



*Exploring
alternative food
sources*

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Why seaweed?

- They grow all year round
- They are a local product of the Netherlands
- You can obtain protein without killing animals
- They are a sustainable product
- You can store it for longer by drying the seaweed
- You can make a wide variety of dishes





Sustainability challenges

- The consumers' willingness to try new products.
- There are already some other foods which contain seaweed.
- The food must be sustainable and it has to be local.

Challenges with cultivation

- There are multiple options for cultivating seaweed, where biggest distinction is onshore and offshore aquaculture
- Onshore aquaculture requires a lot of machinery, and farmers fully control the growth of the crops, but it uses a lot of energy
- Offshore aquaculture instead requires less energy and resources, but this environment is more susceptible to changes to its conditions, and farmers need to grow different species of crop for each season
- For our project, we would lean towards offshore cultivation, seeing the ecological costs of producing onshore, but the production will probably have to expand for it to be profitable in the long run.

Different perspectives

- **Consumer:**
 - They might not like the taste
 - Seaweed is more expensive than... but it can change as production increases
 - Some people might be closed minded and not even try it
- **Producer:**
 - It is a risk investment that might not turn out as profitable as expected.
 - Experts are required to cultivate the seaweed

Actions that have been taken

- **Insects:**

- The advantage is that they produce as much protein as the food they consume, but the disadvantage is that people still have prejudices on this technique.

- **Artificial Meat:**

- Artificial meat was first created by dutch researchers, they used stem cells to create meat.

It has been quite successful: you can almost find it in every supermarket.

- **Buhler:**

- Company that produces alternative food sources [[Source](#)]

Critical success factors

Consumers:

- Be open minded

Producers:

- Offshore vs. Onshore cultivation

Government:

- National and European governments should incentivize and fund seaweed farmers and production. The tax on this product should be low

Retail:

- It's an open website where people are allowed to add their own inputs, no delivery is required

How to make a difference

- Mindset and motivation are the basic and fundamental things
- Funds from the government are necessary
- Employees with experience are also needed
- An area in the sea where it is possible to cultivate the seaweed
- We must market the seaweed products in an appealing way

Recipes

- One recipe with seaweed every season with the vegetables that you can get in the Netherlands at that time of the year.
- No parts of vegetables are wasted and there are tips to reduce food waste yourself.
- Winter
- Spring
- Summer
- Autumn



Our Website


- <https://mariesmulders.wixsite.com/alternativefoods>


seaweed
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f i p y

Seaweed Inspiration


Spring


Summer


Autumn


Winter

Sources

- [An Economic Analysis of Dutch Seaweed](#)
- [Nutrition | Alternative Food Sources | Bühler Group \(buhlergroup.com\)](#)
- [Brochure_Microalgae_4pages.pdf](#)
- [Noodles](#)
- [Salad](#)
- [Pasta](#)
- [Stew](#)
- https://www.zeewierwijzer.nl/nieuws.html?nieuws_id=334&terug=1
- <https://www.northseafarmers.org/projects/north-sea-farm-1>
- <https://www.globalseafood.org/blog/seaweed-aquaculture-benefits/>
- <https://edepot.wur.nl/524395>