



Newsletter no. 7 of the GRASS project (Q1/2021)

GRASS Growing Algae Sustainably in the Baltic Sea

Dear GRASS partners,

2021 has gotten off to a great start with a plethora of conferences and online events to choose from, and seaweed receiving an increasing amount of media attention globally.

SUBMARINER has announced its [Better Off Blue 2021](#) event series which will include the final [GRASS conference](#) on 6-7 May. There are also a few more stakeholder meetings to take place by the end of August. The GRASS partner meeting took place on 17-18 February where a number of outputs were discussed and finalised, which have now been uploaded to the GRASS [homepage](#), with more to come!

New GRASS outputs are stored on the [website](#), where the site is updated weekly.

Best wishes

SUBMARINER Network team

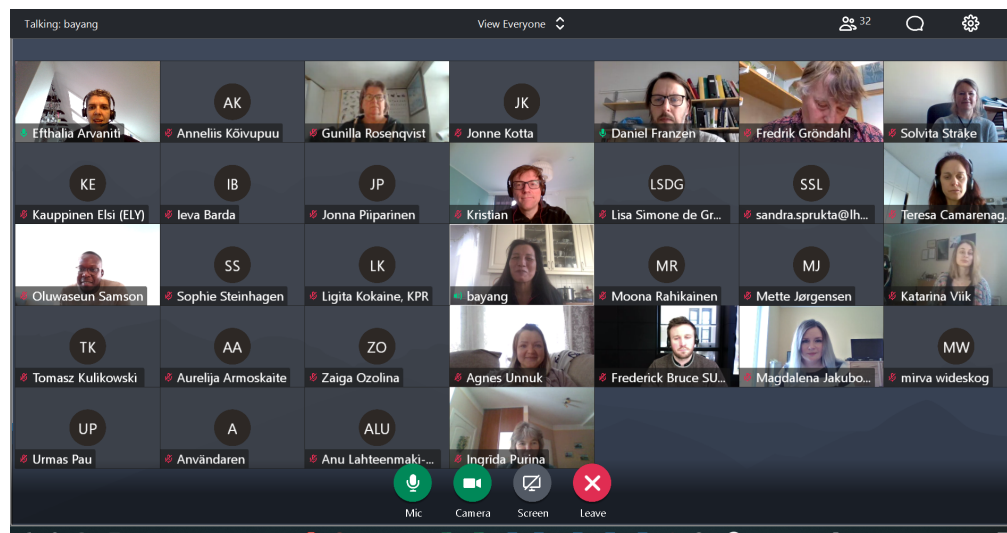
GRASS News:

GRASS project final Conference on 20. April



[Registration](#) for the final GRASS conference is now open and will take place on 6-7 May 2021 in an online format. The conference will present the results and final outputs of the project, with presentations from the project partners. Register via the link above to secure your spot as soon as possible! You can already see some of the GRASS outputs on the [GRASS homepage](#).

GRASS partner meeting



On 17-18 February the GRASS partners met to go through all the latest and pending outputs, and create a [dissemination plan](#) for the project results. The finalised outputs are now available for download on the GRASS [homepage](#), including maps of optimal site selection for macroalgae cultivation of both *Ulva* and *Fucus* species in the Baltic region.

New GRASS outputs online

Raising capacity of public authorities and practitioners on the environmental and ecological benefits and risks of macroalgae cultivation and harvesting in the BSR:



2.1: Pan-Baltic map depicting potential of macroalgal cultivation and harvesting



2.2: Manual on the efficient production methods of macroalgae farming in the Baltic Sea region

Following on from the partner meeting in February, more outputs were finalised and made available online, such as output 2.2: [Manual on the efficient production methods of macroalgae farming in the Baltic Sea region](#) and maps showing possible sites for *Ulva* and *Fucus* cultivation in output 3.1. Also, the first of two policy briefs (3.2b) [Promoting Sustainable Macroalgae Business](#) is also now online. You can find all of the uploaded outputs on the [GRASS homepage](#).

Kurzeme Planning Region publishes study under WP4.1



The study “*Composition of macroalgae and estimation of their potential application*” is an assessment of washed up algae biomass (mainly *Furcellaria*) collected on the Kurzeme coast of the open Baltic Sea for alternative uses (excluding agriculture and hydrocolloid production). The abstract is in English and the file is available for download here:

<https://www.kurzemesregions.lv/no-juras-izskalotajam-algem-iespejams-izgatavot-papira-izstradajumus/>

Relevant SUBMARINER News:

Launch of the Baltic Aquaculture Working Group



On March 18th 2021, SUBMARINER hosted an online event to launch a SUBMARINER [Aquaculture Working Group](#).

The event consisted of 3 presentations: from Angela Schultz-Zehden of SUBMARINER, Barbara Janker, Regional Manager for Europe of the Aquaculture Stewardship Council (ASC) and David Bassett, General Secretary of the European Aquaculture Technology and Innovation Platform (EATIP). This was followed by a feedback session to define the scope, role and structure of the new Working Group. The outcome showed that the group will have a broad range of stakeholders, and there is clear interest in becoming a mirror platform for the Baltic Region. Watch this space for a follow-up meeting soon!

EATIP is increasingly more active also in the seaweed sector, and has organised a [workshop](#) recently on seaweed cultivation technologies. They each presented their organisations and their future plans within the sector. SUBMARINER could in the future form a Baltic mirror EATIP platform, if enough interest is gathered among members.

Final Alliance+ Business Matchmaking Event



On 24-25 March 2021 the final meeting of the Alliance+ project took place in the form of an online match-making and business pitching event.

Alongside the 1-to-1 meetings throughout the event, panels discussed technology transfer, IP, innovation, funding, governance and future potential for the Baltic.

Over 50 guests took part as adjudicators, moderators, mentors, investors, panellists & pitchers. Three groups of pitches were presented under four categories, with the following winners:

- Best Business Model: Origin By Ocean
- Best Business Idea: Baltic Nylon
- Best Technology/Product: PurOcean
- Best Storyteller: The Nordic Way / Nord Nutrition

The accelerator will continue in the form of a mentors forum, seeking out sustainable businesses, offering support and promoting sustainable use of marine resources in the Baltic Sea.

Other seaweed-related events:

Final CONTRA Project Conference



The [CONTRA Project](#) is coming to an end and will therefore be sharing the outcomes at their final conference on 1-2 June 2021. This project has been a superb source of information and research on utilisation of beach-cast macroalgae or beach wrack, as this topic is addressed in one of the main outputs of the GRASS work packages. Watch this space to find out when registration opens, we will certainly be there!

Seaweed for health conference



An alliance of Danish and Irish scientists from The National Food Institute, Technical University of Denmark (DTU Food), National University of Ireland and Dublin Institute of Technology (DIT) are hosting an online conference from 18-20 May to present their findings on food safety issues regarding seaweed

consumption. The event is organised by The Seaweed Company, DTU Food and the International Seaweed Association (ISA). Find out more and register here: <https://www.seaweed4health.org/>

Final Macrocascade Conference



This project has received funding from the European Union's Horizon 2020 Bio-Based Industries Joint Undertaking (BBI JU) under grant agreement No 720755



On 24th March [Macrocascade](#) hosted their final conference and presented the results and outcomes of the project. Results, presentations and video recordings can be found on their website.

Other seaweed projects:

European Commission launches Knowledge Base on Algae Biomass



The European Commission has launched an Algae Biomass Knowledge Base as a platform for information on algae cultivation and as a repository for EU regulations, policy papers and latest research. It's definitely worth a look!

https://knowledge4policy.ec.europa.eu/bioeconomy/topic/algae-biomass_en

UN Global Compact launch of the Safe Seaweed Coalition



The [Safe Seaweed Coalition](#) is a global partnership established to support the safety and sustainability of the seaweed industry as it scales up and to unite a fragmented market through a unified vision and goals. The project is funded by [Lloyd's Register Foundation](#), coordinated by [CNRS Station Biologique de Roscoff](#) and supported by the [UN Global Compact](#). The project was launched in a high profile event on 17 March 2021 and hosted by the Financial Times. You can still catch the inspirational discussions and presentations online [here](#).

SW-GROW



SWGROW is a NPA funded project with the aim to increase economic opportunities in the seaweed industry by developing innovative working practices:

<https://sw-grow.interreg-npa.eu/about-the-project/>

ALGET 2



The ALGET 2 project funded by NORA, will contribute to a sustainable new industry based on wild-harvested and cultivated macroalgae for use in food, food ingredients and cosmetic products in the North Atlantic area.

<https://www.norgesvel.no/alget2>

Publications:

Knowledge update on macroalgae food and feed safety – based on data generated in the period 2014-2019 by the Institute of Marine Research, Norway

It has previously been addressed that some species of macroalgae may contain elevated levels of iodine, cadmium and inorganic arsenic. With the increased amount of data in the present report it is now possible to discriminate between individual species that have high levels of these components and others that are within the normal range. Among the updates are also new data on microbiology and iodine reduction that may contribute to a better understanding of this food group that is new to most Europeans.

<https://www.hi.no/hi/nettrapporter/rapport-fra-havforskningen-en-2020-44>

Fished fresh from the web:

Seaweed defence mechanism can protect us from bacteria spreading



The ALGET2 project has released an updated report on the safety of seaweed food & feed products, focusing on iodine, cadmium and inorganic arsenic levels. The full report can be found and downloaded here:

<https://www.hi.no/hi/nettrapporter/rapport-fra-havforskningen-en-2020-44>

Seaweed defence mechanism can protect us from bacteria spreading



Unilever and Innova Partnerships are exploring the cleaning potential of Lactam, an organic compound that mimics seaweed's unique ability to stop bacteria growing and spreading. Alongside uses in the home, it could make self-cleaning banknotes and medical devices a reality.

<https://www.unilever.com/news/news-and-features/Feature-article/2021/seaweed-inspired-technology-could-make-self-cleaning-surfaces-a-reality.html>

Some seaweeds are better than others



Photo: Madlen

New research from the Alfred Wageningen Institute is looking at how bromoform is produced in methane-suppressant feeds for ruminants, and which alternative seaweeds can be used for a reduction in methane without the bromoform side effects.

<https://www.allaboutfeed.net/all-about/new-proteins/not-all-seaweed-is-suitable-as-a-methane-inhibitor/>

EATIP Webinar on New Developments in the Cultivation of Seaweed and Microalgae



On 22nd January, [EATIP](http://eatip.eu/) hosted a forum on the latest developments on macro- and microalgae cultivation, with presentations from their Irish, Scottish, French and Danish partners. The presentations and a full report of the event can be found here:

<http://eatip.eu/?p=4620>