



Lofoten
Blue Harvest

Seaweed
from Lofoten

Lofoten Blue Harvest cultivates seaweed of the highest quality in the pristine waters of Lofoten. The company cultivates two species of seaweed, Sugar Kelp (*Saccharina Latissima*) and Winged Kelp (*Alaria Esculenta*).

They are both large brown macroalgae, but differ in size, shape and texture. Both grow large blades, typically 4-6 feet long, Sugar Kelp being the larger of the two. The most striking difference is that Winged Kelp has a thick midrib (stalk) down the middle of the blade.

When dried the midrib is somewhat hard but bursting with flavor. This is great for use in dishes or products where it can soak up moisture to add to its richness as well as regaining its natural texture.



Winged Kelp (*Alaria esculenta*)



Sugar Kelp (*Saccharina latissima*)



4 mm Winged Kelp



Ocean Mustard from Arctic Mustard

Arctic Mustard, which produces “Havsennep” (Ocean Mustard), uses seaweed from Lofoten Blue Harvest and locally grown mustard in their products. Considerable effort has been spent balancing the ingredients to find the perfect flavor. They use 4 mm Winged Kelp to achieve this. The bits of stalk swell up and provide texture as well as the subtle but distinct umami flavor.

We supply dried and milled seaweed in different grades:
2, 4, 6 mm or powder (smaller than 1 mm).



These four grades are currently standard products, however
other grades can be produced based on customer needs.





Winged Kelp on rope

The seaweed can easily be added to any kind of liquid or semi-liquid (viscous) products, like soups, sauces, mustards, caviars, mayonnaise, etc. The seaweed will add umami to the product, which is an interesting flavor in any food, but is particularly well suited for seafood.

The possibilities with seaweed are endless. It's a great seasoning or ingredient in both dishes and food products. Using seaweed makes you stand out regardless of how advanced you are. Adding seaweed to your favorite snack is simple, yet powerful. It can easily be used when curing meat or fish, which is a great way of putting a new spin on old classics. Even in more advanced cooking seaweed is easy to use, and it will transform your dish into something completely new.

Cooking or making snacks with seaweed brings color and flavors that are new and exciting.



Top: Potato chips with seaweed
Bottom: Seaweed mayonnaise

Top: Salmon cured with seaweed
Bottom: Popcorn with seaweed

Top: Making pasta with seaweed
Bottom: Seaweed pasta with lumpfish roe



Inspecting the ropes

Winged Kelp from Lofoten



Top: Blached Winged Kelp
Bottom: Harvesting Winged Kelp

Top: Raw Winged Kelp
Bottom: Loading the drying racks

Top: Drying racks of Winged Kelp
Bottom: Dried Winged Kelp Bulk



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www.lofotenblueharvest.com