



WUR joins Safe Seaweed Coalition

Seaweed, a kind of superfood with lots of protein, amino acids and vitamins, is hip. In the new Safe Seaweed Coalition, WUR and its international partners will discuss knowledge and research on the growing production of seaweed.

The Safe Seaweed Coalition was launched on 17 March by the charity Lloyd's Register Foundation and the UN Global Compact, among others. WUR researcher Sander van den Burg is on the advisory board and has been coordinating the project Safe Seaweed by Design since January. That project develops protocols for the production of seaweed that ensure it is safe to eat, does not harm the surrounding nature and is safe for the workers on seaweed farms. 'Seaweed is an up-and-coming industry in Europe,' says Van den Burg, 'but it is already grown on a large scale in China.

'Seaweed is grown on a large scale in China. We are using that know-how'

We are using that know-how in our project, which has researchers from Wageningen, the UK, Norway and China.'

Safe Seaweed by Design

focuses on human consumption, not on the use of seaweed in animal feed, for example as seaweed extract; this reduces methane emissions from cows but recent Wageningen research suggests it could harm cow's health.

'We want to know how we can make seaweed safer for consumers. For instance, we are examining whether the seaweed absorbs heavy metals from the seawater and whether we can influence that uptake.' AS