

Seaweed Resources In Europe Uses And Potential

The majority of algae that are intentionally cultivated fall into the category of microalgae (also referred to as phytoplankton, microphytes, or planktonic algae). Macroalgae, commonly known as seaweed, also have many commercial and industrial uses, but due to their size and the specific requirements of the environment in which they need to grow, they do not lend themselves as readily to cultivation (this may change, however, with the advent of newer seaweed cultivators, which are basically algae scrubbers using upflowing air bubbles in small containers, known as tumble culture). e73c5a3920 Commercial and industrial algae cultivation has numerous uses, including production of nutraceuticals such as omega-3 fatty acids (as... e73c5a3920

Ascophyllum It dominates the intertidal zone. Guiry & Blunden (ed. Its common names include knotted wrack, egg wrack, feamainn bhuí, rockweed, knotted kelp and Norwegian kelp. Seaweed Resources in Europe: Uses and Potential. Ascophyllum nodosum has been used numerous times in scientific research and has even been found to benefit humans through consumption. In M. It grows only in the northern Atlantic Ocean, along the north-western coast of Europe (from the White Sea to Portugal) including east Greenland and the north-eastern coast of North America. John Ascophyllum nodosum is a large, common cold water seaweed or brown alga (Phaeophyceae) in the family Fucaceae.). D. "Geographical and Taxonomic guide to European Seaweeds of Economic Importance". Its range further south of these latitudes is limited by warmer ocean waters e73c5a3920

Porphyra John Wiley and Sons, Chichester ISBN 0-471-92947-6 Porphyra is a genus of coldwater seaweeds that grow in cold, shallow seawater. Cultivation of attached seaweeds. Seaweed Resources in Europe: Uses and Potential. It grows in the intertidal zone, typically between the upper intertidal zone and the splash zone in cold waters of temperate oceans. More specifically, it belongs to red algae phylum of laver species (from which comes laverbread), comprising approximately 70 species. in Guiry, M. In East Asia, it is used to produce the sea vegetable products nori (in Japan) and gim (in Korea). and Blunden, G. There are considered to be 60–70 species of Porphyra worldwide and seven around Britain and Ireland, where it has been traditionally used to produce edible sea vegetables on the Irish Sea coast. The species Porphyra purpurea has one of the largest plastid genomes known, with 251 genes. D. 1992 e73c5a3920

Wakame As an edible seaweed, it has a subtly sweet, but distinctive and strong flavour and satiny texture. It is most often served in soups and salads. Wakame Wakame (Undaria pinnatifida) is a species of kelp native to cold, temperate coasts of the northwest Pacific Ocean. It is most often served in soups and salads. As an edible seaweed, it has a subtly sweet, but distinctive and strong flavour and satiny texture e73c5a3920

Seaweed farming In its simplest form farmers gather from natural beds, while at Seaweed farming or kelp farming is the practice of cultivating and harvesting seaweed. In its simplest form farmers gather from natural beds, while at the other extreme farmers fully control the crop's life cycle. Seaweed farming or kelp farming is the practice of cultivating and harvesting seaweed e73c5a3920

Scoubidou (tool) Wiley. 272. Guiry; Gerald Blunden (21 August 1991). It superseded a common harvesting tool known as the guillotine shortly after its invention. Seaweed resources in Europe: uses and potential. ISBN 978-0-471-92947-5. p. The device consists of an iron hook attached to a hydraulic arm. The scoubidou is used primarily for harvesting Laminaria digitata, a species used mainly for fertiliser. Michael D. Andrew Eames A Scoubidou is a corkscrew-like tool that is used for the commercial harvesting of seaweed, whose invention is credited to Yves Colin in 1961 e73c5a3920

On a broader socio-ecological scale, seaweed aquaculture... e73c5a3920

Ulva lactuca Seaweed Resources in Europe: Uses and Potential. Indergaad, M and Minsaas, J. John Wiley & Sons ISBN 0 Ulva lactuca, also known by the common name sea lettuce, is an edible green alga in the family Ulvaceae. A synonym is U. and Blunden, G. It is the type species of the genus Ulva. December 2015. 1991. 1991 in Guiry, M. Despite its common name, it is not a lettuce. D. fenestrata, referring to its "windowed" or "holed" appearance e73c5a3920

Wakame... e73c5a3920 Natural seaweed ecosystems are sometimes under threat from human activity. For example, mechanical dredging of kelp destroys the resource and dependent fisheries. Other forces also threaten some seaweed ecosystems; for example, a wasting disease in predators of purple urchins has led to an urchin population surge which has destroyed large... e73c5a3920 Most edible seaweeds are marine algae, a group containing few toxic (though... e73c5a3920 Seaweed as food is particularly popular in East Asia. e73c5a3920 Although native to cold, temperate coastal areas of Japan, Korea, China, and Russia, it has established itself in temperate regions around the world, including New Zealand, the United States, Belgium, France, Great Britain, Spain, Italy, Argentina, Australia and Mexico. As of 2018, the Invasive Species Specialist Group has listed the species on its list of 100 worst globally invasive species. e73c5a3920

Algaculture Seaweed Resources in Europe: Uses and Potential. Leckie, Evelyn Algaculture is a form of aquaculture involving the farming of species of algae. (1991). John Wiley and Sons. D. ISBN 978-94-009-5808-1. Guiry, M. ; Blunden, G. ISBN 978-0-471-92947-5 e73c5a3920

The seven most cultivated taxa are Eucheuma spp., Kappaphycus alvarezii, Gracilaria spp., Saccharina japonica, Undaria pinnatifida, Pyropia spp., and Sargassum fusiforme. Eucheuma and K.

alvarezii are attractive for carrageenan (a gelling agent); Gracilaria is farmed for agar; the rest are eaten after limited processing. Seaweeds are different from mangroves and seagrasses, as they are photosynthetic algal organisms and are non-flowering. e73c5a3920 The largest seaweed-producing countries as of 2022 are China (58.62%) and Indonesia (28.6%); followed by South Korea (5.09%) and the Philippines... e73c5a3920 Seaweed fertilizer can be applied in a number of different forms, including refined liquid extracts and dried, pulverized organic material. Through its composition of various bioactive molecules, seaweed functions as a strong soil conditioner, bio-remediator, and biological pest control, with each seaweed phylum offering various benefits to soil and crop health. These benefits can include increased tolerance to abiotic stressors, improved soil texture and water retention, and reduced occurrence of diseases. e73c5a3920 Wakame has long been collected for food in East Asia, and sea farmers in Japan have cultivated wakame since the eighth century (Nara period). e73c5a3920

Seaweed fertiliser The use of seaweed Seaweed fertiliser is organic fertilizer made from seaweed that is used in agriculture to increase soil fertility and plant growth. The use of seaweed fertilizer dates back to antiquity and has a broad array of benefits for the soils. Seaweed fertiliser is organic fertilizer made from seaweed that is used in agriculture to increase soil fertility and plant growth e73c5a3920

Seaweed In recent years, seaweed farming has become a global agricultural practice Seaweed, or macroalgae, refers to thousands of species of macroscopic, multicellular, marine algae. The term includes some types of Rhodophyta (red), Phaeophyta (brown) and Chlorophyta (green) macroalgae. California. Humans have a long history of cultivating seaweeds for their uses. Seaweed species such as kelps provide essential nursery habitat for fisheries and other marine species and thus protect food sources; other species, such as planktonic algae, play a vital role in capturing carbon and producing at least 50% of Earth's oxygen e73c5a3920

Edible seaweed Seaweeds are also harvested or cultivated for the extraction of polysaccharides such as alginate, agar and carrageenan, gelatinous substances collectively known as hydrocolloids or phycocolloids. Edible seaweed, or sea vegetables, are seaweeds that can be eaten and used for culinary purposes. They typically contain high amounts of fiber. They may Edible seaweed, or sea vegetables, are seaweeds that can be eaten and used for culinary purposes. They may belong to one of several groups of multicellular algae: the red algae, green algae, and brown algae. Hydrocolloids have attained commercial significance, especially in food production as food additives. They typically contain high amounts of fiber. The food industry exploits the gelling, water-retention, emulsifying and other physical properties of these hydrocolloids e73c5a3920

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