



Seaweed cultivation – company experiences from the Faroe Islands

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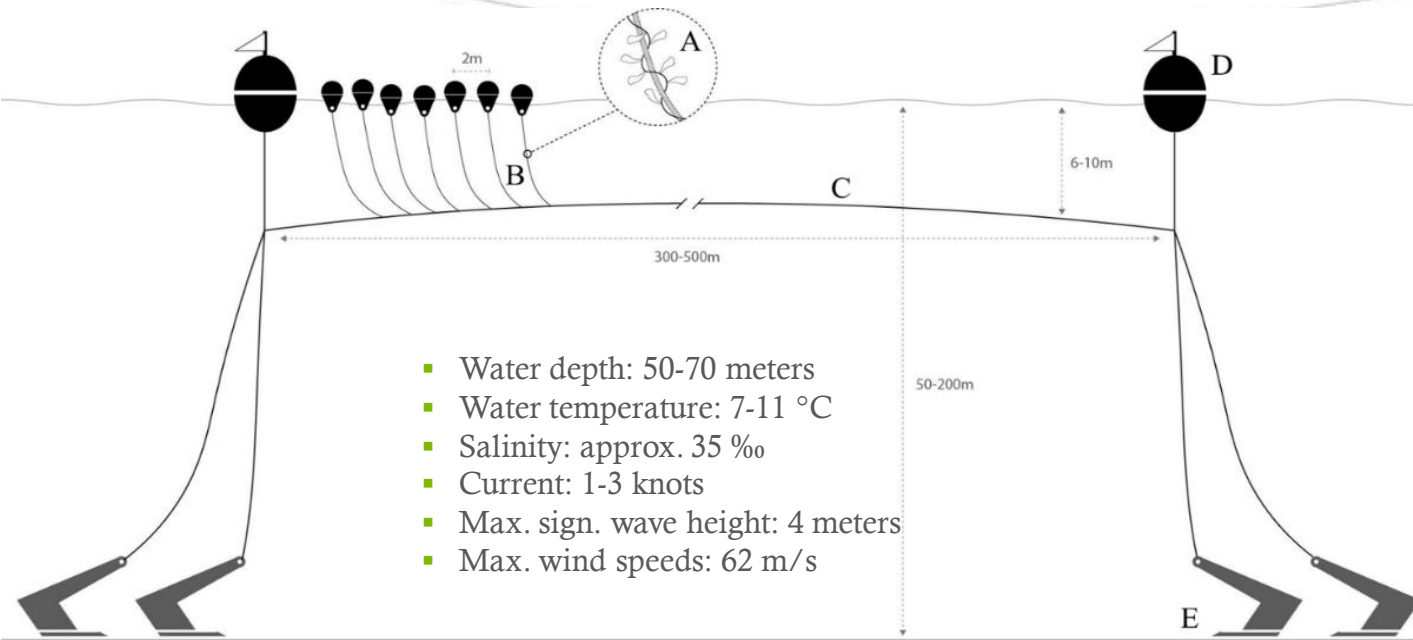
SIG Seaweed 5 Conference

Trondheim, November 27, 2019

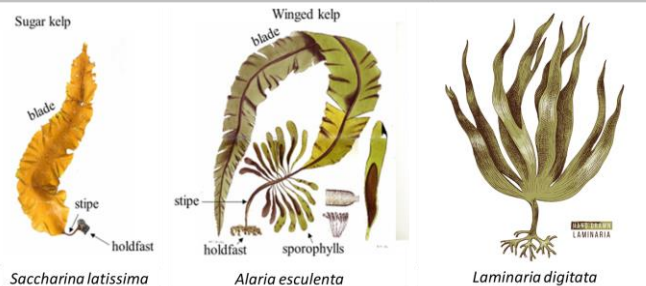
The value chain of Ocean Rainforest



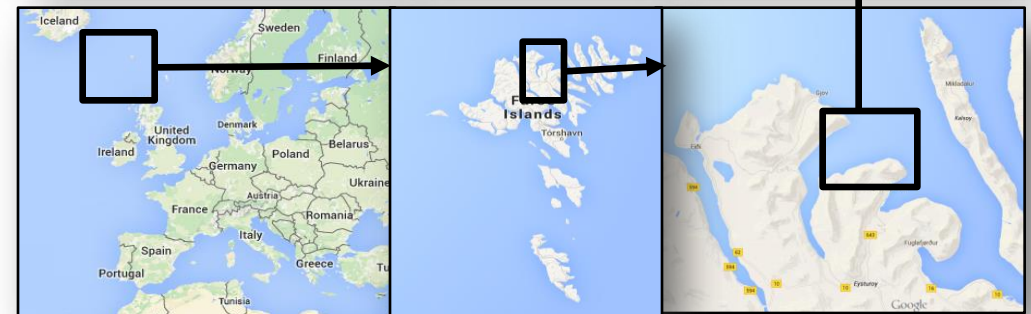
The MacroAlgal Cultivation Rig



- Water depth: 50-70 meters
- Water temperature: 7-11 °C
- Salinity: approx. 35 ‰
- Current: 1-3 knots
- Max. sign. wave height: 4 meters
- Max. wind speeds: 62 m/s



Our exposed site in the Faroe Islands

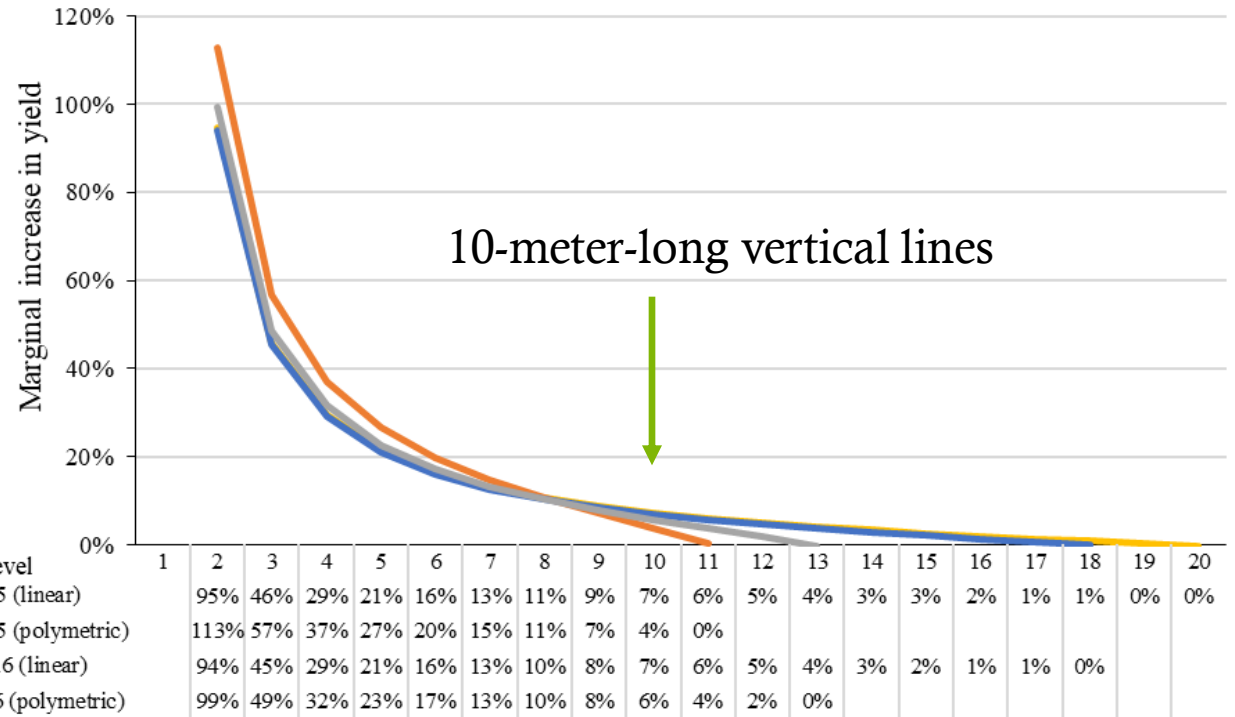
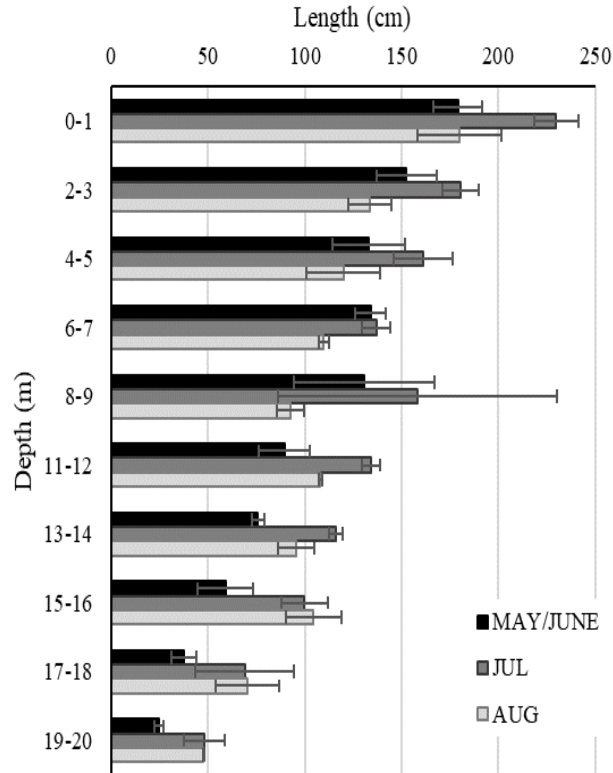


Harvest method and growth monitoring



Length and yield increase with depths

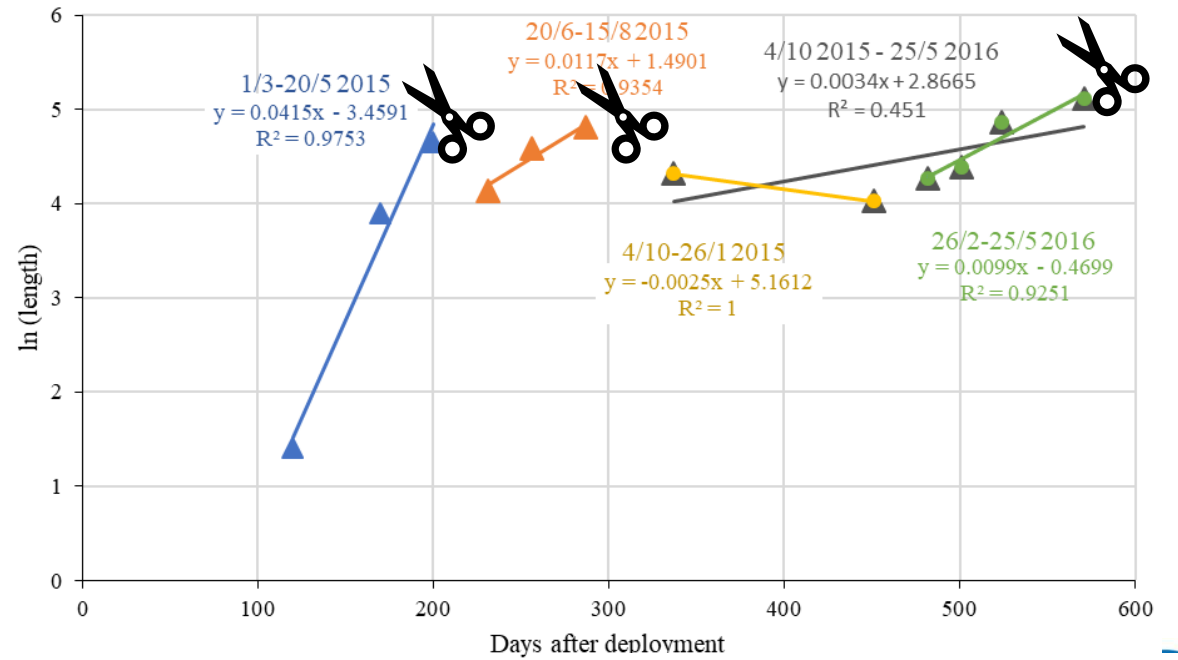
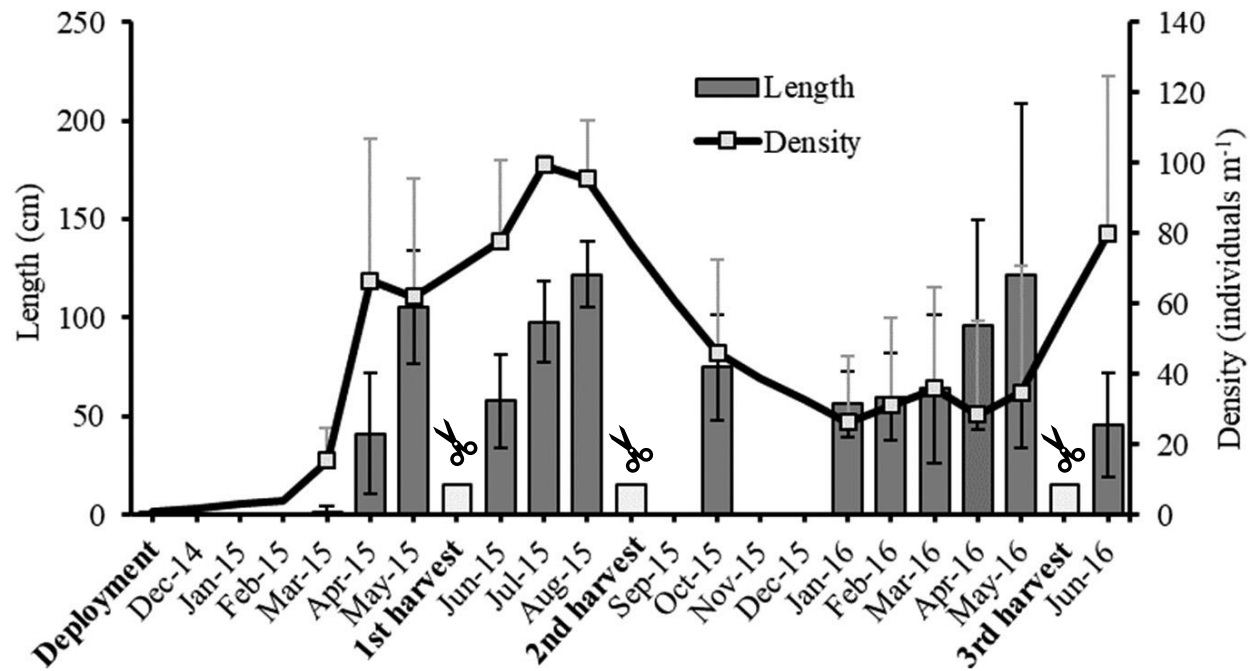
Saccharina latissima, exposed site



Published in *Algal Research*: Bak et al. (2018) "Production method and cost of commercial-scale offshore cultivation of kelp in the Faroe Islands using multiple partial harvesting"

Seasonal variation of length and growth rate

Saccharina latissima, exposed site



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Multiple partial harvesting



November 2014
Deployment

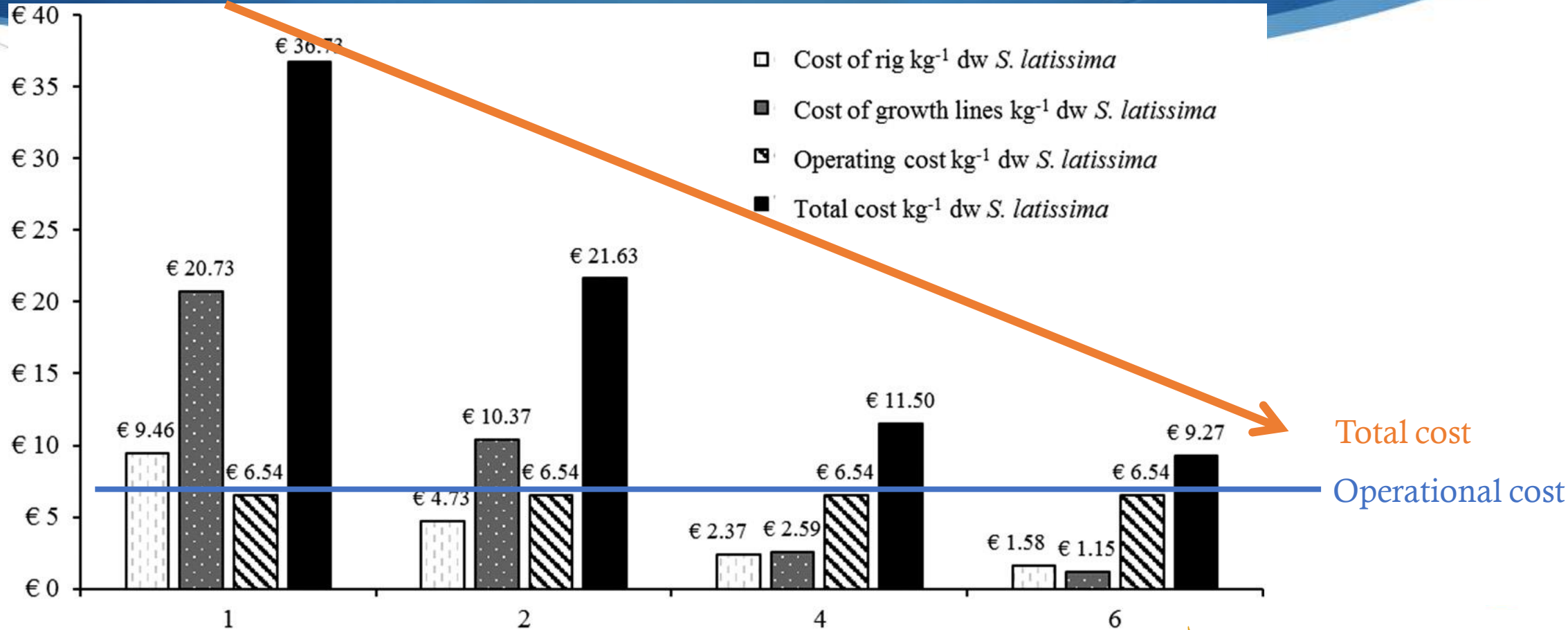
May 2015
1st harvest
Yield: 3 tonnes FW
2.9 kg/m

August 2015
2nd harvest
Yield: 12 tonnes FW
4.1 kg/m

May 2016
3rd harvest
Yield: 13 tonnes FW
4.6 kg/m

August 2016
4th harvest
Yield: 7 tonnes FW
2.4 kg/m

Cost reduction



Published in *Algal Research*: Bak et al. (2018) "Production method and cost of commercial-scale offshore cultivation of kelp in the Faroe Islands using multiple partial harvesting"

Number of harvests without re-seeding

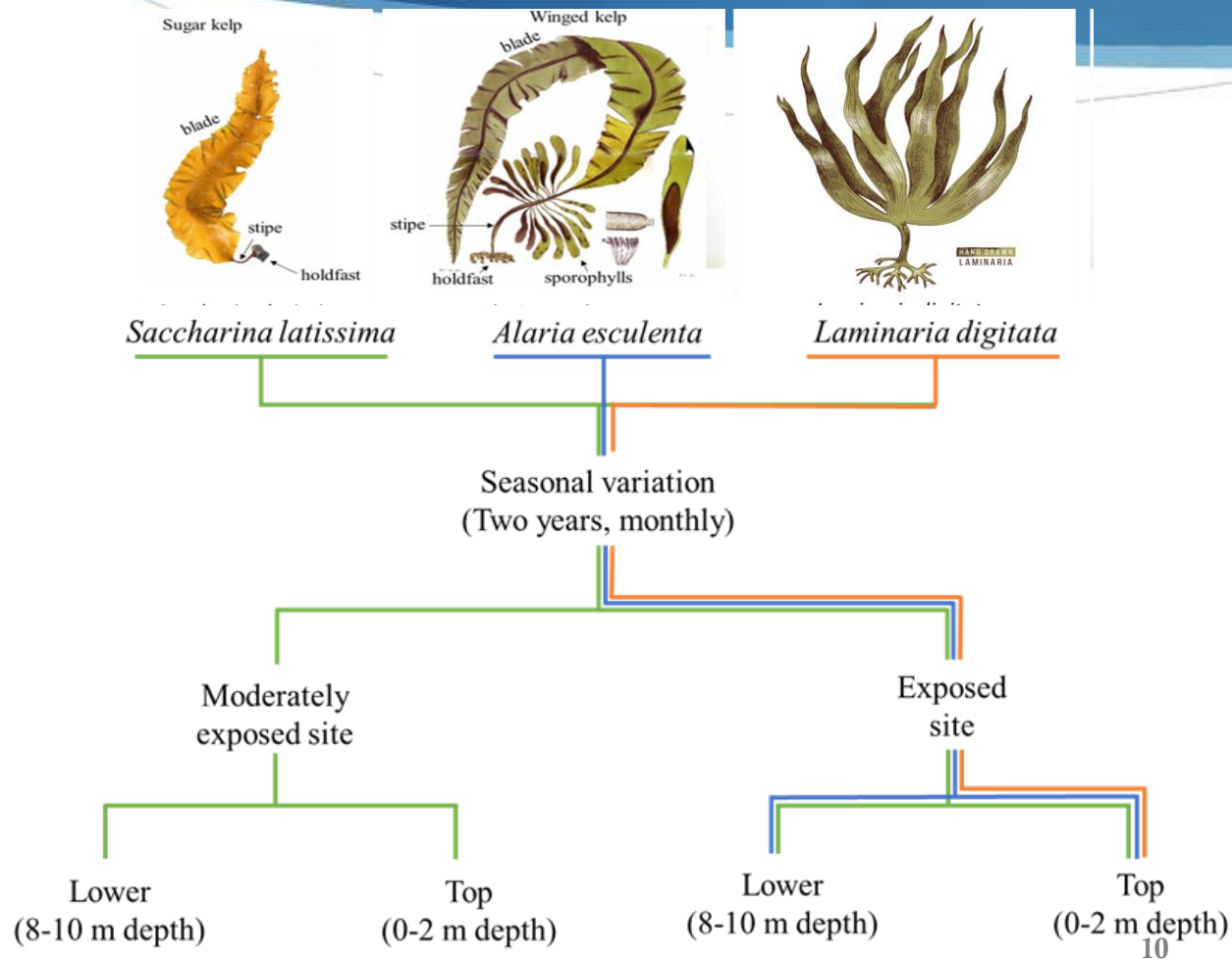
Optimised handling to lower operational cost

Today's handling time at sea:

- 🔥 **Direct seeding** of 5 km growth line, 4 persons = 5 hours
- 🔥 **Deployment** of 5 km growth lines, 5 persons = 6.5 hours
- 🔥 **Harvesting** of 40 lines, 500 kg ww, 3 persons = 3 hours, **4 minutes per line**
- 🔥 Mechanical harvesting being tested:



The biochemical composition



Water (dry matter)
Minerals (ash)

All institutes

Iodine
Inorganic arsenic
Nitrogen
Amino acid composition
D-vitamin + α - and β -carotene

DTU Food
National Food
Institute



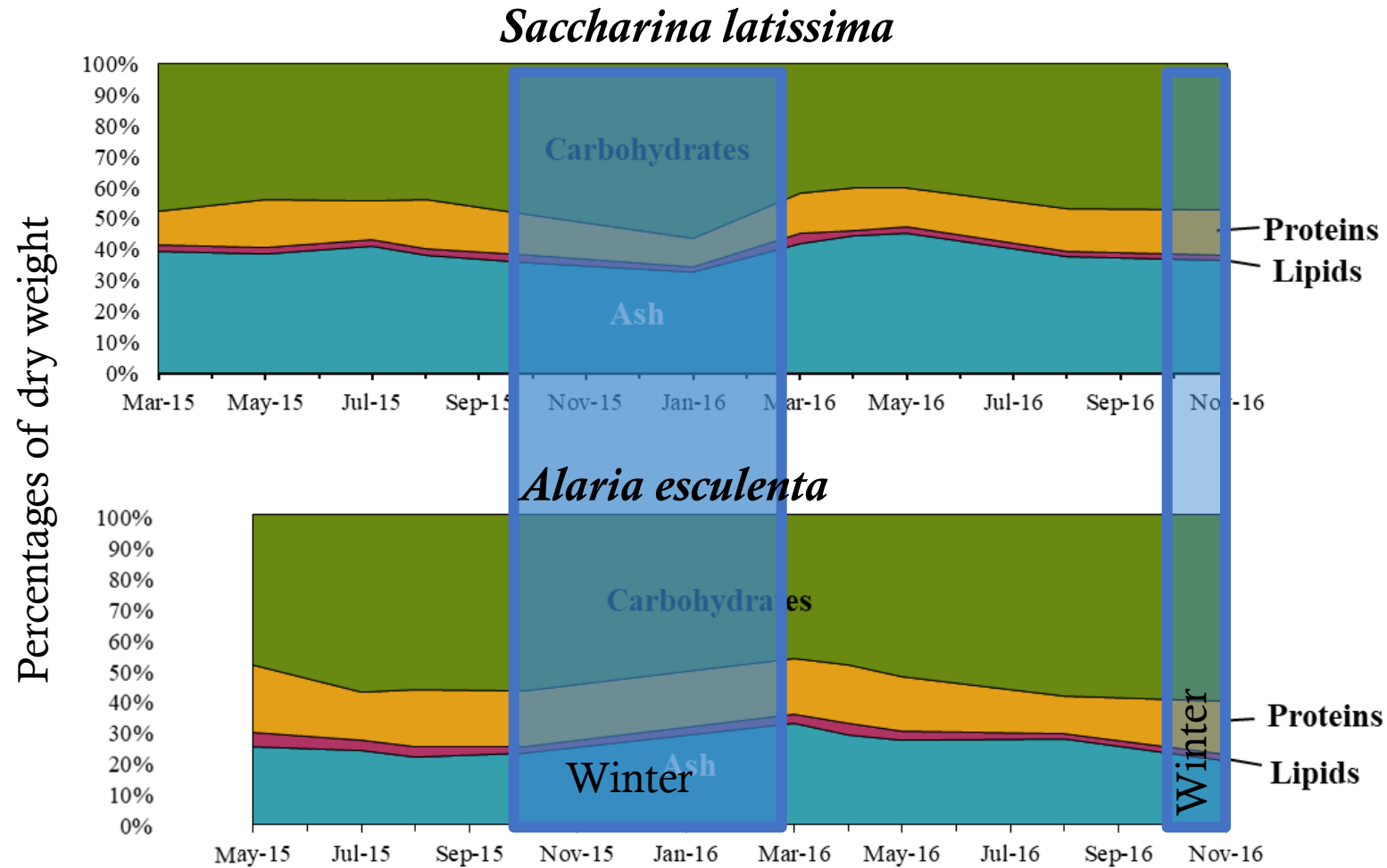
Mercury
Lead
Cadmium
Arsenic
Sodium
Protein
Lipid
Fatty acid composition
Carbohydrates (calculated)
Monosaccharides
Antioxidants



Phosphorus
Carbon



Seasonal variation and product documentation



The seasonal variation in nitrogen, amino acid, protein and nitrogen-to-protein conversion factors of commercially cultivated Faroese *Saccharina latissima*

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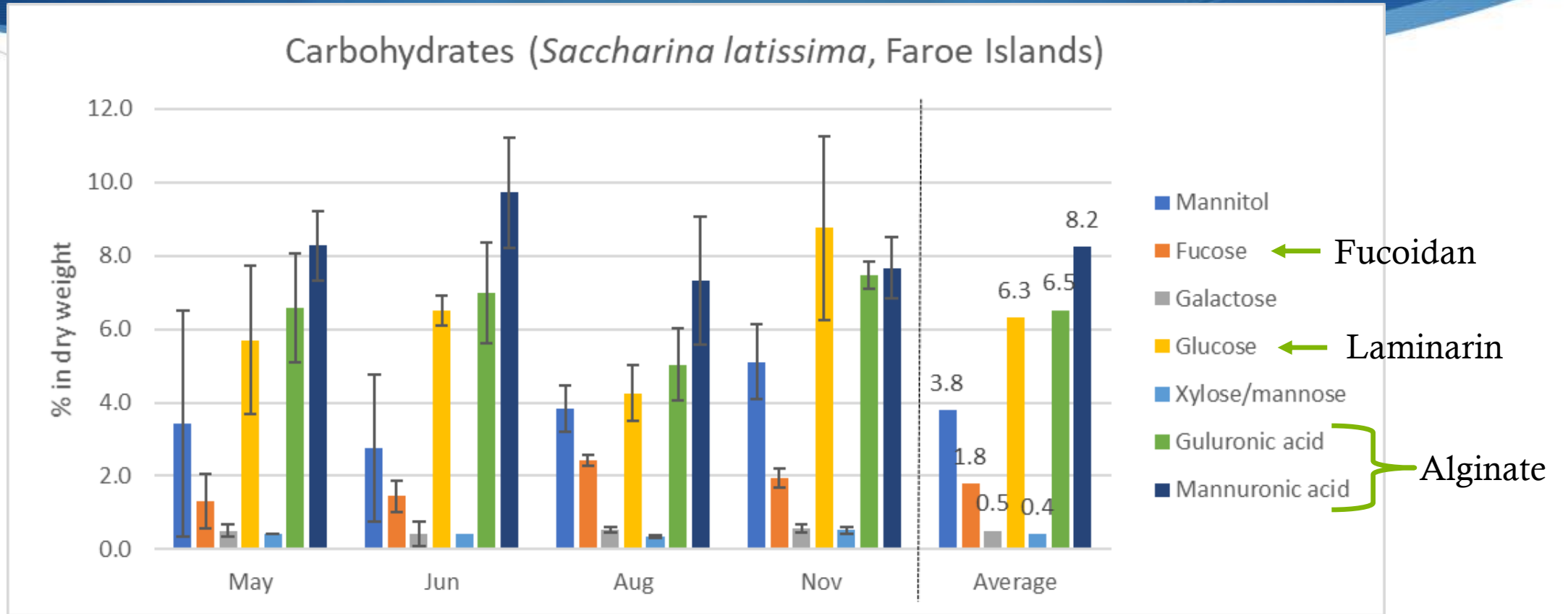
ABSTRACT

The demands of new food sources are increasing with the increasing human population. Proteins are a macroalgal species have shown to possess significant levels and quality of protein, comparable to conventional protein-rich foods. The brown macroalgae *Saccharina latissima* was commercially cultivated in an open ocean area in the Faroe Islands. The effect of depth, cultivation site and seasonal variation in nitrogen, protein concentration, and the amino acid profile were investigated to study the potential of Faroese cultivated *S. latissima* as a protein source. Moreover, the nitrogen-to-protein conversion factor was calculated. The average nitrogen concentration was $2.1 \pm 0.2\%$ of dry weight (dw) with no significant variation between sites, a single month with significant variation between cultivation depths (March 2016), and a significant seasonal variation (among most months). The average protein concentration determined by summing up total amino acids was $4.3 \pm 0.5\%$ of dw, and comparable to or slightly lower than other studies. There was no depth, site or seasonal variation in AA-protein concentration for the cultivated *S. latissima*. The lack of seasonal variation was most likely a consequence of the year-round stable physical conditions in the Faroe Islands, and compared with other studies surprising as most found seasonal variation of AA-protein. The quality of the protein was high (EAA score 100%) in March, although the low total concentration of protein limits the possibilities to use *S. latissima* solely as a protein source or for protein extraction and other nutrients should be investigated to understand its potential.

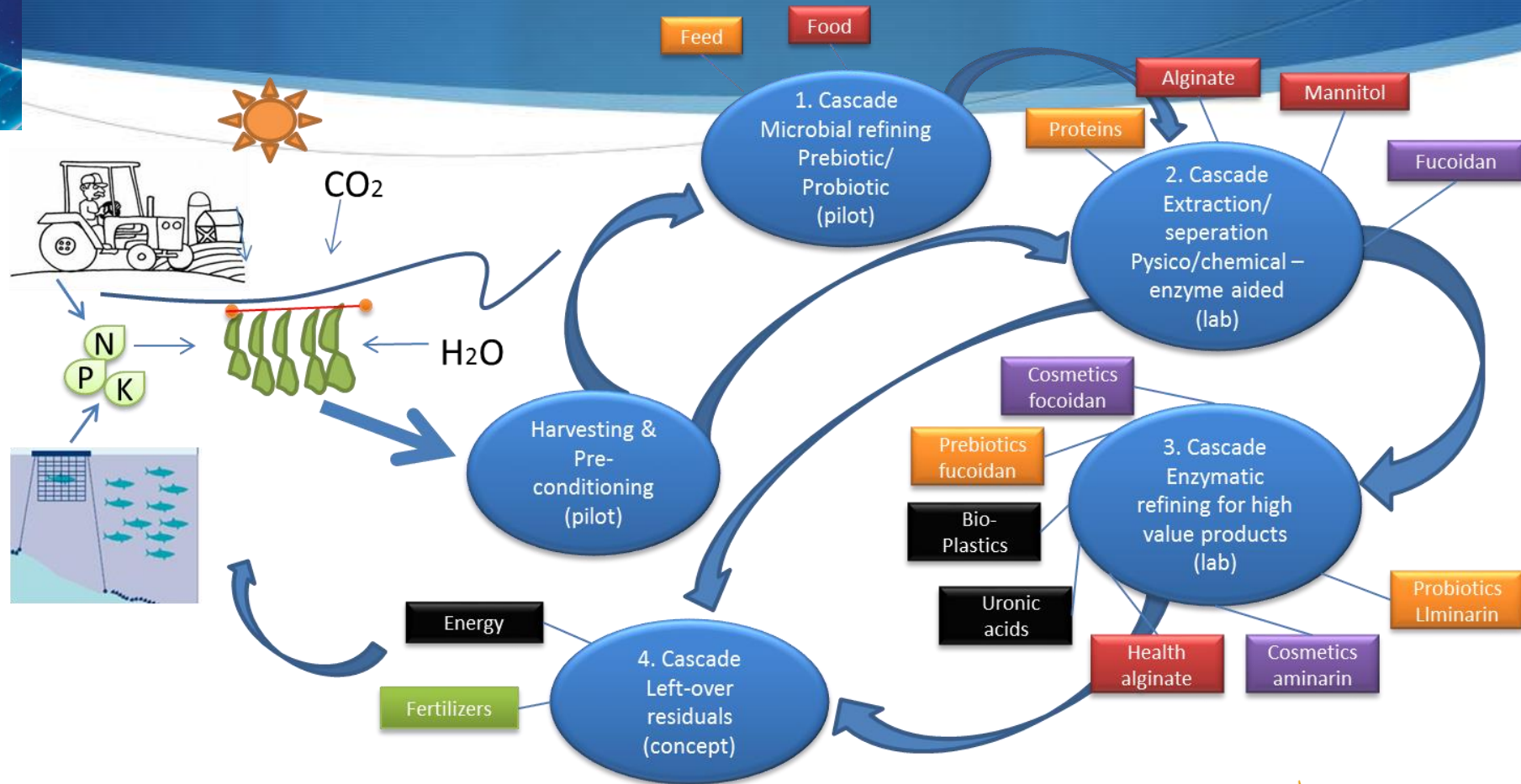
Heavy metals

	Analysed levels (mg/kg dw)	Recommended maximal level (mg/kg dw)	Reference
Arsenic	35-70	40	Recommended in feed (Commission Regulation - EU)
Inorganic arsenic	<0.3	3	Recommended in food (n/a for macroalgae) (Almela et al. 2002)
Mercury	<0.06	3	Recommended in whole fish (n/a for macroalgae) (Commission Regulation - EU)
Lead	<0.5	3	Recommended in whole fish (n/a for macroalgae) (Commission Regulation - EU)
Cadmium	1-2	3	Recommended in food (n/a for macroalgae) (Commission Regulation - EU)

Carbohydrates



MacroCascade – the biorefinery concept



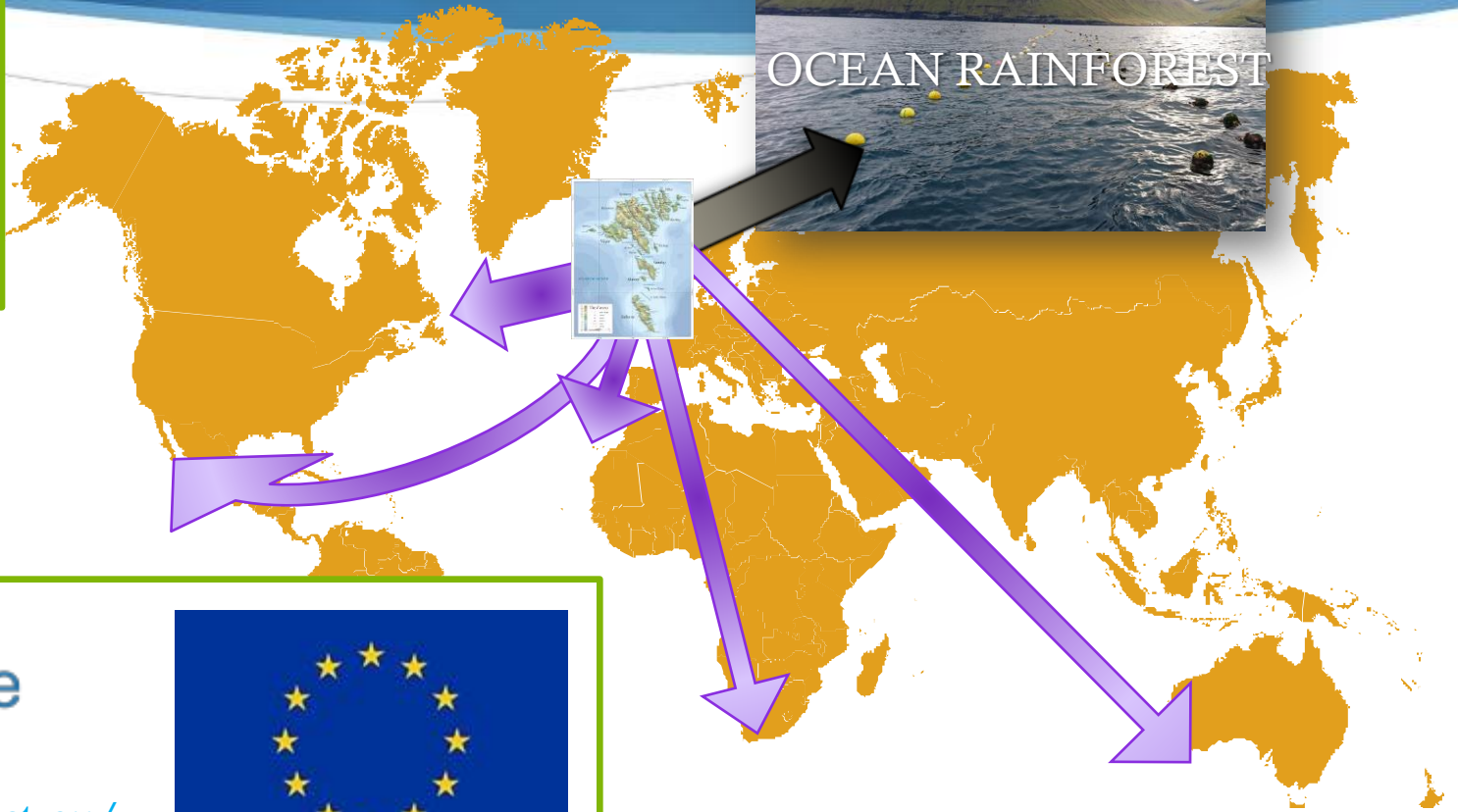
Knowledge transfer



arpa·e
CHANGING WHAT'S POSSIBLE



MACRO
SYSTEMS

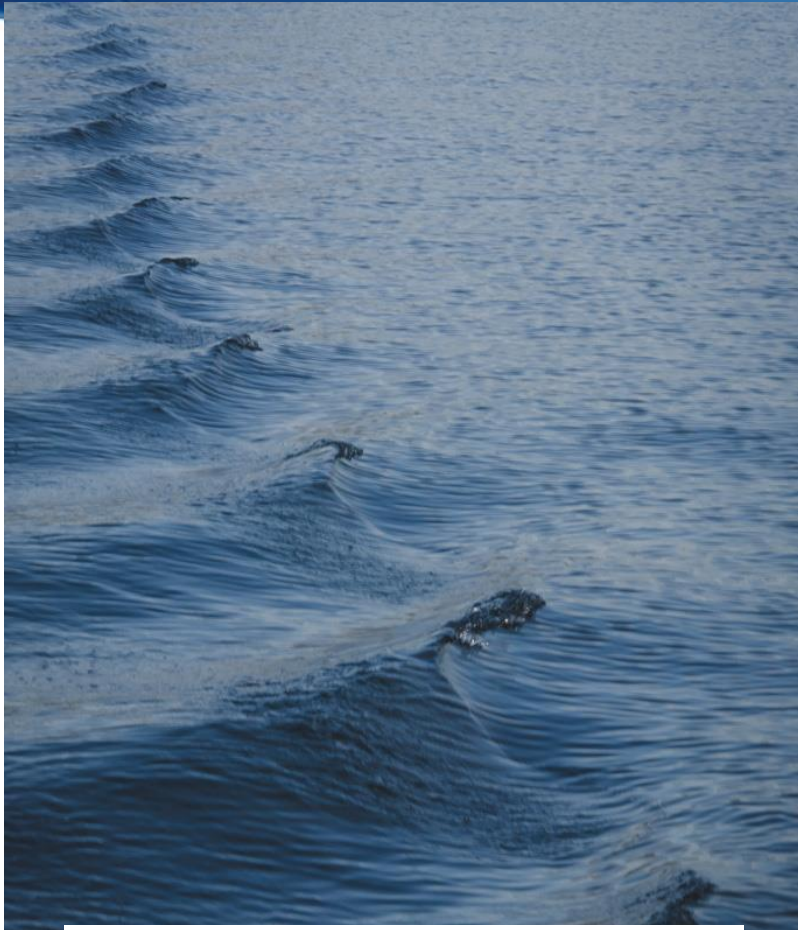


AquaVitae

<https://aquavitaeproject.eu/>



Take home messages



- ◆ Detailed knowledge of the seasonal growth pattern, harvesting yield and the biochemical composition provides a **predictable** production
- ◆ Multiple partial harvesting, direct seeding and mechanical harvest reduce cost of cultivation and helps to make the economy **profitable** to enabling return of investments
- ◆ Product documentation is crucial for innovation of future product applications and for biorefinery planning
- ◆ Knowledge transfer enables **upscaling** of the seaweed industry in the world



OCEAN RAINFOREST

SUSTAINABLE NORDIC SEAWEED