

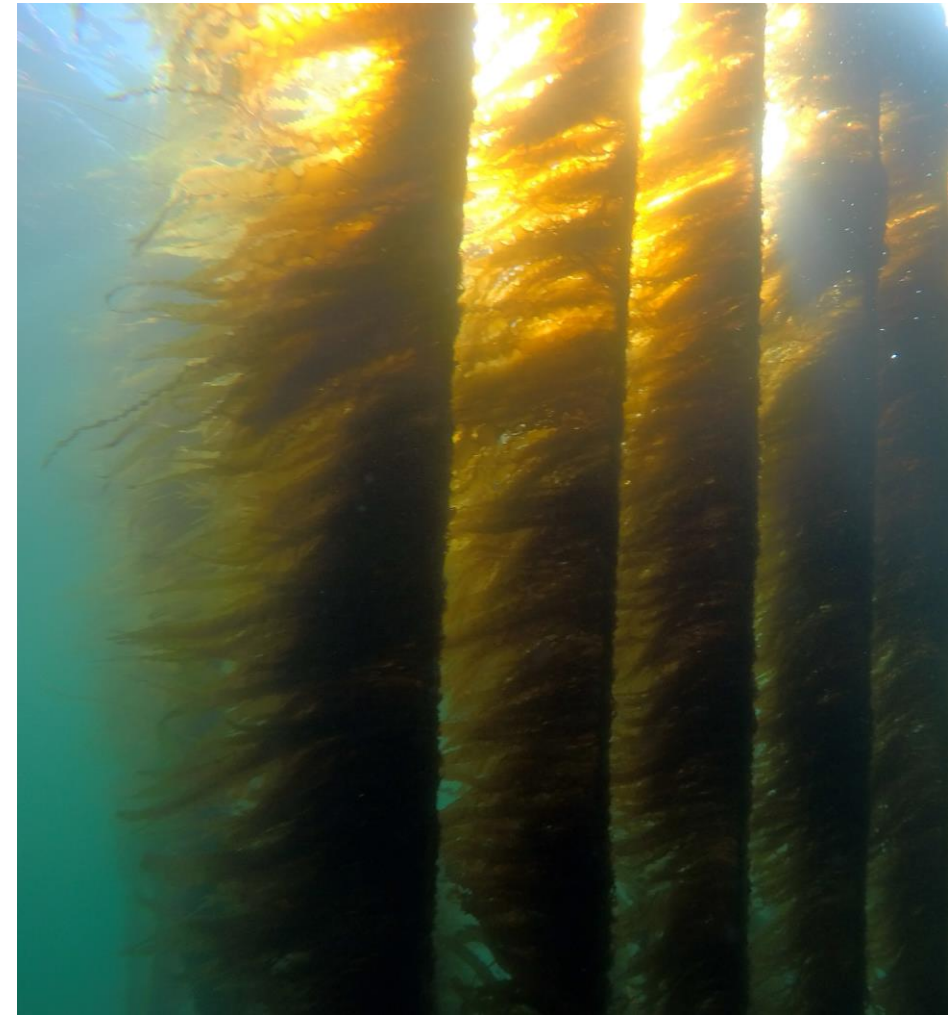
ARCTIC SEAWEED



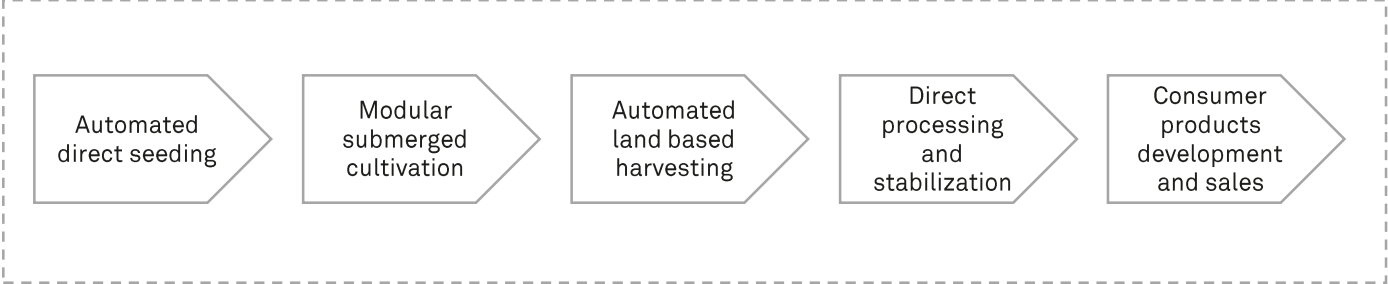
27.01.2020

Our vision

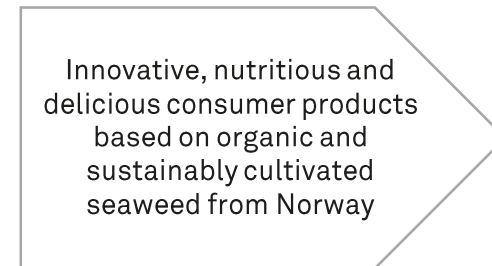
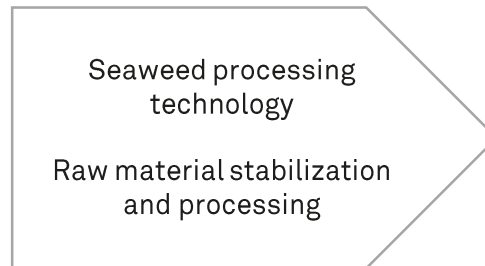
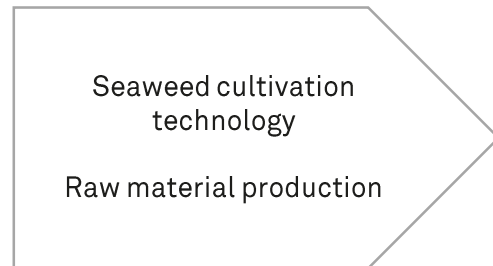
«To be a world leading supplier of superior grade and organically cultivated seaweed, using an innovative, sustainable and groundbreaking new method for seeding, cultivation, harvesting and processing.»



Integrated value chain approach.



The Arctic Seaweed company group.

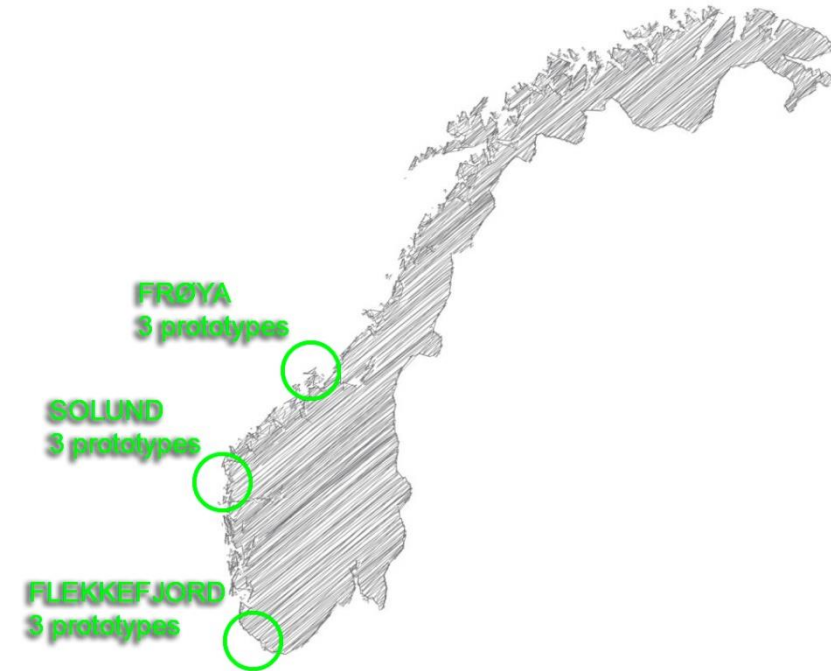
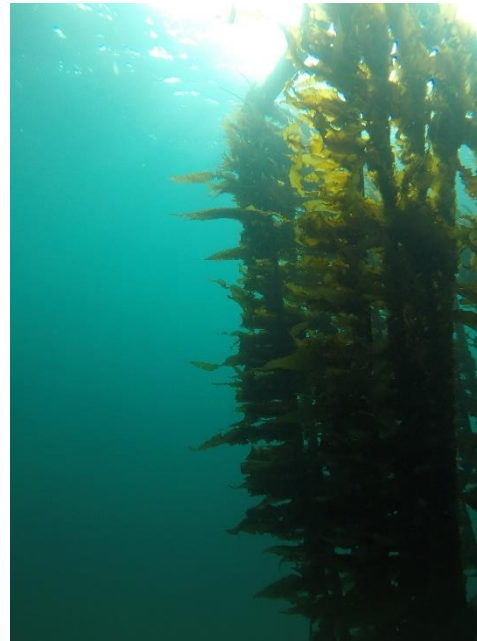


PROVEN BIOLOGIC CONCEPT BY PROTOTYPE TESTING.

A total of 9 Prototype cultivation modules were installed at three different locations along the Norwegian coast.

Type	Average yield
Food grade seaweed	6kg/m
Refinery grade seaweed	17kg/m

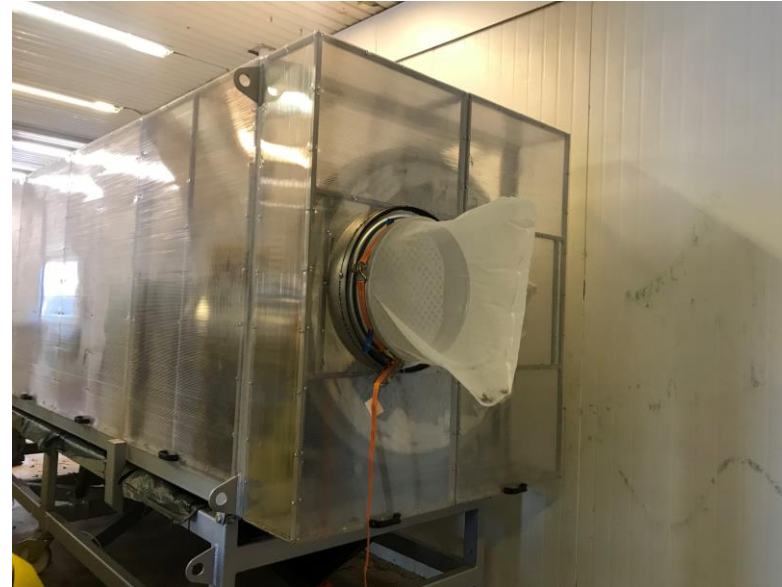
We have thereby effectively proven that it is possible to harvest up to 7 tons of biomass using only 24m² of ocean area!.



Direct stabilization by fermentation.



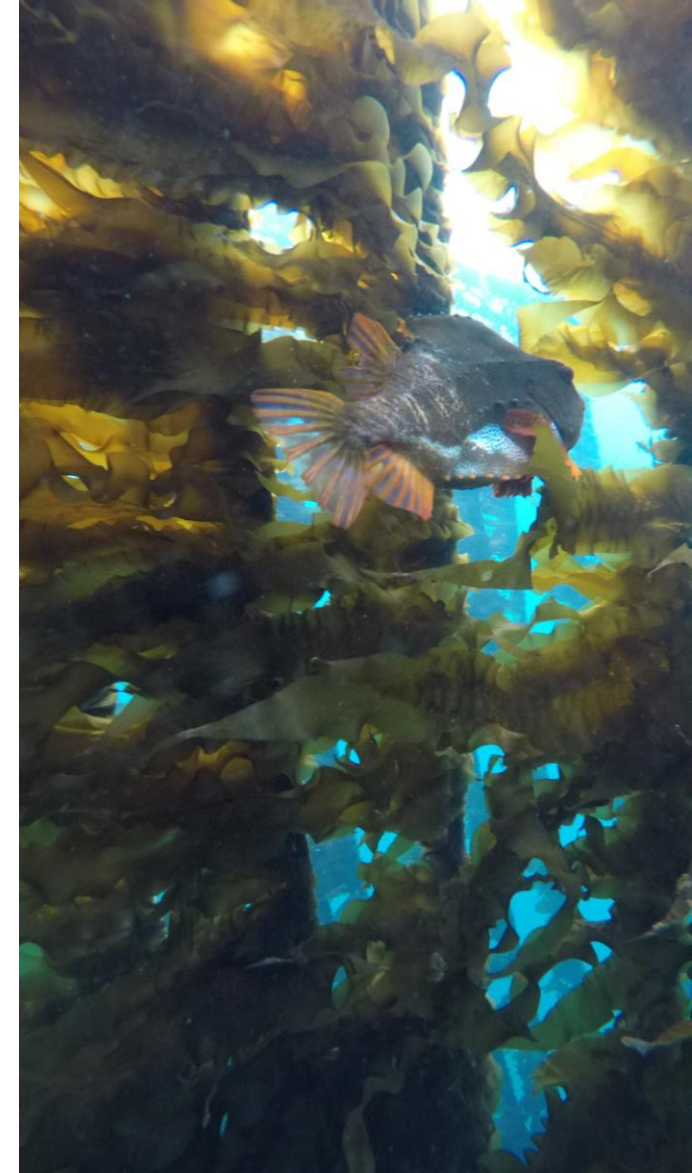
Low temperature drying.



Innovative, nutritious and
unique consumer
products.



ARCTIC SEAWEED



Nordisk Tang AS.

- History

- NORDISK TANG WAS ESTABLISHED APRIL 2015
- 6 FULL-TIME EMPLOYEES
 - 4 PART TIME (E.G. FLEXJOB)
- ANNUAL TURNOVER IS APPROX. 7MILL DKK
- WE AIM TO DOUBLE THE TURNOVER IN FISCAL YEAR 2019/2020
- WE HAVE ACQUIRED PRIVATE INVESTMENTS OF APPROX. 7MILL DKK OVER THE PAST 3 YEARS
- WE HAVE DEVELOPED FROM A VERY BASIC IDEA TO A HIGHLY SOPHISTICATED FOOD COMPANY.
- WE HAVE BUILT A STRONG VALUE CHAIN THROUGH STRATEGIC AND FINANCIAL PARTNERSHIPS



Nordisk Tang AS.

- Market position

- PRODUCTS ARE SOLD IN MORE THAN 250 FINE FOOD SHOPS, FISH MARKETS AND SPECIALITY SHOPS
- FOR LARGER RETAILERS WE ARE SELLING IN IRMA, MENY AND A RANGE OF OTHER COOP SUPERMARKETS
- STRONG FOCUS ON EXPORT (UK, GERMANY, NORWAY)
- STRONG FOCUS ON FOOD SERVICE AND CANTEENS
- SUSHI CHAINS WITH A GREEN PROFILE
- PRODUCT RANGE OF APPROX. 25 SKU'S
- A RANGE OF NEW PRODUCTS IN THE PIPELINE WITH FOCUS ON FERMENTATION, HEALTH AND CONVENIENCE



Nordisk Tang AS.

- Why seaweed?

- GOURMET PRODUCTS – FANTASTIC UMAMI TASTE.
- HIGH LEVEL OF NUTRITION.
- RICH ON VITAMINS AND FATTY ACIDS.
- POTENTIALLY THE MOST SUSTAINABLE FOOD SOURCE IN THE WORLD.
- OVERLOOKED FOOD RESOURCE.



Nordisk Tang AS.

- Facts so far.

SINCE THE BEGINNING IN APRIL 2015 WE HAVE:

- SOLD 19.000 COLLIE OF PESTO = 114.000 GLASSES = 15.276kg OF SEAWEED PESTO
- PROCESSED APPROXIMATELY:
 - 50.000KG S. LATISSIMA (SUGAR KELP)
 - 25.000KG ALARIA ESCULENTA (WINGED KELP)
 - 5.000KG PALMARIA PALMATA (DULSE)
 - 12.000KG FUCUS VESICULOSUS (BLADDERWRACK)
 - 10.000KG FUCUS SERRATUS (TOOTHED WRACK)
 - 300KG “TRUFFLE SEAWEED” (POLYSIPHONIA LANOSA)
 - GRAND TOTAL IS APPROXIMATELY 102.300KG OF SEAWEED



Nordisk Tang AS.

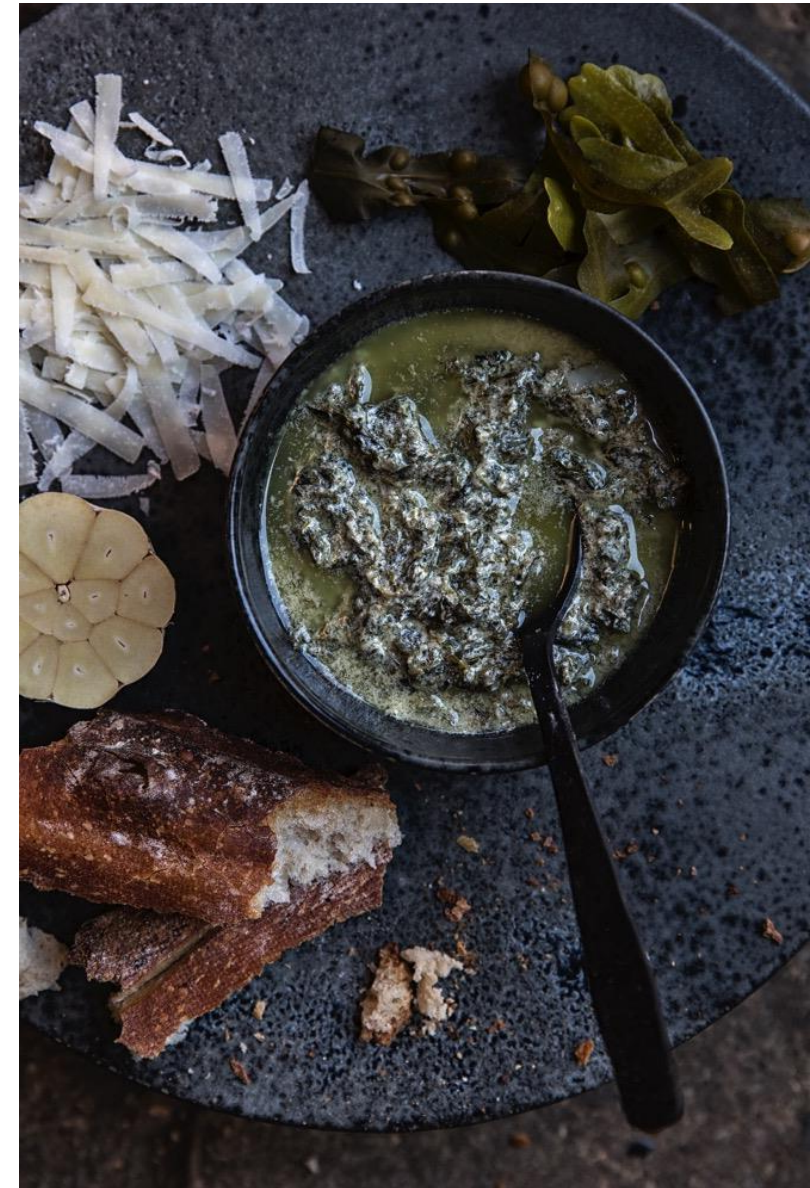
- Challenges and opportunities.

CHALLENGES:

- STILL A VERY NOVEL MARKET IN EUROPE
- PRICES ON BIOMASS ARE STILL TOO HIGH TO COMPETE GLOBALLY
- LACK OF REGULATION (CONSTANTLY IMPROVED)

OPPORTUNITIES:

- BLUE OCEAN
- STORYTELLING (CLEAN OCEAN, HIGH FOOD STANDARDS, ORGANIC CULTIVATION)
- INNOVATIVE PRODUCTS
- GLOBAL MARKET POTENTIAL
- MASSIVE INTEREST IN SEAWEED
- GLOBAL FOOD TRENDS
- POSSIBILITIES ARE ENDLESS – IT'S HERE TO STAY



Nordisk Tang AS.

- Seaweed as a food ingredient.

- OVER THE PAST TWO YEARS, FERMENTATION HAS BEEN A PIVOTAL PART OF OUR BUSINESS DEVELOPMENT WITH FOCUS ON APPLYING THE BIOACTIVE INGREDIENTS IN SEAWEED
- FROM FERMENTATION WE HAVE DEVELOPED A "MULTI PURPOSE FERMENTED SEAWEED INGREDIENT" (MPFSI) WITH THE FOLLOWING MAIN ATTRIBUTES:
 - BY USING SEAWEED AS AN INGREDIENT WE CAN LOWER THE CONCENTRATION OF SODIUM CHLORIDE DUE TO HIGH LEVELS OF DIFFERENT SALTS (E.G.Mg, Ca, K) AND BECAUSE OF SEAWEEDS FLAVOURENHANCING CAPABILITIES
 - SEAWEED CONTAINS HIGH LEVELS OF GLUTAMATIC ACID (UMAMI) WHICH WORKS AS A FLAVOUR ENHANCER.
 - OUR (MPFSI) ALSO WORKS AS A THICKENER AND EMULSIFIER DUE TO ITS HIGH CONTENT OF ALGINATES, BUT ALSO CARAGENAN AND AGAR AGAR
 - FOR THIS REASON IT ALSO WORKS AS A BINDING AGENT IN FOOD PRODUCTION





MAIN SEAWEED BASED PRODUCTS





Organic Seaweed Pesto.

- Original, Tomato and Vegan

Our seaweed pesto is made from 45% seaweed (sugar kelp and bladderwrack). The seaweed gives a slightly salty taste as well as a rich texture when combined with cheese. The original pesto is with garlic, which is fantastic on bread, or as a side for chicken or fish. The tomato version is with sundried tomatoes, which gives a tad of sweetness and an intense umami taste. It perfect for pasta, new potatoes or on fresh bread.

- 45% Seaweed
- Certified Organic
- Award winning vegan version





Seaweed Spice Mix. - Original and Chili&Garlic

ORIGINAL | An all-round spice. It is good as a rub on meat and chicken. It is, with its soft umami taste, excellent in a great variety dishes; stew, soups and in lum. Often we also use in on egg.

CHILI & GARLIC | A must-have for the grill seasoning in the summertime. The mixture of chili, garlic and smoked seaweed makes all dishes on the grill a sublime experience. It has a certain bite in it, without it being to much – and there is double up on the umami from the smoked seaweed.



Organic, fermented seaweed salad.

Seaweed Salad based on certified organic Sugar Kelp and Winged Kelp, seasoned with an asian inspired marinade based on roasted sesamy seeds and shoyu. The fermentation process ensures a crispy consistency and a well balanced taste experience.

- No additives.
- 100% organic.
- Nutritious.
- Healthy.
- Tasty.





Seaweed Crisps. Crunchy, healthy and delicious!

A brand new recipe and production method enables us to provide a new way of snacking. An organic and nutritious, low fat crisp with a high cost fiber and protein content that utilizes all the innate properties of the seaweed plant.

- 18% protein.
- 15% fat.
- Low in salt.
- 30% dietary fiber.





The MPFSI

«Multi purpose fermented seaweed ingredient»

A mix of fermented and dried brown algae that incorporates inherent olfactory and nutritional aspects – creating a multifunctional and multipurpose ingredient for all kinds of food products.

- Salt replacement (high values of magnesium chloride and other benign minerals)
- Organic stabilizer (Brown algae are rich in antioxidants)
- Taste enhancement (Brown algae are rich in glutamic acid)
- Emulsifier (High alginate content)
- Vitamin source (Brown algae contain most of the essential vitamins found in the human body)
- Cost fiber source
- Iodine source

ARCTIC SEAWEED

