- 548 species in mainland
- Several of economical value
- Some with potential for biomass production
✓ Seek for natural ingredients

✓ Quality, safety, traceability, stability

✓ Environmental foot-print and origin are of major importance

Consumers seek out ‘natural’, ‘locally grown’ on product labels!
Consumers willing to pay more for environmental, social and safety claims!! Food Navigator USA - Maggie Hennessy, 25-Jun-2014
THE OPPORTUNITY – IMTA is now promoted

Ecosystem service = Bioremediation

Higher seaweed yields

High quality biomass

Product diversification

Environmental awareness

Sustainable technology to increase fish production! (EC 494/2012)

A way to organic certification (EC 710/2009)
Production & commercialization of high-quality seaweed and derived products

Sustainable production – IMTA
Customized products
Innovation
Communication

ALGA+
Tok de Mar
Sea Originals

B2B
Food
Well-being
B2C
Land-based IMTA system

- High yields
- High quality, safe and traceable seaweed biomass
- Tailor made biomass
- Domestication of “new” species
SUSTAINABLE PRODUCTION | CUSTOMISED BIOMASS

**Vegetative propagation**

**Complete life cycle**

**Manipulation of production factors to attain standard yields & quality**
- Stocking density
- Water renewal
- Harvest time
- Aeration

**Porphyra spp.** (Atlantic nori)

15% protein

26% protein

Morphology
Seaweed can add textures, flavours, nutritional value and functionality to the day-to-day food products.
THANK YOU

Contacts:
Helena Abreu – htabreu@algaplus.pt
Rui Pereira – rgpereira@algaplus.pt

www.algaplus.pt
www.facebook.com/ALGApplus.pt
www.tokdemar.wordpress.com