



SEAWEED ARCHIVE

Fully traceable samples of a range of species ideal for compositional analysis to understand variation of nutrients and bioactives

SPECIES

We are licenced to harvest 17 different species of seaweed
There are around eight varieties in regular production that have allowed us to build up an archive of samples covering different seasons and years

Ascophyllum nodosum (knotted wrack)

Himanthalia elongata (sea spaghetti)

Fucus spiralis (spiral wrack)

Laminaria digitata (kelp)

Fucus vesiculosus (bladder wrack)

Alaria esculenta (Atlantic wakame)

Fucus serratus (toothed wrack)

Palmaria palmata (dulse)



We also have samples of farmed seaweed from our cultivation trials in Argyll

Species include *Alaria esculenta*, *Saccharina latissima* and *Sacchorhiza polyschides*

All are from the relatively short farm harvest season (Mar-Jun) and stocks are limited



TRACEABILITY

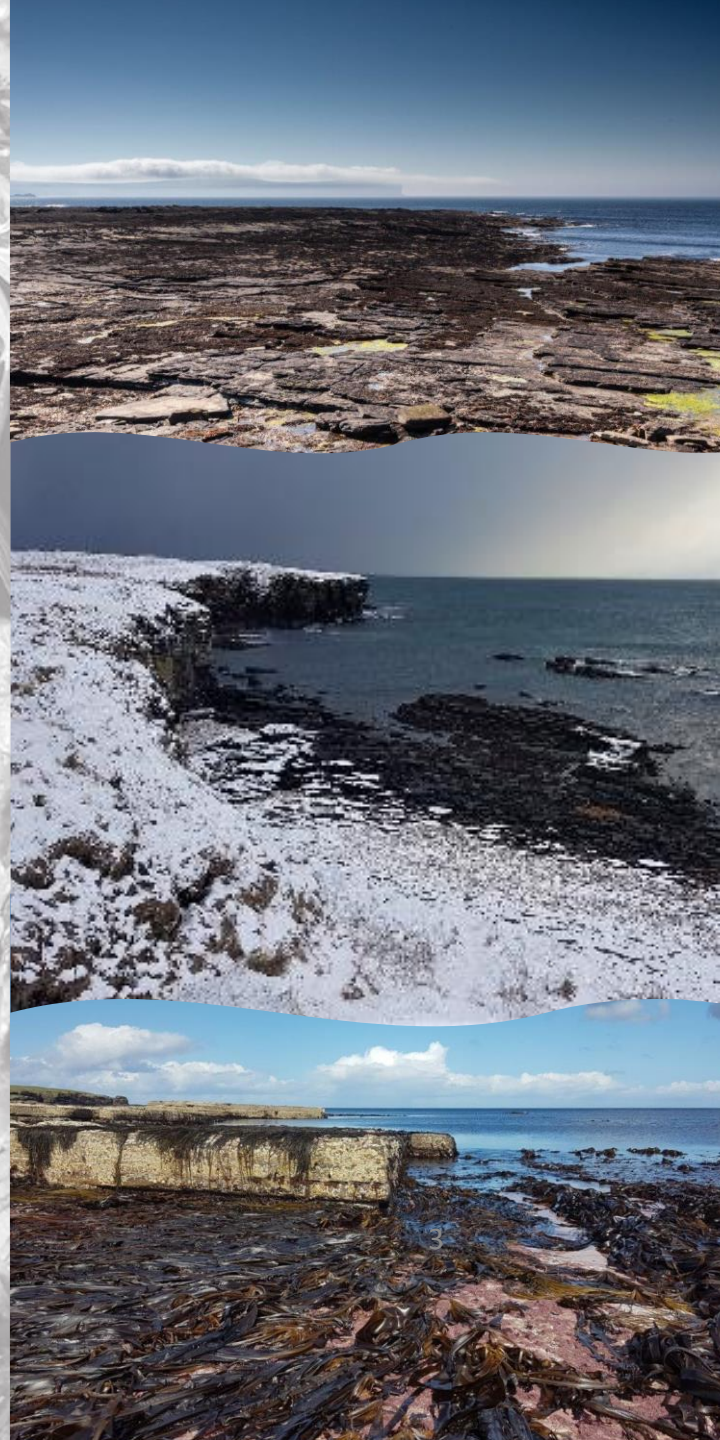
We harvest wild seaweed from the shoreline of
Caithness in the far north of Scotland

We have over a dozen individual sites under licence

Our year-round operations have helped us
accumulate a wide range of samples across
different months

We harvest each species in peak and shoulder
season

Samples are labelled with a batch code allowing full
traceability back to harvest date and the rocks
where seaweed was picked



FORMAT

Samples of wild seaweed reserved from organic food production (HACCP)

All stock washed in fresh water then dried at low temperature to preserve nutrients and bioactives (further details available on request)

Supplied at in LDPE bags at various particle sizes (samples from production, rather than to a consistent particle size)

