

SEA GROVE KELP CO.

2021 REVIEW



MILESTONES



Seagrove planted over 200,000 feet (38 miles) of seed line in Doyle Bay, AK this season.

We focused largely on Ribbon Kelp (*Alaria marginata*) and Sugar Kelp (*Saccharina latissima*).

We successfully harvested in the spring of 2021 and packaged our first round of retail products.

We were awarded a second, 132 acre kelp farm site that will more than double our future production.



THE SCIENCE BEHIND THE SCENES

Seagrove Kelp Co. is science based and has a limited usage of wild resources for our baby kelp production.

By using only the reproductive tissue (the sorus) the wild kelp continues to flourish and grow in its native environment.

Seagrove is currently involved in multiple grants focused on innovation and new technologies to support the industry.





PEOPLE



In 2021 Seagrove Kelp Co. employed 31 Alaskans in part time or full time positions on the payroll.

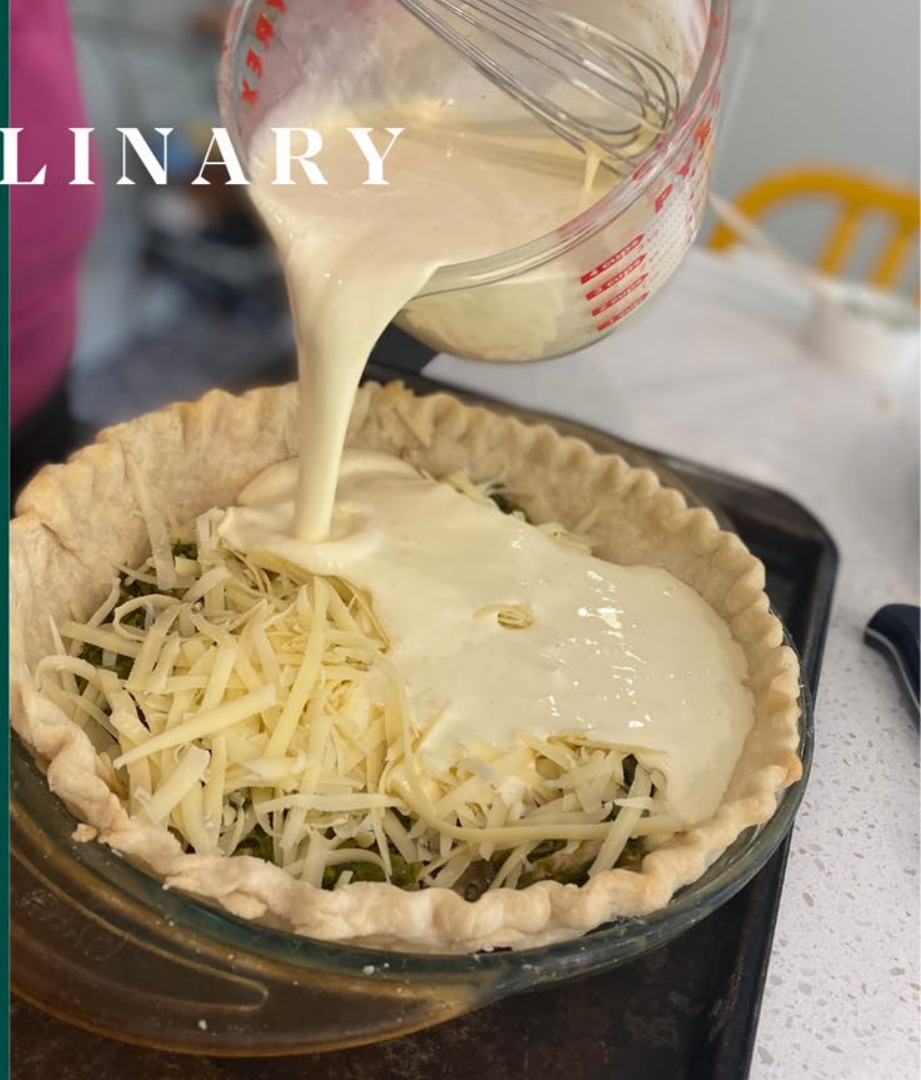
This does not include the processors at the local processing facilities in Craig and Ketchikan where we did our own custom processing.



NEW CULINARY DISHES

We have worked closely with some amazing chefs from around the country to procure delicious kelp dishes that can be recreated by the home chef. This includes but is not limited to:

- Kelp Pesto Sauce
- Kelp Quiche
- Sweet and Spicy Kelp Jam
- Spicy Kelp and Surimi Salad
- Kelp Martinis
- Vegan Kelp Chowder
- Sweet Kelp Bread





A W A R D W I N N I N G

We were so honored to be recognized and to win the first place award in Food Service at the Seattle Symphony of Seafoods Expo!



RETAIL



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Seagrove

KELP CO.



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journey into 2022!

