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Presentation title:

Mass cultivation and processing of marine seaweeds under "clean sea" production technology .

Abstract:

Seaweeds cultivation and processing for human and animal consumption consider being the future source of sustainable and healthy food products for the growing world population. Seaweeds contain vitamins, amino acids, minerals and unsaturated fatty acids in perfect balance and forms that makes it highly suitable for human consumption. Moreover, they contain high concentrations of iron, calcium and magnesium that are very much needed in our daily diet. Over the last decade, Seakura (Israeli base seaweed company) has perfected the growth of two species of marine macro-algae, Ulva and Gracilaria. Years of careful genetic selection have created generations of seaweeds with particularly high nutrient concentrations. They have an ideal composition of proteins, minerals and vitamins, as well as maximized growing rates and pest resistance. Seakura's technology offers a sustainable mass production year round supply of high quality, unpolluted seaweed as the future source of high quality healthy food.