







PHYCOMORPH EUROPEAN GUIDELINES FOR A SUSTAINABLE AQUACULTURE OF SEAWEEDS

> Bénédicte Charrier CNRS researcher Station Biologique Roscoff France

WHY?

- Because EU seaweed-based economy is lagging behind
- Because of the absence of homogenised governance through EU
 - Differences policies
 - Different authorized species
 - Different procedures for licence delivery
 - Different socio-economic context



- Because there was no EU document so far summarizing the current state of seaweed aquaculture
- Because **EU (DG-Mare)** expressed its interest in knowing more about it





PEGASUS at the EU parliament

26 Feb 2019, invited by the SEARICA Intergroup











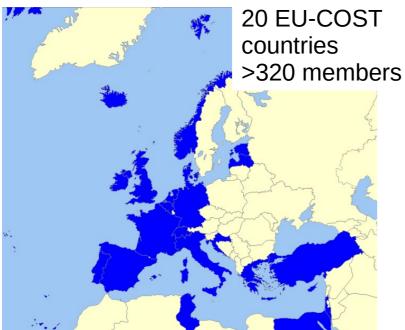
- MEPs
- DG-Mare, DG-Santé
- JRC,
- NGO « Sea-at-risk »
- Aquaculture Stewardship Counc
- Dupont Nutrition & Health
- SES



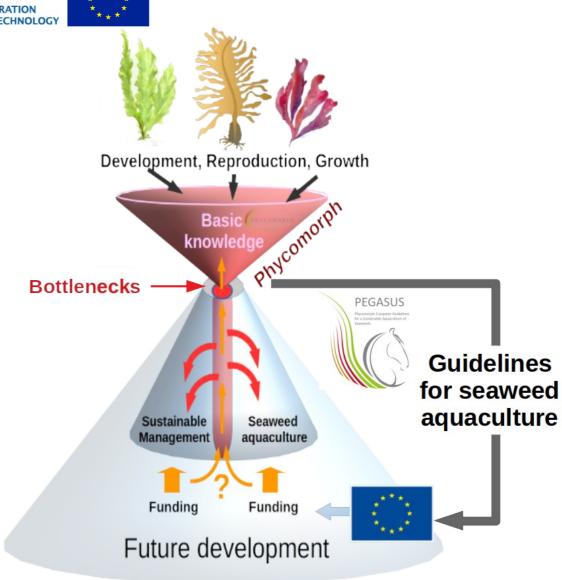
PEGASUS ORIGIN







+ Merinov (CA), IOCAS (CH)

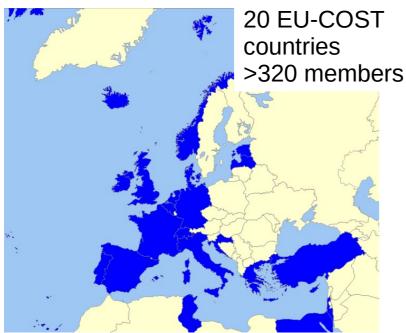




PEGASUS ORIGIN







+ Merinov (CA), IOCAS (CH)



Legislation

PhD JRC, Biomass monitoring, Seaweed ecology (EU)

R. Araujo

Dissemination

PhD EU expert in Ethics, International Science Officer CIESM (FR)

M. Barbier

Research

PhD
COST Action
Chair
CNRS Researcher
Editor book &
special issues (FR)

B. Charrier

Main coordination

Food

PhD
Secretary ISA
Council,
Chair Danish
Standard Committee
DTU Researcher (DK)

S. Holdt

Genetics

PhD
CEVA project
leader
Seaweed
Population genetics
(FR)

B. Jacquemin

Production

PhD
Pdt ISAP
Project leader
Moreforsk
Seaweed production
(NO)

C. Rebours

18-month project 6 coordinators

50 contributors Several formats of dissemination



50 Contributors

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- Florian Weinberger, GEOMAR, Germany;
- Thomas Wichard, IAAC, University Jena, Germany;
- Charles Yarish, University of Connecticut, USA
- Jos Heldens, Hortimare
- · Global Seaweed-STAR Team
- Latin Seaweed network



WHAT PEGASUS DOES:





Summarises the current status of seaweed aquaculture

Identify the bottlenecks

List the related challenges

Propose recommendations

& WHAT PEGASUS DOES NOT:

Provide « know-how » about seaweed aquaculture

(i.e. no cultivation protocol,

no legislation procedure to follow, etc...)

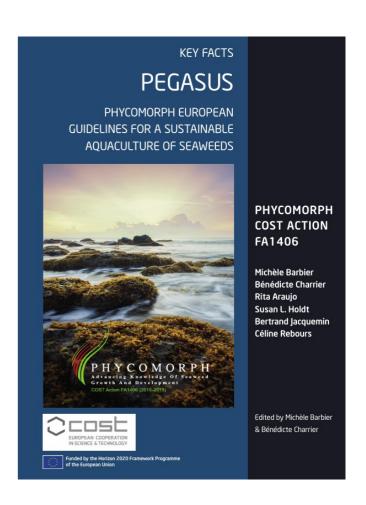


Where can I download PEGASUS from?

www.phycomorph.org

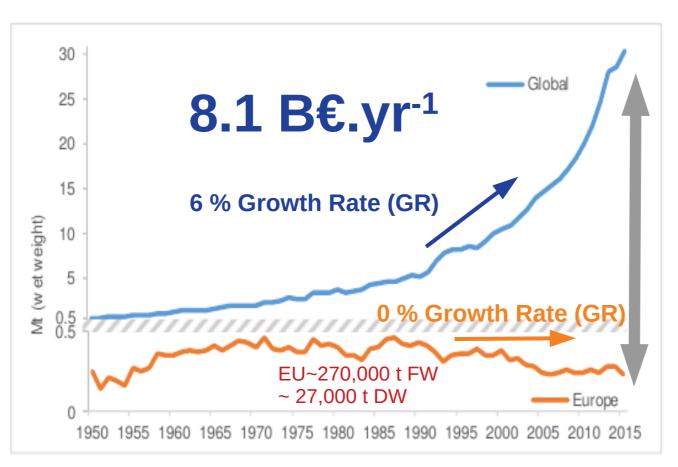


- Reference document (190 pages) : DOI :10.21411/2c3w-yc73
- 20 page document for Ministries, policy makers in EU: Policy oriented document
- Brochure (8 p): "Phycomorph Statement"





EU: an UNUSED POTENTIAL



30 Mt.yr⁻¹



EU (incl NO) < 1 % of the worldwide production



EU: a **HIGH** potential



Trends in food consumption

- Nutritional quality
- EU Vegan/vegetarian diet + 350% in last decade (young people)
- Rich in proteins (~ leguminous), fibers, minerals, low in fat
- Organic food increase

Coastline



- EU Maritime area > EU Land area (largest EEZ in the world =22 M km²)
- EU coastline 68 000 km (185 000 with NO, IS and TK) = x3 USA; >9 times more coast per inhab / China.
- 1/7 EU citizen lives < 500m from the sea (labour availability)

Importation

SW importation ~ SW EU production

Cosmetics

> 2000€ / kg







Biodiversity

> 3000 different species of seaweeds

Technical innovation



Research

Leadership in Seaweed Genomics, Population genetics, Cell biology, Metabolomics, Transgenics and GE



SIG Seaweed 5 Conference

27-28 November 2019, Trondheim

FOCUS: How do we create a market for seaweed products and biomass?



ATTRACT CONSUMMERS



Seaweed nutritional quality

Seaweed are rich in fibers, pigments, polyphenols, minerals (Na, K, P, Ca, Mg, I, Fe) and vitamins (A, B1, B2, B6, B12, C, D, E). They produce texturising agents: carrageenan, agar-agar, alginates and some species (e.g. *Porphyra*) contain 40% proteins. Seaweed have low Na/K ratio and low lipid (50% PUFA).



Seaweed-derived food-packaging films



Bio-plastic has 2 years of shelf life without using preservatives, biodegradable, dissolve in warm water and 100% nutritious.

Can also be customized for different taste, color, and brand logo.

Indonesian startup **Evoware**





ATTRACT CONSUMMERS



Seaweed nutritional quality

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Seaweed-derived food-packaging films





Indonesian startup **Evoware**





KNOW WHAT WE EAT

Standardisation of the product and the production line

(DW / FW, methods?)





Final Report – year 1

CEN/BT/WG 218 'Algae'

Approved by CEN/BT – February 2017



Maintenance of the quality: post-harvesting storage, shelf-life

(drying, freezing, fermentation?)



(ProSeaFood)



SECURE WHAT WE EAT



EU LEGISLATION

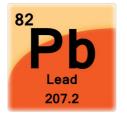
Quantification of the toxic compounds

Heavy metals

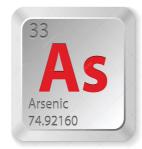
Iodine

Arsenic

Allergens







- No distinction between organic and inorganic heavy metals (UE 2018/464)
- Contaminant quantification : based on DW, different quantification methods
- Heavy metals considered only in seaweed extracts
- Post-harvesting/storage contamination
- Different Organic certifications
- Imported seaweeds not subject to legislation



SIMPLIFY LEGISLATION

« What can we grow ? What can we eat ? »

I'm **Novel**, You're not!! OK, yes, but me, I am Accepted !!!



I have been declared "Not novel", am I Accepted?

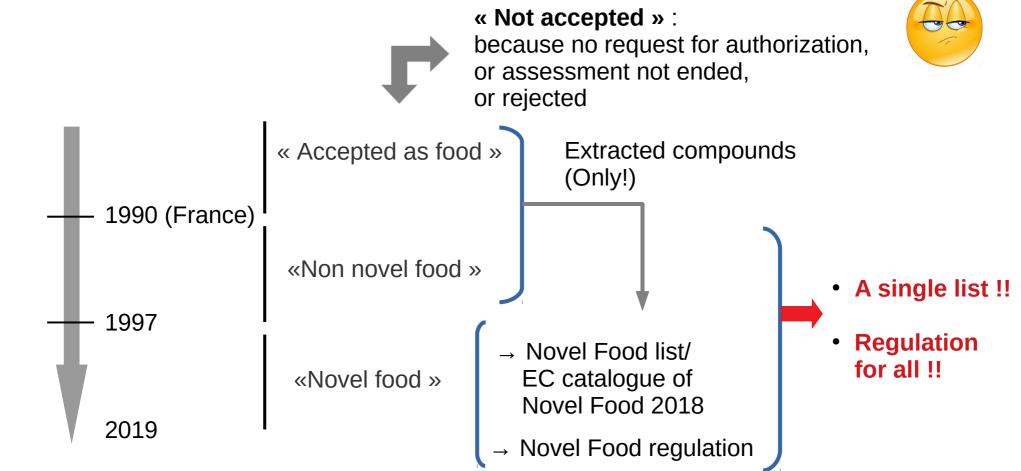
I am Not Accepted because I'm bad





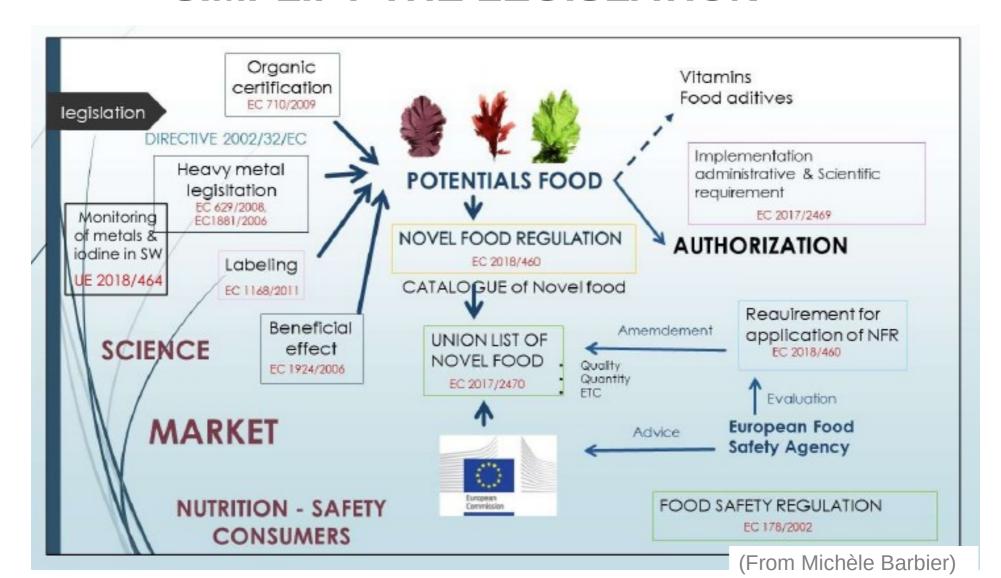
SIMPLIFY LEGISLATION

« What can we grow? What can we eat? »





SIMPLIFY THE LEGISLATION





MAKE THE PRODUCTION COST-EFFECTIVE

Cultivation

Scaling up

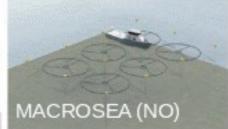
Lower the production costs

- Mechanisation/automation
- Offshore cultivation?

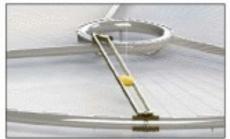
Currently











Biorefinery



- Availability of the raw material?
- Registered enzymes
- Wild stock under licences

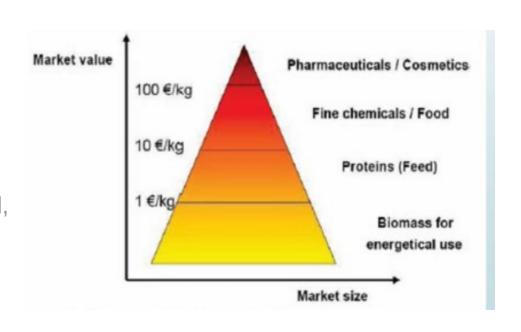


PROPOSE NEW PRODUCTS

BIOPROSPECTING

Find new bioactivity

• High-end extracts like cosmetics fore new restaurth the dilution of the cosmetics fore restaurth the dilution of the complex tenti-inflamentation activities and settle like to extract the whole algability and seaw more unknown the whole algability (new from the whole algability come in the c



Analyse Risk / Benefit

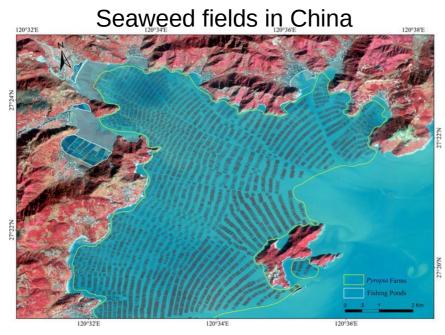
- Clinical tests, duration, amount ?
- Combinatory effect with other products?
- Cost

Up-scaling





BUT AT WHICH COST? AND HOW LONG FOR?



Low production cost Disease High Environmental impact

- → Impact on the environment
- → Sustainability
- → Anticipation



ENVIRONMENTAL IMPACT

Biodiversity

Seaweed cultivation







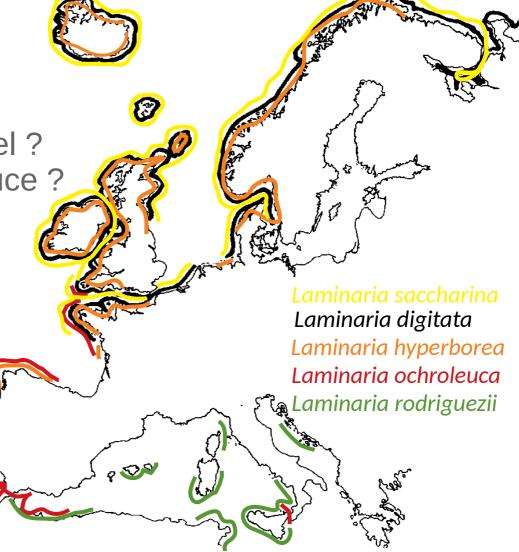


ENVIRONMENTAL IMPACT

Biodiversity

How far do they propagate/travel?
How efficiently do they reproduce?
How much do they settle?

Do they mix together?





Conservation of the genetic diversity

Sourcing

Domestication / breeding

Explore the **breadth of the local diversity** and
avoid in-breeding and outbreeding depressions





PEGASUS recommendations

In land-based systems, non-native species/non-local populations can be cultivated but within a cell-defined framework.

Cultivation sustems must ensure optimal treatment of discharged water in order to avoid any dispersion in the wild marine ecosystem.

In at-sea systems, only local populations from native species or cultivars/strains selected from crosses between local genetic variants should be cultivated until the population dynamics and population genetics are better understood for each cultivated species. However, the definitiation of a local population is a relative concept based on genetic diversity [...]. Data are still missing to be able to assess it for most seaweeds.



Conservation of the genetic diversity

Sourcing

Domestication / breeding

Explore the **breadth of the local diversity** and
avoid in-breeding and outbreeding depressions





control?

Alien and non-indegenous species

Establish the list of Seaweed alien species & update regulations (last : Aug 2019 : still no SW !)

Genetically modified species

Court of Justice of the EU (July 2018) : Genome-edited (CRISPR-Cas9) = GMOs

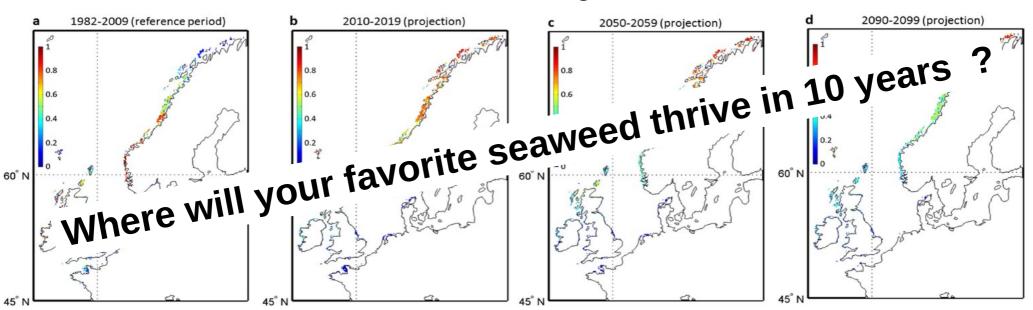
Pests and diseases

More research



Impact of climate change

Prediction of Laminaria digitata occurence





Management of the biodiversity from the local to the EU levels

Especially now, that major changes in the species structure will happen at the short term



Reliable storage of local strains (Seed banks, local and EU-level)



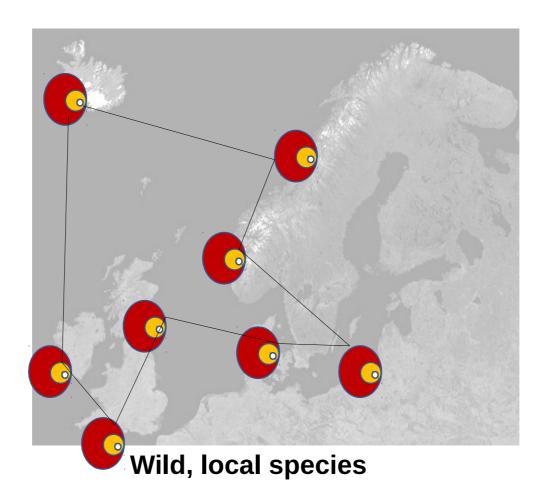
CERTIFY

EDUCATE

STORE



Sharing Management of the biodiversity from the local to the EU levels



CERTIFY

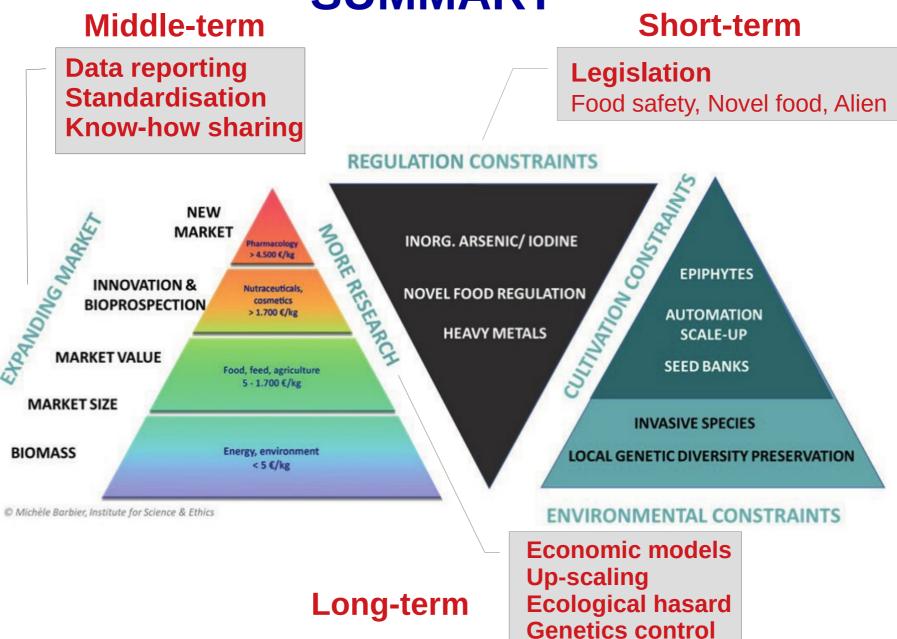
EDUCATE

STORE

SHARE

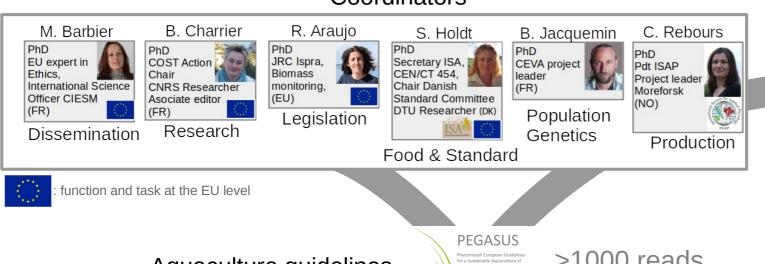








Coordinators



+ Academics. NGO. **Private sector**

Aquaculture guidelines Reference document



>1000 reads

Botanica Marina (Open access): in press ISAP Newsletter (in progress)

HOMOGENISE

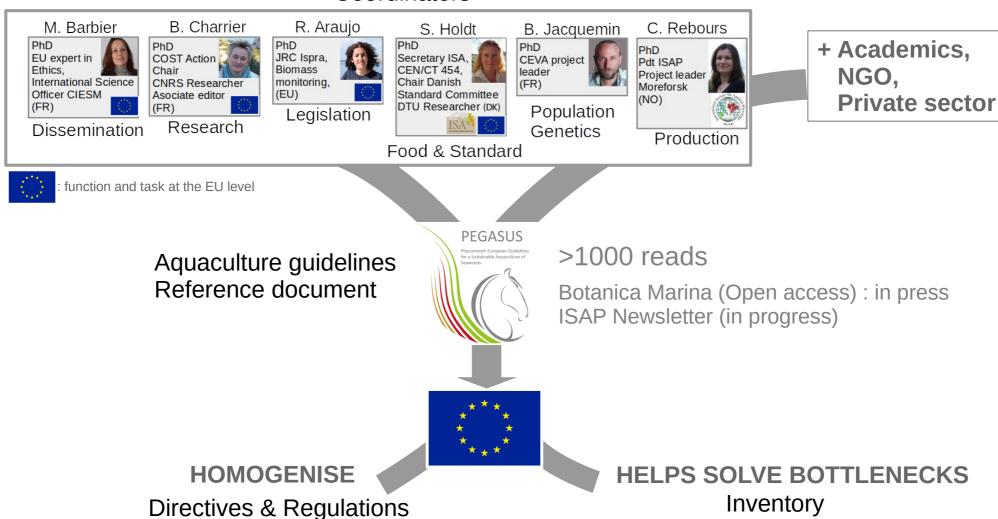
Directives & Regulations

1) Revision and development of the aquaculture guidelines :

- → list of seaweed species used as food in Europe
- → national and EU level regulation on aquaculture
- 2) Brief on algae biomass production by the Knowledge Centre for Bioeconomy **Brief** on fisheries and aquaculture contribution to food security by the Knowledge Centre for Global Food and Nutrition Security



Coordinators





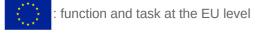
JRC: Algae portal in EMOdnet inventorying algae production in Europe. Please answer the survey to update the portal with new data!! EU needs the companies to reply!!!



Coordinators



+ Academics, NGO, Private sector



Aquaculture guidelines
Reference document



>1000 reads

Botanica Marina (Open access): in press ISAP Newsletter (in progress)

HOMOGENISE

Directives & Regulations

HELPS SOLVE BOTTLENECKS

Inventory

Call (research, innovation)



7 June 201

EU FUNDING FOR RESEARCH AND INNOVATION 2021-2027

Investing in research and innovation is investing in Europe's future. It helps us to compete globally and preserve our unique social model. It improves the daily lives of millions of people here in Europe and around the world, helping to solve some of our biggest societal challenges.

Building on the achievements and success of the EU's past flagship research and innovation programmes, the Commission proposes a budget of €100 billion for 2021-2027 for Horizon Europe and the Euratom Research and Training Programme.

Mission areas

5 mission areas have been identified, each with a dedicated mission board and help specify, design and implement specific missions in Horizon Europe.

Mission area: Adaptation to climate change including societal transformation

Mission area: Cancer

Mission area: Climate-neutral and smart cities

Mission area: Healthy oceans, seas, coastal and inland waters

Mission area: Soil health and food

Aims of missions in this area

A mission in the area of healthy oceans, seas, coastal and inland waters will be a powerful tool to raise awareness of their importance among citizens and help develop solutions on a range of issues.

These include

- systemic solutions for the prevention, reduction, mitigation and removal of marine pollution including plastics
- transition to a circular and blue economy
- adaption to and mitigation of pollution and climate change in the ocean
- sustainable use and management of ocean resources
- · development of new materials including biodegradable plastic substitutes, new feed and food
- · urban, coastal and maritime spatial planning
- ocean governance
- ocean economics applied to maritime activities





PEGASUS

Phycomorph European Guidelines for a Sustainable Aquaculture of Seaweeds





On its way to the further development of Seaweed Aquaculture in Europe

THANK YOU