

Guidelines
for
harvesting
wild growing and
cultivated
seaweed
for use in food
in the
North Atlantic region



Purpose of ALGET 2 Guidelines

Insure safe macroalgae used for:

- Food
- Cosmetics/skin care
- Ingredients to this industry

Accordance with:

- Regulatory standards managed by
 - Iceland
 - Faroe Islands
 - Norway
- Best practise

- Not limited to harvesting any species of macroalgae
- Encourage the work that contribute to a broader perspective of sustainable profile of plants and Ecosystem:
 - Regenerative
 - Renewable

For whom is the ALGET 2 Guidelines?

- SMEs
- Harvesting
 - Wild growing seaweed
 - Cultivated seaweed

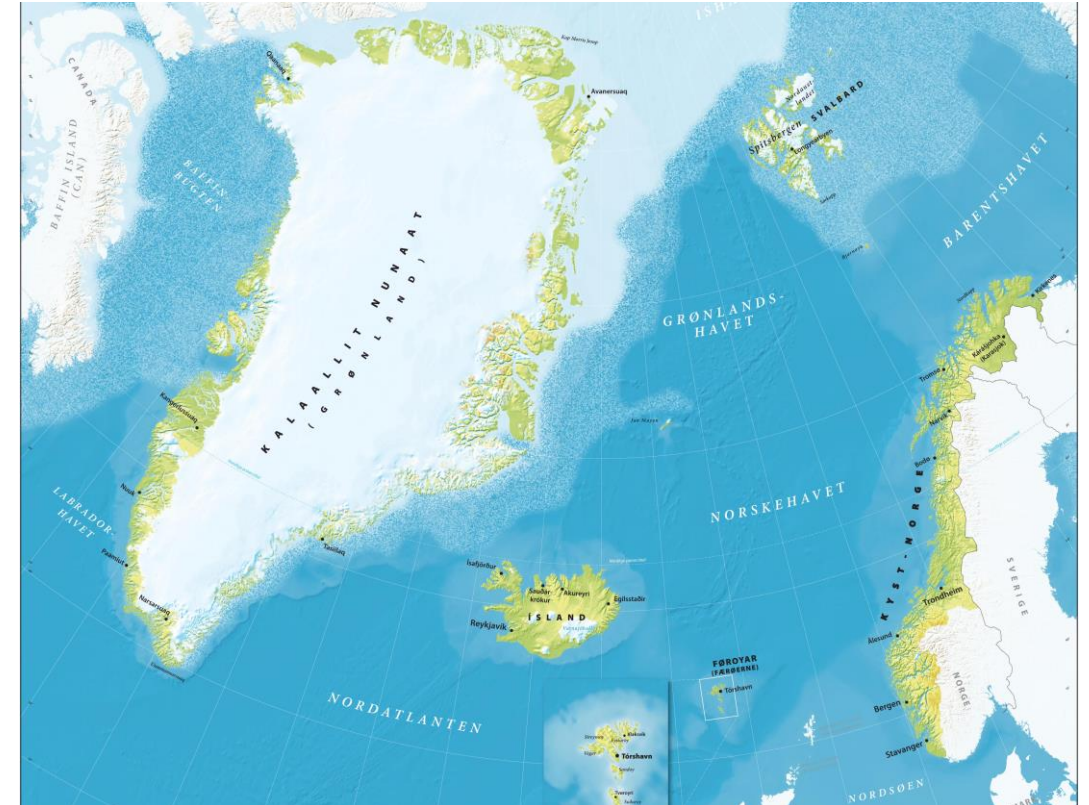
Regulatory standards:

- Seaweed cultivation and harvesting of wild growing seaweed
- Food safety
- Communication, commercials, advertising



Further content in the ALGET 2 Guideline:

- Possible sustainable management seaweed resources
 - By the authorities
 - Principles of organic production
 - ASC-MSC Seaweed standard
- Internal control and HACCP



Food Safety

- Potential hazards
- Commission recommendation (EU) 2018/464
- Voluntary arrangement
 - labeling Iodine
- Novel food
- Checklists and Process Flow





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ALGET 2 Guidelines

Comments and input to
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Thank you!