



Seagreens has pioneered the production of nutritious seaweed for human consumption since 1998 in the Nordic region and the British Isles, focusing on the wild Wrack species which are prolific in north west Europe.

For professional use only

Seagreens®

We supply wild harvested, whole food ingredients from stock, for a range of applications in the food and healthcare industries, rather than the products of secondary processing such as extracted alginates.

Seagreens® ingredients have a unique level of quality assurance and consistency, analytical profiling, nutritional analysis, applied nutrition research, and international regulatory compliance.



Seagreens®

An independent comparative study at Sheffield Hallam University in 2011-12 showed marker nutrients in Seagreens® were higher than in the same species produced by conventional methods.

Seagreens® wild Wrack species <i>(independent research, SHU UK, 2011-12)</i>	<i>Compared with conventional seaweed production not to Seagreens® standard</i>
Antioxidants	up to 3.5 times higher
Phenols	up to 3.5 times higher
Vitamin C	up to 16 times higher
Tannins	up to 2 times higher

**BIG
IDEAS**

**FOR THE
FUTURE**

Seagreens® was first recognised by UK Research Councils (1) for a 3 year study which began in 2008 at the Centre for Food Innovation, Sheffield, on salt reduction in manufactured foods, which led to a series of studies exploring the implications for population health.

1 A strategic partnership of the UK's 7 Research Councils which invest over £3 billion annually in technology, medicine, engineering, the arts, environment and biosciences to nurture the best research in these fields judged by international peer review.



If a small inclusion of whole food Seagreens® is added to a range of daily foods these studies (and others) indicate that there could be significant benefits in cardio vascular health, obesity, diabetes, digestion, and other pervasive, non-communicable and degenerative diseases.

Results to date have been published in 3 peer reviewed scientific journals and have been the recipient of an international Masters award.



The latest research, published in the British Journal of Nutrition, supports a health claim for Seagreens® as ideal in iodine supplementation (2).

Uptake of iodine from Seagreens® *Ascophyllum* species was more prolonged than from potassium iodide, and normalised the production of TSH (thyroid stimulating hormone) with no adverse effect on the thyroid (3).

- 2 *EU approved: Iodine contributes to normal thyroid, nervous system and cognitive function, the normal growth of children, normal energy-yielding metabolism, and the maintenance of normal skin.*
- 3 *Combet E., 2014. Low level seaweed supplementation improves iodine status in iodine-insufficient women. British Journal of Nutrition, 9: 1-9.*

Of some 35 species identified in the latest international review of seaweed research for their potential benefits in food and health (4), only 3 wild harvested species provide an independently certified nutritional, allergen-free and contaminant-free profile, are fully documented and compliant with international food regulations, and have a track record of use in food and nutritional therapy over more than 15 years.

Only Seagreens® wild harvested *Ascophyllum*, *Fucus* and *Pelvetia* fit this description.

- 3 *Cornish M. L., Critchley A. T., and Mouritsen O. G., 2015. A role for dietary macroalgae in the amelioration of certain risk factors associated with cardiovascular disease. Phycologia, Vol 54 (6), 649-666.*



Seagreens facilities and those of its Production Partners are certified to food hygiene standards. **Batch Coding** is allocated prior to harvesting and provides full **Traceability** throughout the ingredient **Chain of Custody**.

Seagreens® ingredients are processed under full **HACCP quality control procedures**, and are finished and packed for distribution in **British Retail Consortium** certified (BRC accredited A grade) and **FDA Registered Food Facilities**.

Standard Operating Procedures are followed with in-line processing checks and full metals detection and removal, to **Current Good Manufacturing Practice** (cGMP) regulations.



Standard Operating Procedures and **Master File** including Customer Complaints, Recall Procedures and Retained Sampling complies with all relevant national and international regulation and niche certification.

All Seagreens® products are additionally certified **Organic, Beth Din Kosher for Passover, Raw, Vegan**, and declared **Halal compliant**. Since 2016 they are certified to the **Nutritious Food Seaweed Standard**, introduced by the Biodynamic Association.

Customer auditing is welcomed and has been conducted over the years by major brands, retailers and manufacturers along with many smaller Brand Partners in the UK and overseas.

Seagreens is an international trade mark registered throughout the EU, USA, and Australia with other countries pending.



SUMMARY

- 18 years in production specifically for human consumption
- 8 years original nutrition research
- Awarded for production, products and research
- 9 ingredient products from 3 seaweed species
- 1kg to 10,000kg from stock with global distribution
- Price equivalence in all markets
- Respected international brand with optional use by customers
- First British seaweed producer certified Organic in 1998
- First certified to Nutritious Food Seaweed Standard 2016

STOCK DISTRIBUTION CENTRES IN THE UK, GERMANY, AND THE USA

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Administered in the interests of our Partners and customers by the Seagreens Trust.

Seagreens®



Seagreens