

SPRINGTIDE FARMED
SEA URCHINS
THE FINEST LIVE
UNI AVAILABLE



SUPERIOR FLAVOR THROUGH ORGANIC FEED

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SPRINGTIDE FARMED SEA URCHINS

Springtide Sea Urchins are the freshest, highest-quality Live Green Sea Urchins available. Delivered individually packed in clean seawater, we preserve that just-harvested flavor, delivering an unparalleled taste experience.

Our Key Differentiators: Quality from Feed to Delivery

1. Superior Flavor Through Organic Feeding

Our urchins are farmed in the deep, pristine waters of Frenchman Bay, Maine. Crucially, they are fed our own **organic farmed seaweed**, developed and grown right on our farm.

- **Result:** This specialized, natural diet assures a **rich-flavored, umami-packed uni** that is consistently full. No starving, empty wild urchins here—just happy, well-fed urchins raised in the pristine waters surrounded by Acadia National Park.
- **Contrast:** Typical market urchins often eat salmon waste under farm pens, which can give them an "off flavor," despite sometimes having a nice color from the salmon feed's colorants.

2. Sea Hedgehog Express™: Unstressed, Live Delivery

Our proprietary **Sea Hedgehog Express™ shipping method** means each urchin arrives alive and thriving, perfectly replicating the just-harvested flavor and experience.

- **Our Process:** Urchins are harvested from our farm directly into water-filled shipping containers filled with seaweed. They are out of the water for **less than a few minutes**. They arrive unstressed, having avoided the enzyme and hormonal changes that deteriorate quality and flavor in transport.

The Abusive Industry Standard (Why Our Competitors Fail)

Most "live urchins" on the market are, in fact, dying urchins. Their quality is compromised by an abusive, stressful, multi-day process:

Stage	Competitor's Dying Urchins	Springtide's Live Urchins
Harvest & Handling	Urchins are crammed into totes, often stomped on to fit more as harvesters are legally limited to six totes per fisherman per day.	Urchins are carefully hand selected and harvested from our farm and immediately placed into clean, water-filled shipping containers with seaweed.
Initial Transport	Driven out of water for up to a full day to a processing facility in Southern Maine, where they are sorted and processed.	Out of water for less than a few minutes , maintaining a stress-free environment.
Shipping	Shipped, again out of water, often for many days in transit , further stressing and abusing the animal.	Shipped live in seawater using our proprietary Sea Hedgehog Express™ method, ensuring they arrive unstressed and thriving.
Result	This abusive process stresses the urchins often to death, causing enzyme and hormonal changes that deteriorate their quality and flavor .	Our method ensures urchins are unstressed and truly replicate the just-harvested flavor and experience .

Experience the finest sea urchins available — Springtide Urchins.

Contact us today for more information at: info@springtideseaweed.com or +1 207-387-0445
www.springtideseaweed.com