SUSTAINABLY HARVESTING, PROCESSING AND MARKETING SEAWEEDS FOR HEALTHY EATING

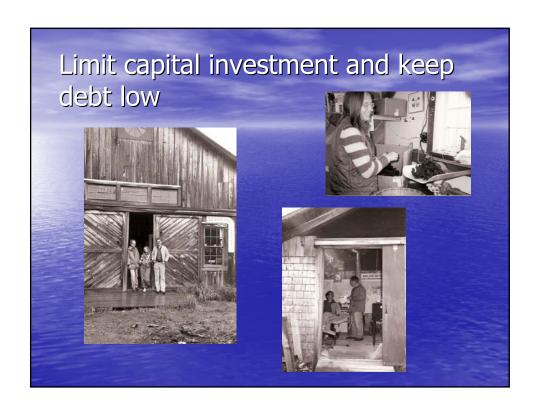
Experiences from cultivating Maine Coast Sea Vegetables, Inc. for 40 years.

General principles for the long haul

- Start small
- Use local resources
- Limit capital investment (reduce debt)
- Grow slowly
- Collaborate
- Minimize stress and maximize enjoyment







Grow slowly

- 2 people harvesting/processing/marketing to 16 processing/marketing and 50 harvesting
- 100 dry pounds sold in 1971 to approx.100,000 sold in 2009
- \$200 revenue in 1971 to \$250 Million 2009
- 600 sq.ft. kitchen/dining area to 10,000 sq.ft. facility







Sustainable Harvesting Principles:

balancing extraction rates with recruitment rates

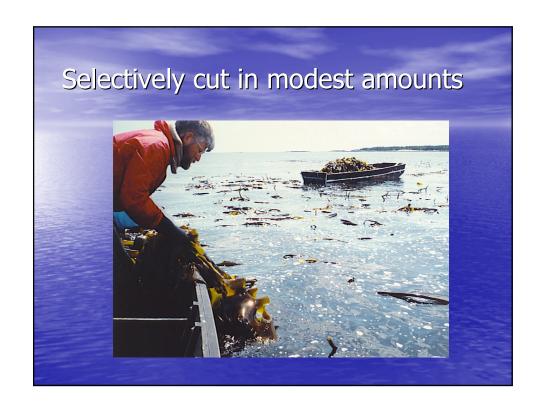
- Choose well populated species and healthy beds
- Check literature for recruitment rates
- Establish biomass baselines
- Selectively cut modest amounts
- Watch for impacts and trends
- Follow existing regulations/create new ones
- Pay a living wage



Check for research on each species

- Life cycles and ranges
- Historical harvesting and uses
- Recruitment rate studies
- Anecdotal experiences. Talk to fisherman, divers, "old timers".





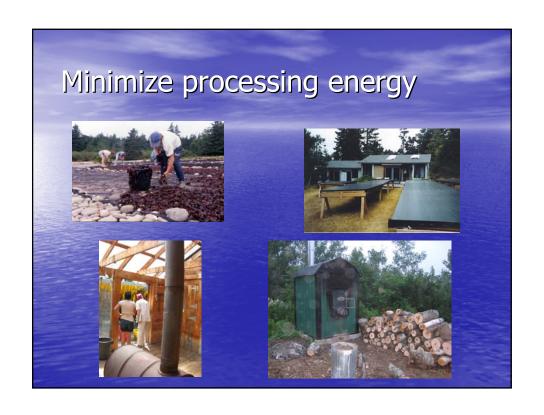






Sustainable Processing Principles: balancing energy inputs with marketable outputs.

- Minimize processing
- Minimize transport/energy costs
- Grade plants for different usage/markets
- Develop secondary products utilizing lower grades
- Use everything harvested zero waste











Sustainable Marketing Principles:

balancing promotional costs with natural appeal of products

- Sell into expanding markets
- Keep products simple, focused, diversified
- Establish credibility with good information, consistency, no hype
- Practice guerilla marketing with media, word of mouth, collaboration
- Educate the next generation







