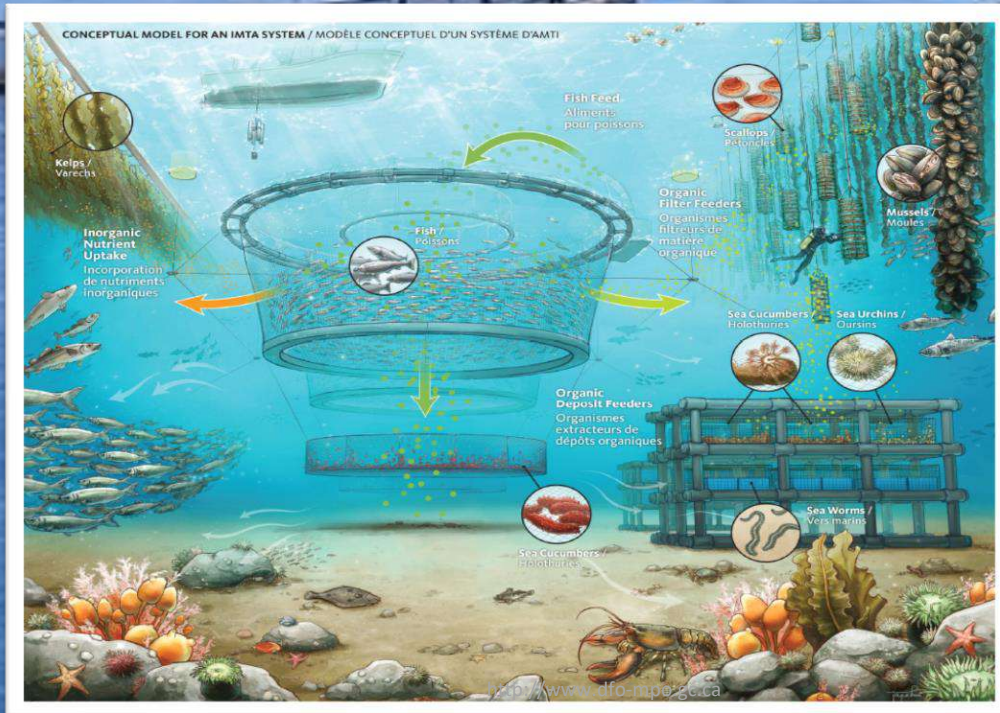
IMTA
 Combination of different aquaculture productions (trophic relationship, reduce environmental impact, diverse markets.



MARITIME SPACE USAGE

Need regulatory framework

Acceptability by the society



Sourcing from indigenous species

Consider seaweed reproduction

More research on breeding & selection programmes under controlled conditions

More research on pests & diseases

More research on impact on the environment



Choose best location for cultivation

More research on the biology of seaweeds and gene flow, connection with the environment

Assess impact of introduced species on the environment

Reconsider some regulations on alien species and some European regulations/ directives

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SEA VEGETABLES: EXPENDING MARKET

- EU Vegan/vegetarian diet, Organic food increase (+ 350% in last 3 yrs)
- Rich in fibers, proteins, low in fat, pigments
- Low Na/K ratio
- Minerals: Na, K, P, Ca, Mg, I, Fe
- Vit A, B1, B2, B6, B12, C, D, E
- Polyphenols



CHALLENGES FOR THE INDUSTRY



Update Novel food list with species already on the market.
An official list of all seaweed species (accepted as food before May 15, 1997) to facilitate its use by stakeholders

Unclear signals/regulation on the threshold values of different contaminants in seaweeds as food: Update the Arsenic threshold level in legislation (harmful inorganic)

53



Iodine
126.9045

Need for standards and definitions of chemical compound classes, activities, traceability, standards of methods and claim

Definition of Best storage procedures

33

As

Arsenic
74.92160

Industrial classification codes defined by the seaweed experts & industry and put forward to the authorities for food control

CHALLENGES FOR THE INDUSTRY

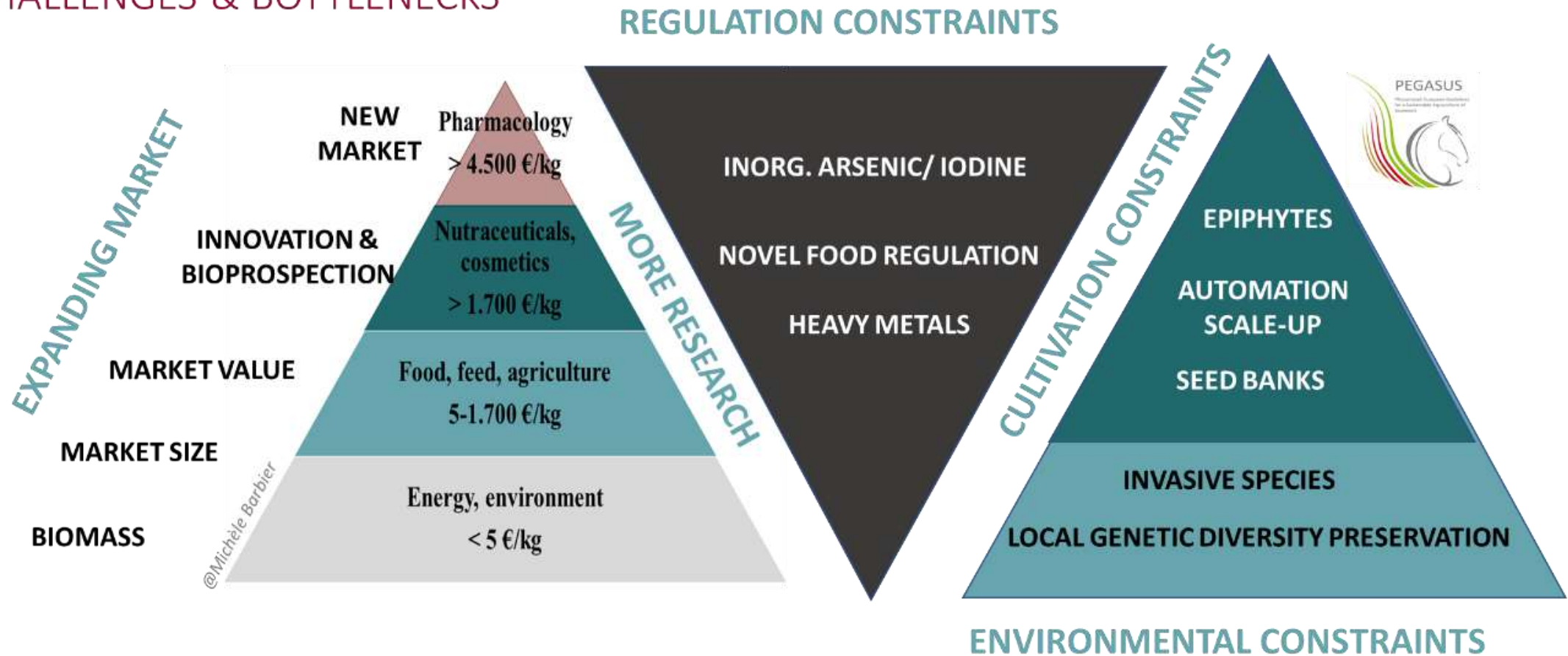
Disperse certification bodies in diff. countries for organic certification (cultivation/ harvest/ products)

Impact of post-harvest handling on quality and quality of the stability of seaweed

- nutrient content
- organoleptic properties
- Microbiology

CHALLENGES AND NEEDS FOR THE INDUSTRY	RECOMMENDATIONS	
	RESEARCH	GOVERNANCE
Secure food security: inorganic arsenic, iodine, heavy metals	Risk-benefit analyses and more knowledge on speciation of iodine/chemical form, bioavailability	Update the threshold value of contaminants and define this for seaweed as food, as well as a common standard on dry weight or wet weight basis
Elevated concentrations of iodine in some large brown seaweeds Monitoring of potentially undesirable compounds in edible seaweeds	Standardization & definitions of chemical compound classes, activities, traceability, methods and species identification	
Food preservation to maintain consistent contents and improve organoleptic properties	More knowledge of effect of preservation methods & treatments on biomass	Set up certification centres
Unknown impacts of post-harvest handling (preservation treatments) on the quality and quality stability of seaweed (nutrient content, organoleptic properties); Stabilization of seaweed biomass	Definition of best storage procedures & best practices to evaluate product shelf-life	Implement best practice/industrial classification codes developed in collaboration with companies and national / European authorities
Various certification processes for organic certification in different EU countries		Harmonize organic certification across EU
Know more on seaweed behaviour in the human body and effect on health	Risk- benefit analyses of seaweeds	
Cultivate additional seaweeds	More knowledge on domestication process	
Attract consumers	Implement sensory evaluation panels	Increase public awareness, create vocabulary to describe the flavour of seaweed

CHALLENGES & BOTTLENECKS



Scale-up production and lower its costs

More technological development
Support Investment

Reliable production

More research on the biology of seaweeds and on pests & diseases

Standardization of the product & production line
Post-harvest treatment & storage

ENSURE QUALITY : Quality control, traceability for food, & high level product

Improve the market

Secure food safety

Update legislation
More research on:

- heavy metals, iodine, arsenic uptake
- post-harvest treatment, storage
- risk-benefit analysis


Educate consumers

Implement public consumer panels
Create seaweed flavour words

Diversify the offer

Update the list of novel foods
Cultivate additional seaweeds
More research on domestication
Bioprospection

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PRESERVE THE LOCAL GENETIC DIVERSITY

USE LOCAL – THINK GLOBAL

NO INTENSIVE CULTIVATION

SHARE EXPERTISE

HOMOGENIZE REGULATIONS &
UPGRADE LEGISLATIONS

ASSESS BENEFITS- RISKS

EDUCATE PEOPLE



PROVIDE THE BEST SCIENCE

➤ Develop Breeding programs under controlled conditions

➤ Develop tools to ensure traceability of the strains/traits

➤ More knowledge on biology of seaweeds, pest and diseases outbreaks, uptake of seaweed iodine, best storage procedures, etc.

➤ Bioprospect

COLLABORATE ACROSS SECTORS – SHARE EXPERTISE



PROVIDE THE BEST SCIENCE TO ANSWER SOCIETAL REQUIREMENTS

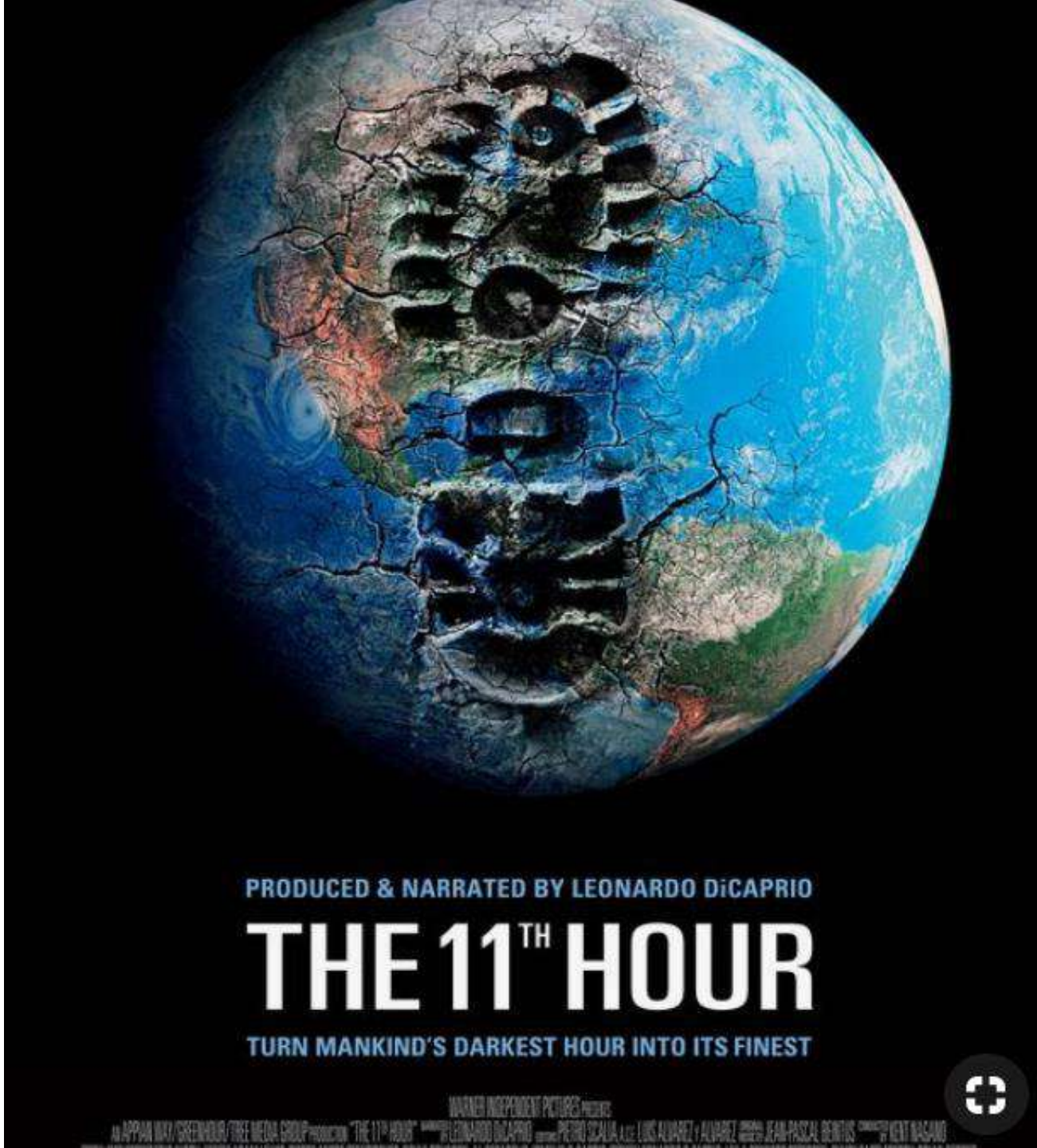
COLLABORATE ACROSS SECTORS – SHARE EXPERTISE

CONTRIBUTE TO IMPROVE SOCIAL ACCEPTABILITY





Responsibility
Resources
Environment
Actions
Stewardship



Sustainability
Stability
Resilience

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