



EXCEPTIONAL QUALITY

Kelp for Health and Planet

SPRINGTIDE SEAWEED IS DIFFERENT

1 All Kelp is Not Equal

Springtide Seaweed, LLC is the only fully integrated USDA organic seaweed producer that is committed to exceptional quality and flavor with lower iodine and heavy metal levels.

2 Sugar Kelp versus Alaria

Sugar Kelp is very high in iodine- so high that many countries regulate its sale and consumption. *Alaria esculenta* has all the desirable qualities of Sugar kelp with only 14% of the iodine. We blend both to achieve the perfect balance of healthy, delicious, and safety.

3 Umami Facts: Alaria Rules

Sugar Kelp lacks significant umami- that is why dashi broth is made with bonito flakes which are rich in umami. Alaria is naturally rich in umami. That is why we sell Alaria and Alaria blends to optimize flavor.

4 Too Much Iodine is Not Good

Alaria has only 14% of the iodine of Sugar Kelp-- which is still plenty. By selling Alaria blends we provide all the health benefits of kelp without the health risks presented by excess iodine.

5 Solar Drying - Planet Friendly

The majority of kelp in the US is either frozen or dried in industrial dryers. This generates 10-20 times the greenhouse gas emissions than is removed in the harvested seaweed. Springtide Seaweed solar dries all its seaweed and is essentially carbon neutral. The only sustainable option is solar drying.

6 Hand Harvested & Trimmed

Most US kelp is bulk harvested with little regard for quality - think industrial agriculture. Springtide Seaweed hand harvests and trims into small totes for immediate solar drying. Often only 1/3 to 2/3 of the seaweed is harvested to maintain quality. Our seaweed is truly unique.

7 Say No To Wild Harvest Seaweed

Wild harvesters are still harvesting seaweed at the same levels they have for years even while kelp forests have declined by 50-90% due to climate change. This means that wild seaweed is vastly over harvested. Farmed seaweed is the only choice for planet and ocean health.

8 Our Kelp Ingredients are Unequaled

Our kelp is custom processed to meet your needs. Our powders, flakes, gels, and extracts are USDA organic, fully tested, and produced to highest standards of quality and safety.

Talking Points

PRACTICAL BACKGROUND



SEAWEED

Seaweeds are marine macroalgae, ancient sea plants that have the remarkable ability to concentrate a wide range of essential trace minerals from the ocean, translating sunlight and seawater into nutrient-rich vegetables. Superfoods of the sea, seaweeds provide a wide range of health benefits when included as part of a healthy diet.



FARMING

Seaweed farming produces sustainable, valuable crops with no fresh water, fertilizer, or chemical inputs, while helping to improve ocean health by taking up carbon and nitrogen and providing oxygen and habitat. Seaweed farming allows for a new relationship to our oceans. Our crops are organically certified.



MAINE

Maine's seaweeds are some of the best in the world. With its nutrient rich, clean, cold seawater, working waterfronts, and strong marine heritage, it is the ideal place to grow seaweeds. The quality of the environment and water is reflected in the seaweed we joyfully grow here.



Organic Cultivated Seaweed Products from Maine

Seaweed is the ultimate ingredient for everyday use. In its dried form, it is a concentrated source of trace minerals, vitamins, unique health-promoting carbohydrates, healthy fats, and amino acids, including those which impart umami, the fifth flavor of "deliciousness." Our seaweeds are incredibly versatile and naturally nourishing as a delicious ingredient or seasoning in flake, or powder form. All natural, sustainable, and certified USDA organic.