



TARI

FAROE SEAWEED



Agnes Mols Mortensen

ALGET2; 03.12.2020



Environmentally sustainable production of high quality seaweed for food & other purposes

spore



product

Landbased cultivation license
Nesvík (Fiskaaling)
Fámjin (TARI)

Sea based cultivation license
Kaldbaksfjørður (TARI)

Processing
Drying factory (Faroe Marine Products)
Laboratory facility (iNOVA)



Building knowledge for an environmentally sustainable aquaculture

Departments

Biotech

Fish Health

Coastal dynamics

Ecology

Seaweed cultivation,
growth, quality, IMTA.



***Alaria esculenta* from spore to dinner plate**
growth, food safety, components, food quality



Environmentally sustainable macroalgal cultivation on Kaldbaksfjørður

Alaria esculenta from spore to dinner plate:

effects of seasonal variation, nutrient availability and current/wave exposure on quality and growth.



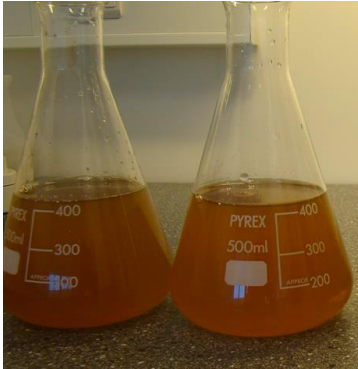
TARI
FAROE SEAWEED



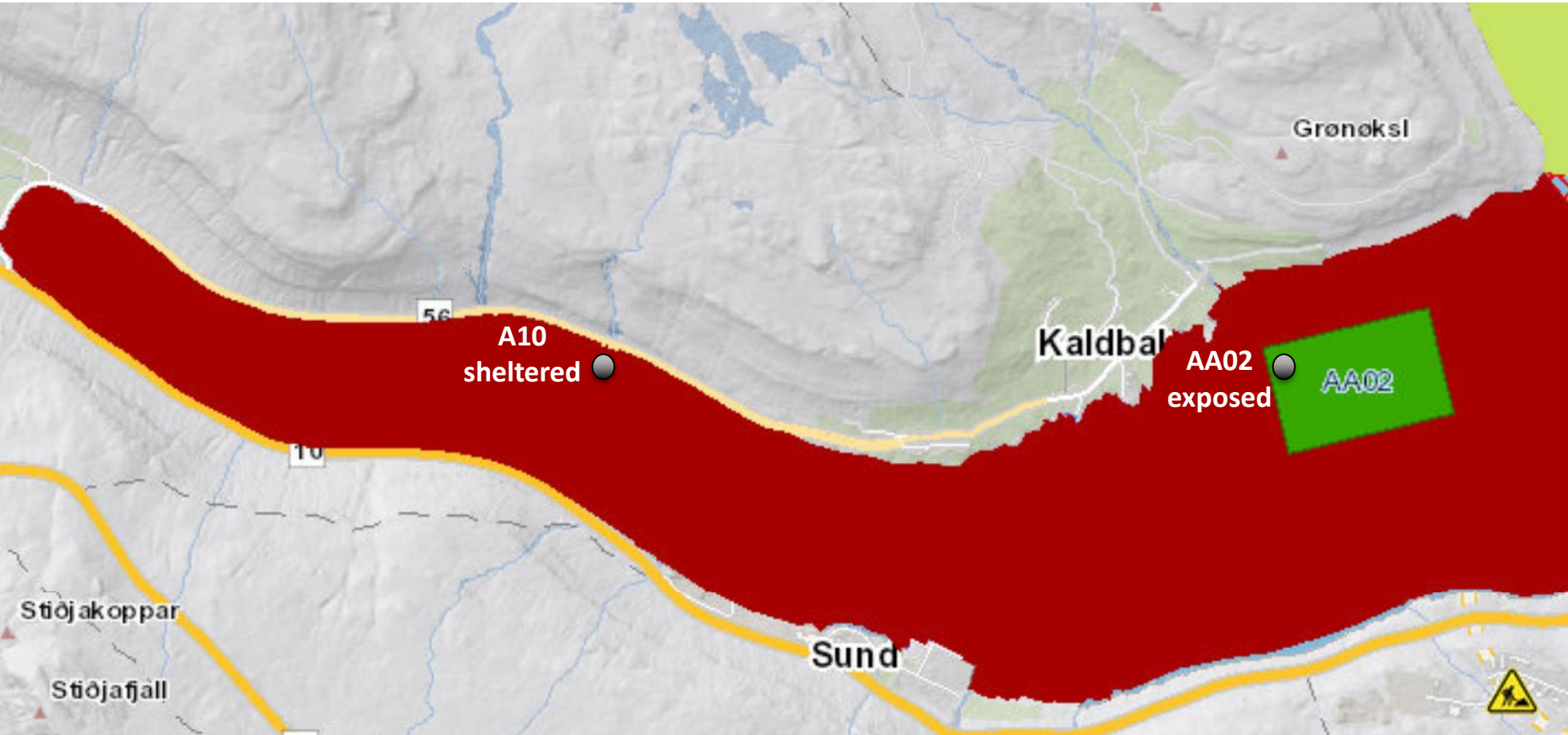
Leif Sørensen

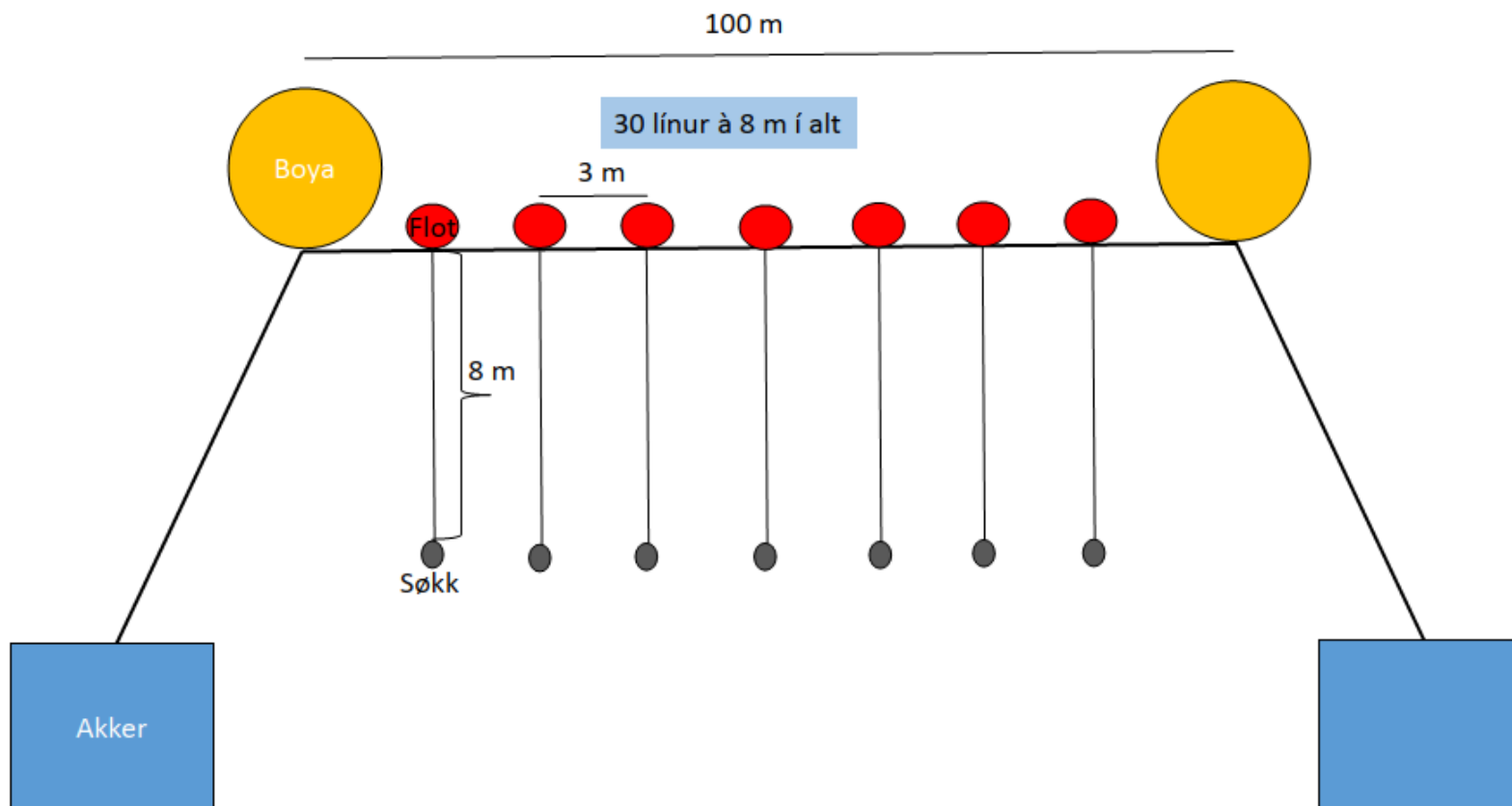


Hatchery



Kaldbaksfjørður

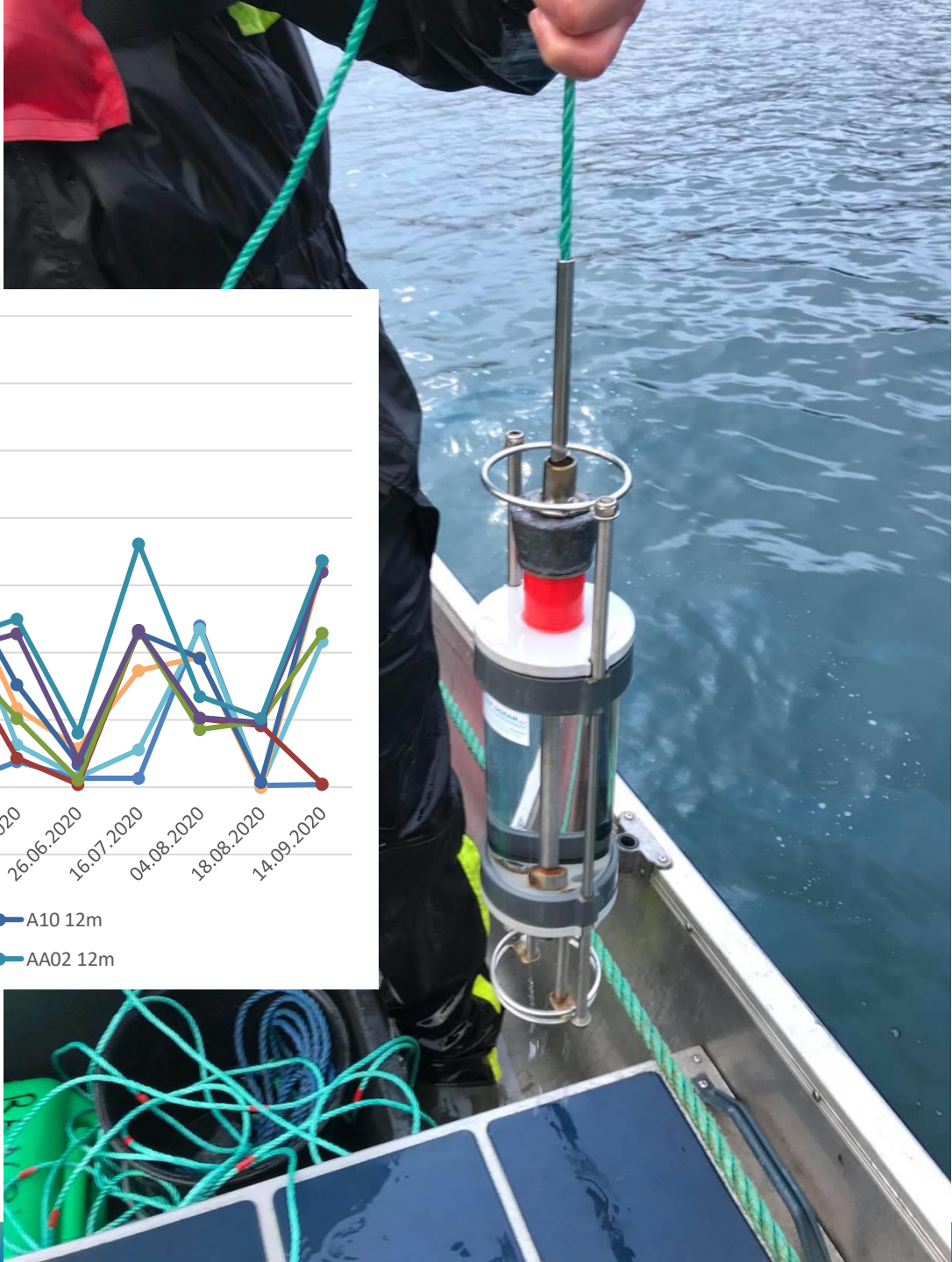
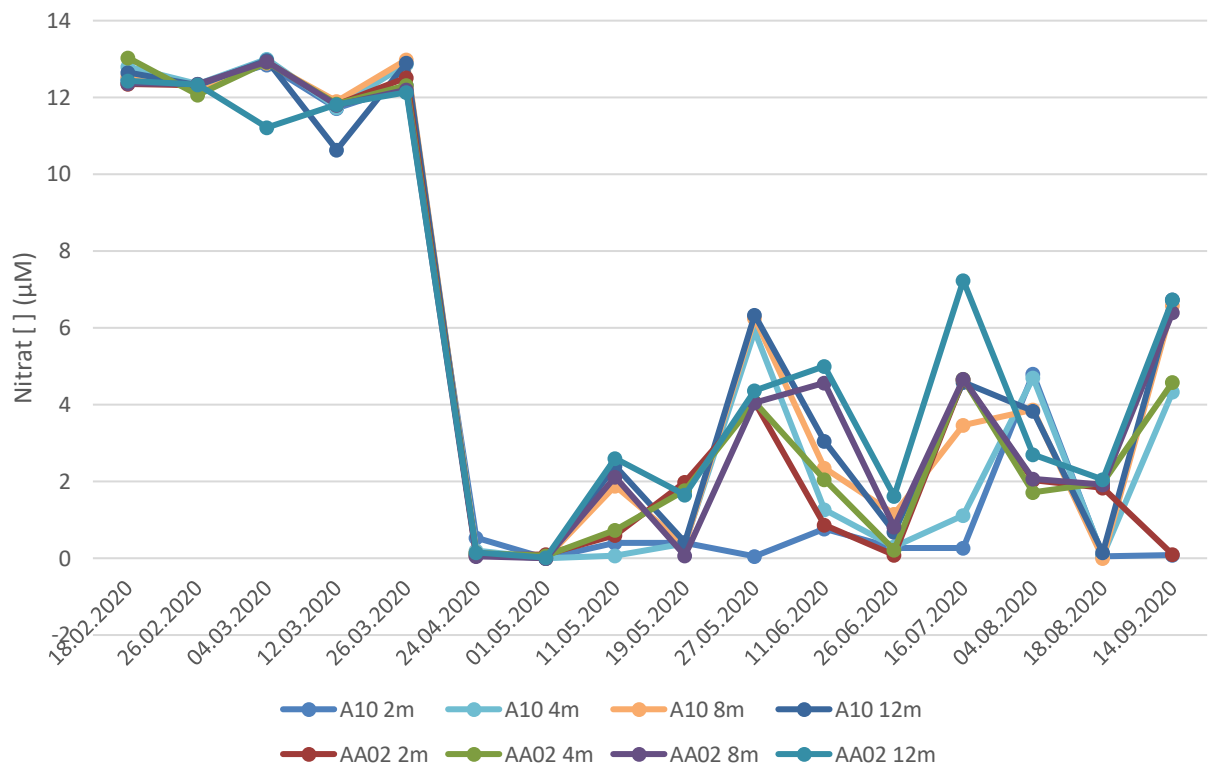






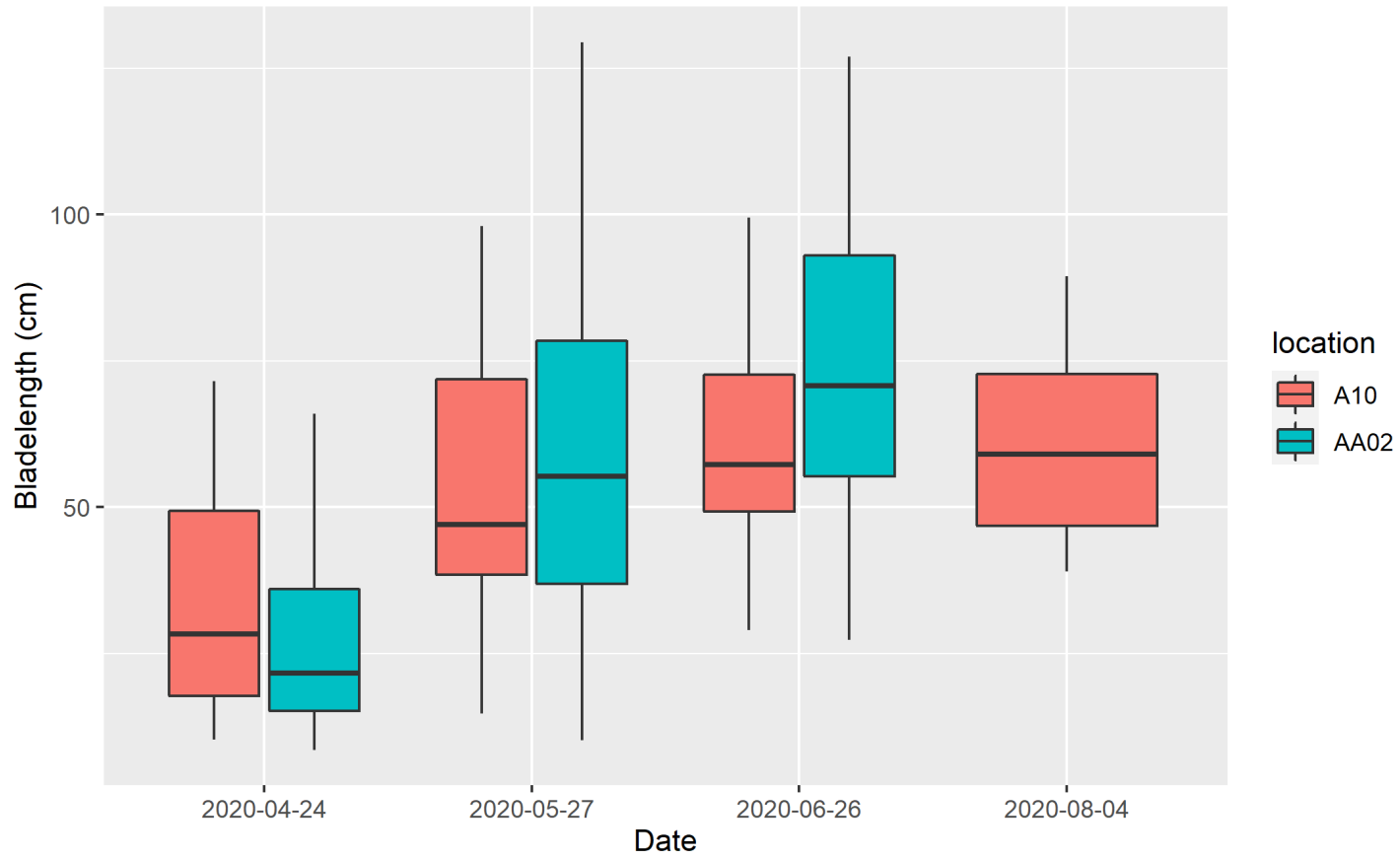
Growth

Nitrat []



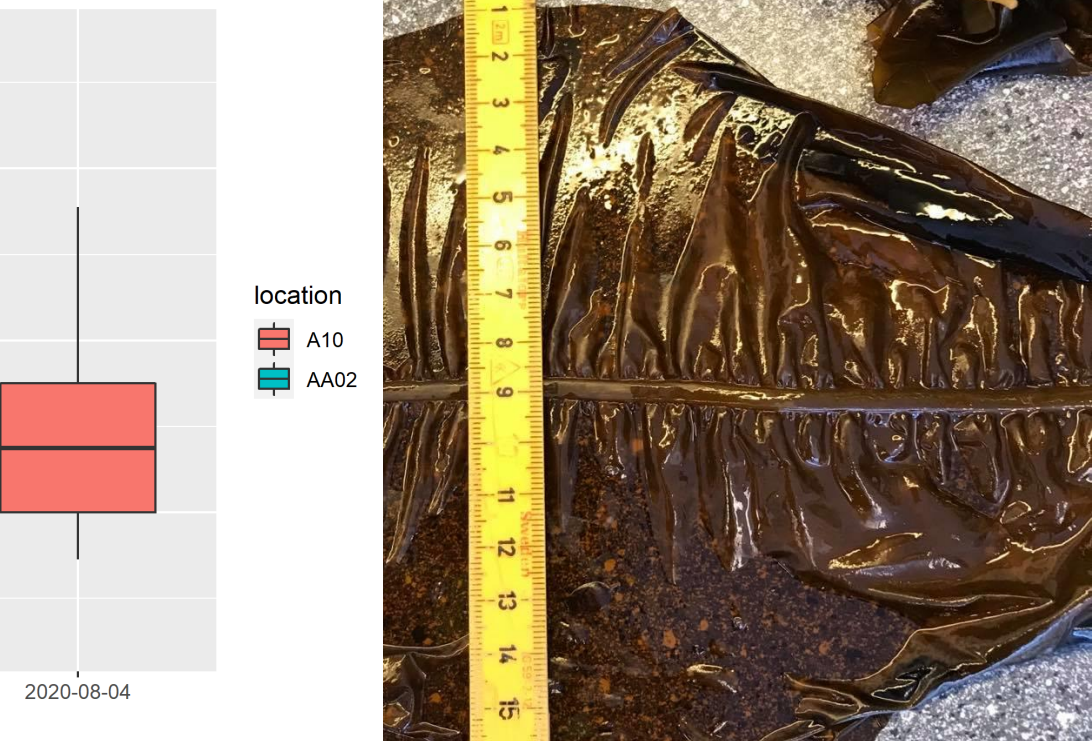
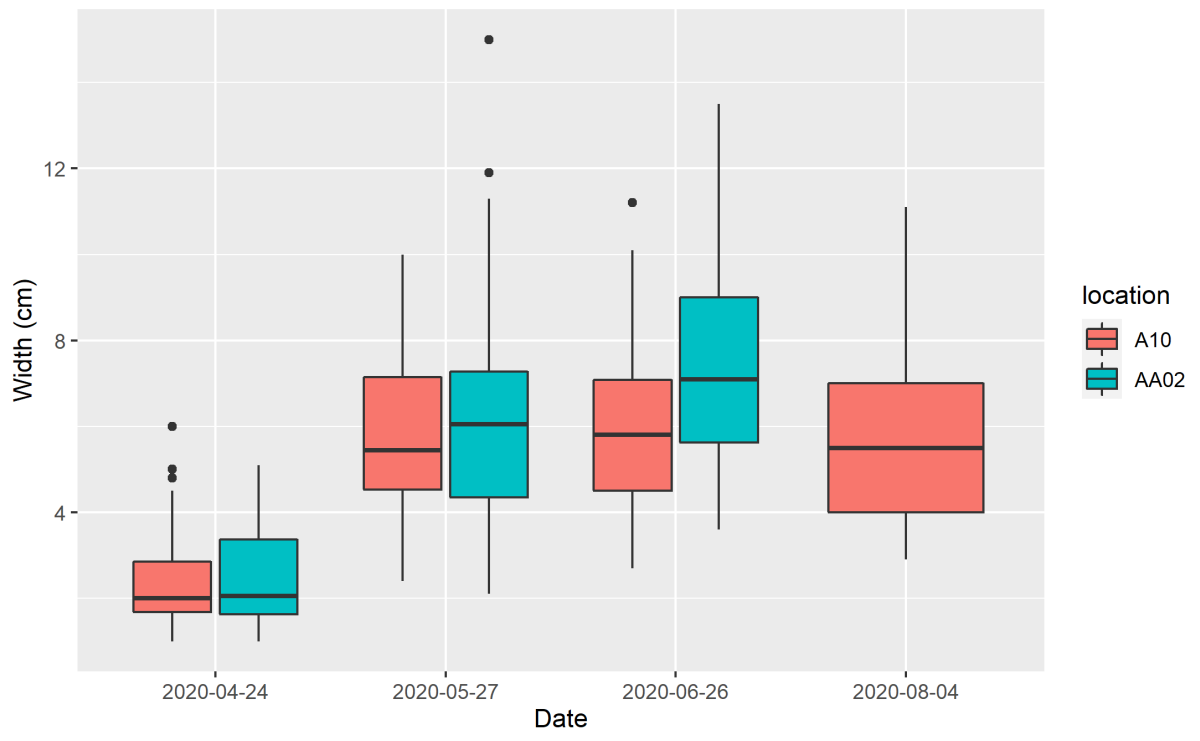
Growth

Length



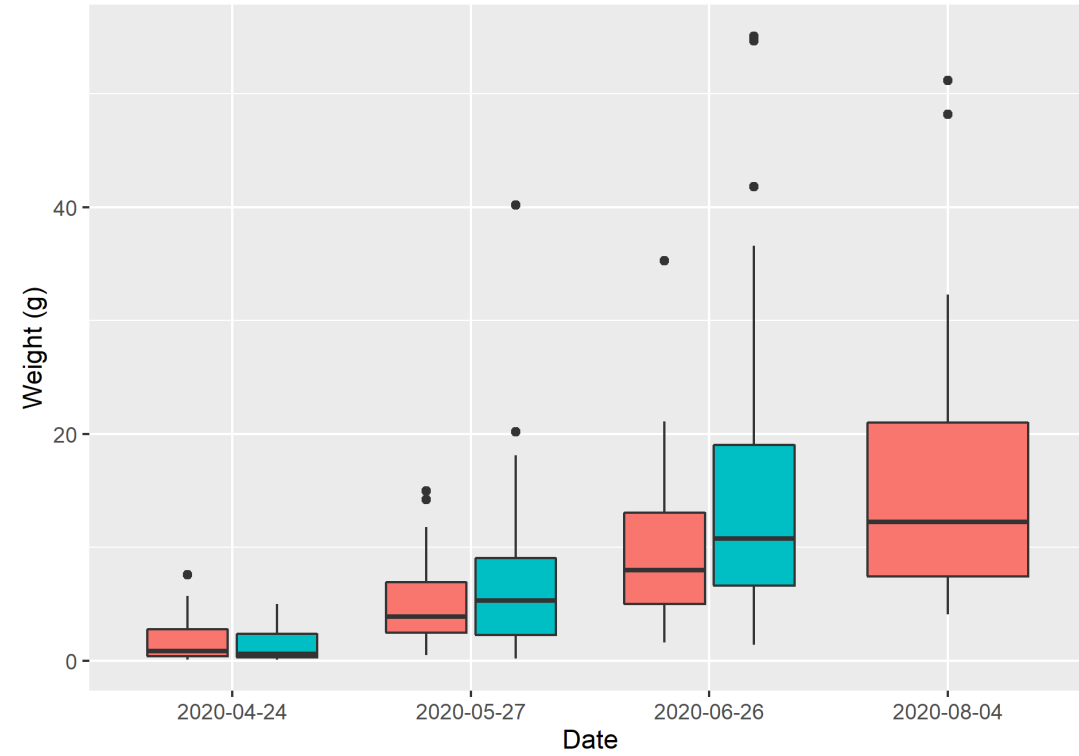
Growth

Width

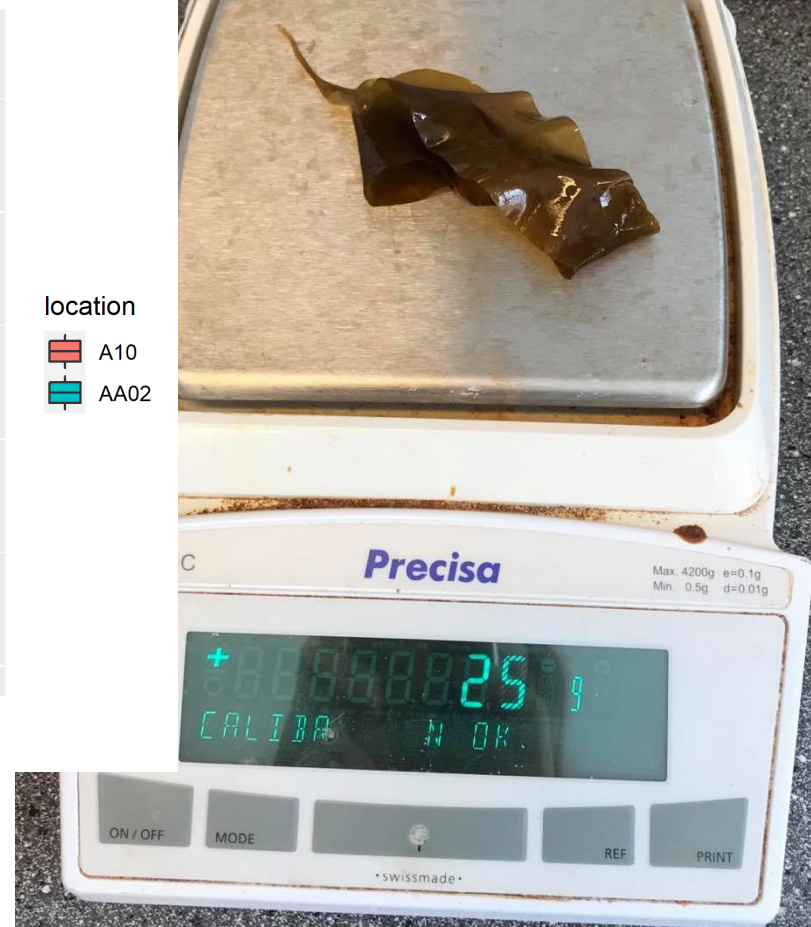


Growth

Weight

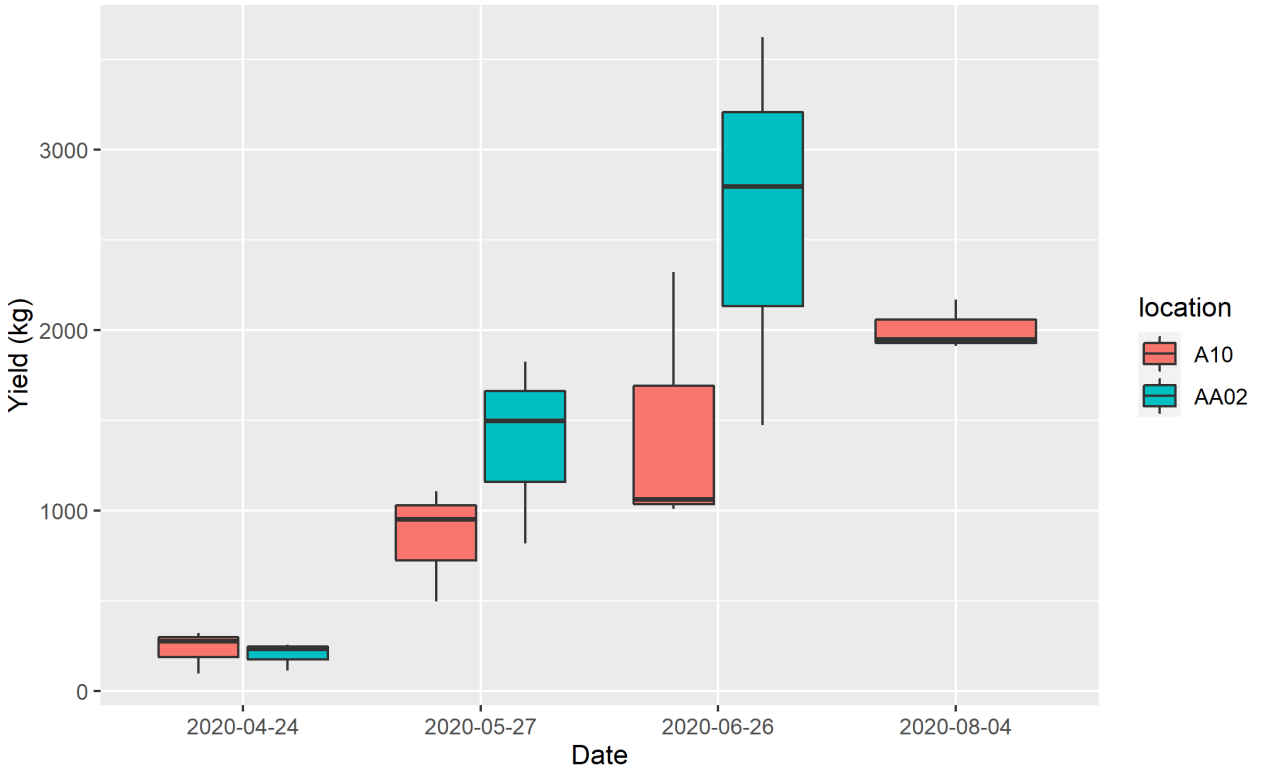


location
A10
AA02



Growth

Yield



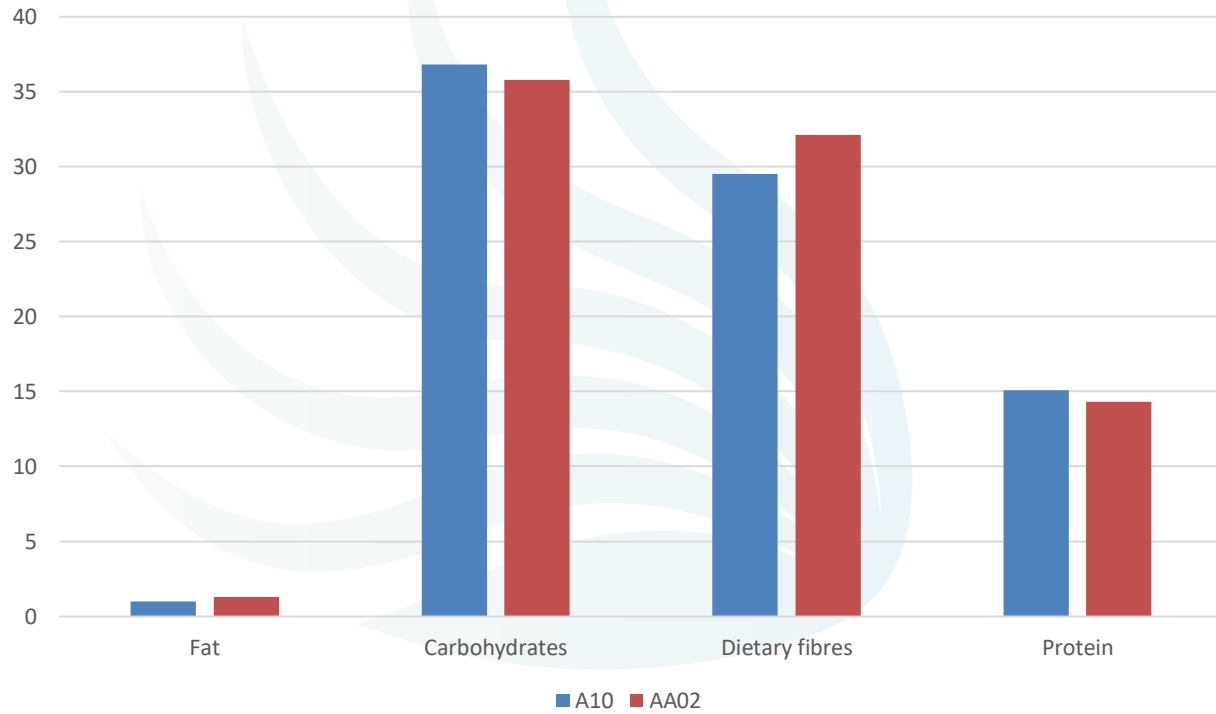
04.08.2020



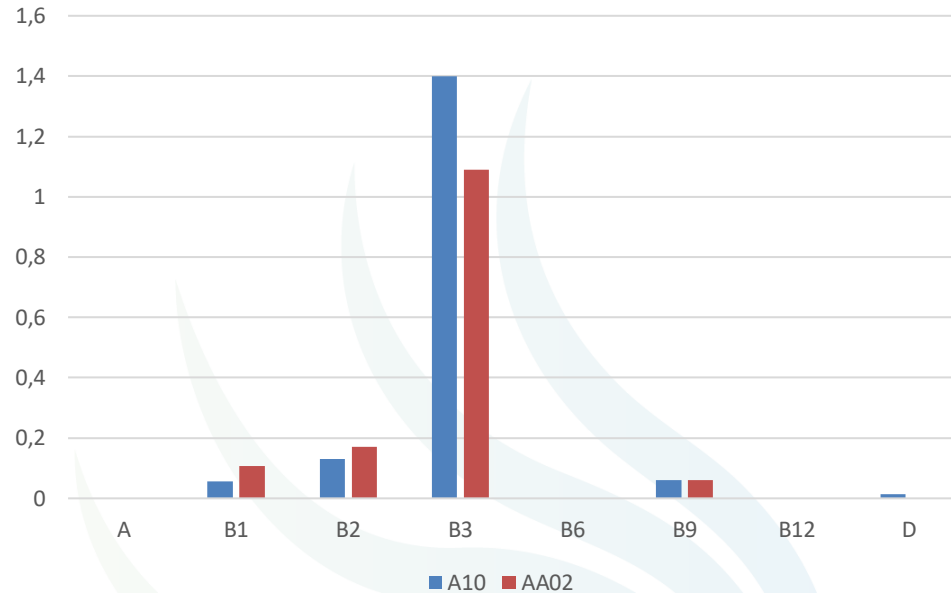
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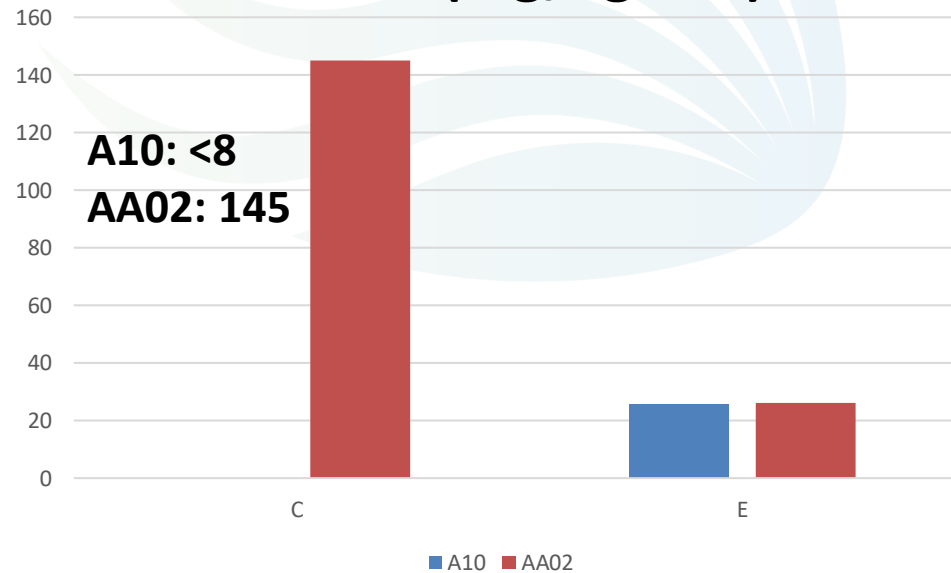
Nutrition (g/100g DW)



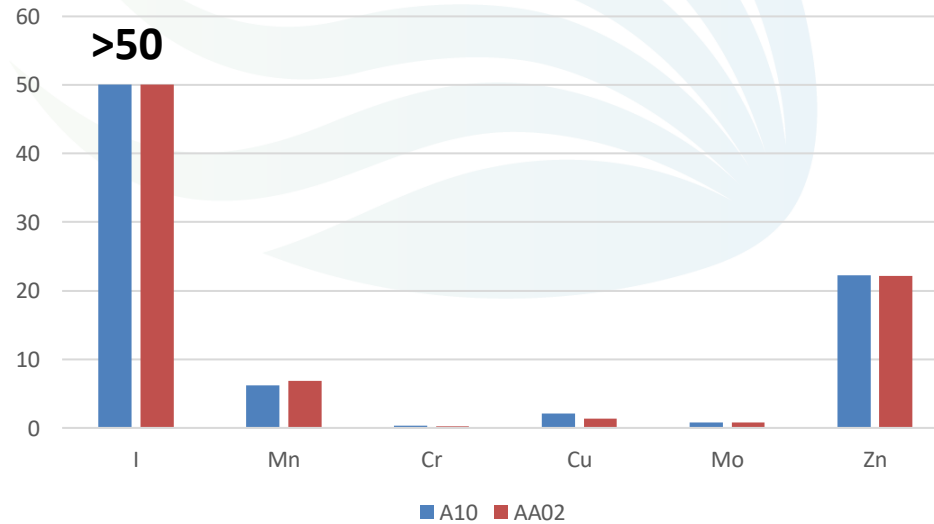
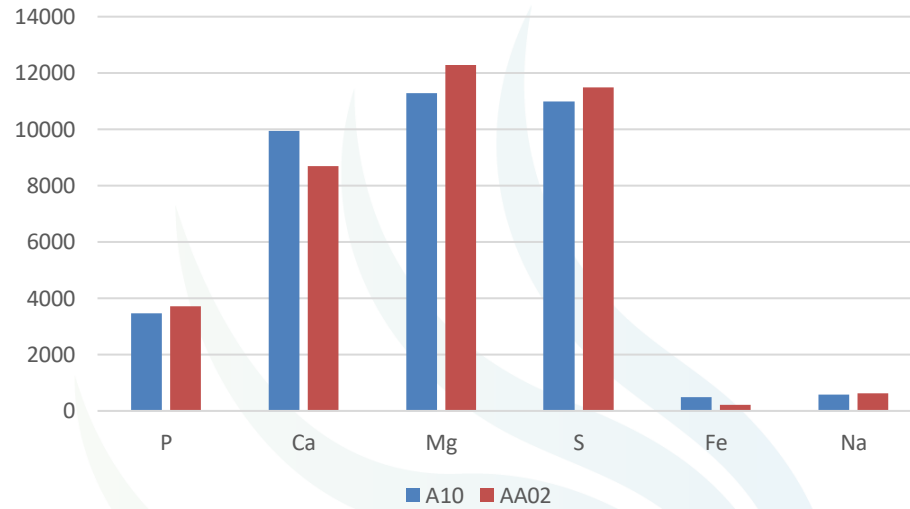
Vitamins (mg/100g DW)



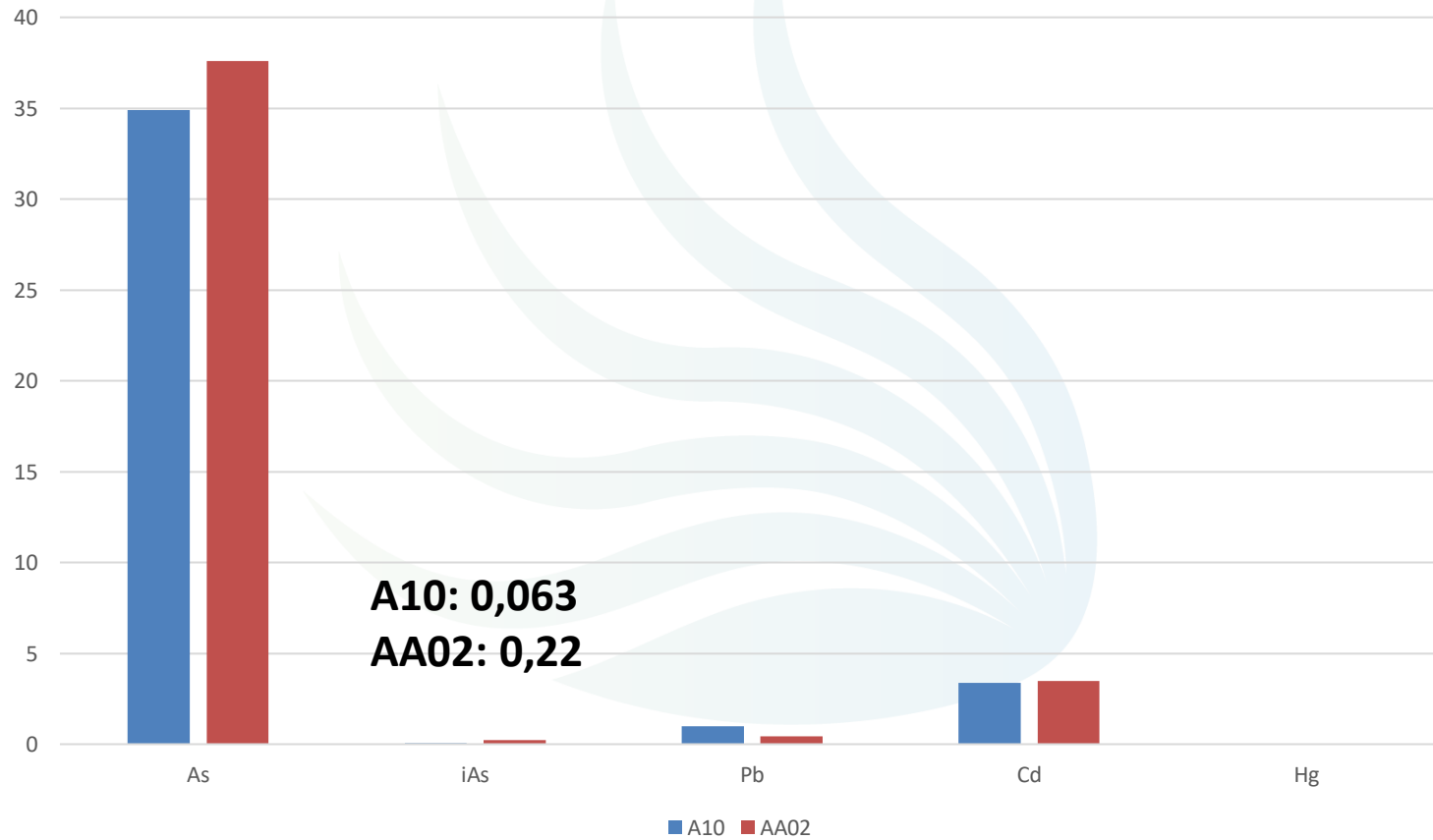
Vitamins (mg/kg DW)



Nutrients (mg/kg DW)



Heavy metals (mg/kg DW)



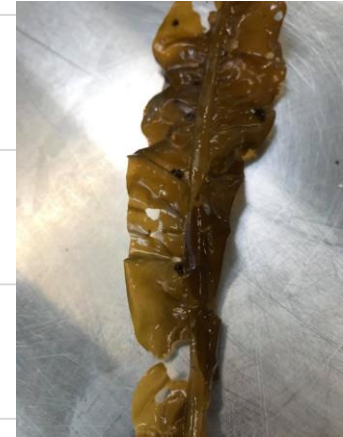
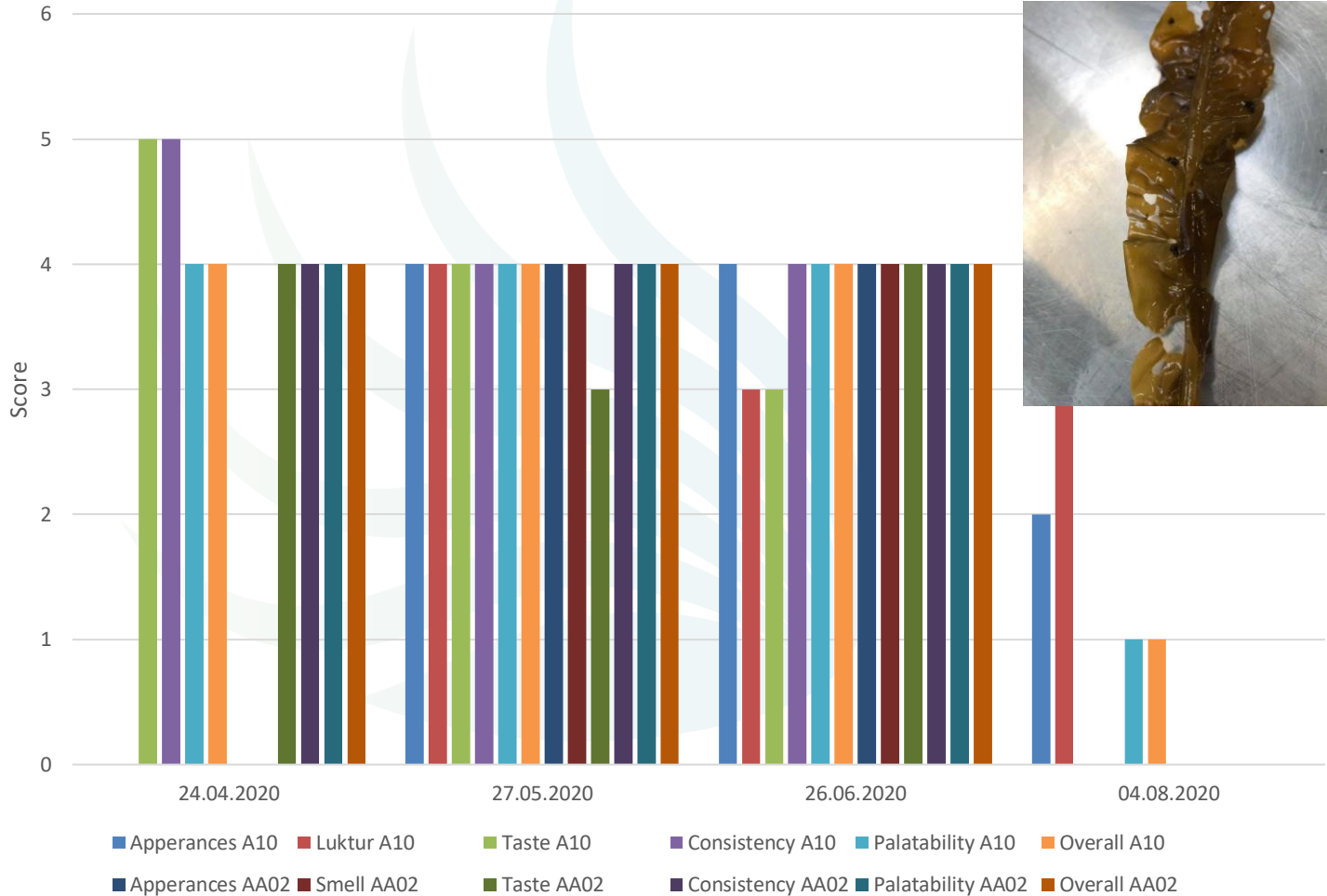
Food quality estimation

Jóhanna á Tjaldrafløtti



5 = Very good
4 = Good
3 = Okay
2 = Bad
1 = Very bad

Apperances
Smell
Taste
Consistency
Palatability
Overall





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