PECONIC ESTUARY
SEAWEED AQUACULTURE
FEASIBILITY STUDY

Funded by Suffolk County Water Quality Protection and Restoration Program and Land Stewardship Initiative

FAST FACTS

1 Sugar kelp (*Saccharina latissima*) is a species of brown macroalgae that thrives in this region during the cooler months of the year (November-April).

2 Sugar kelp is one of the most widely cultivated seaweeds in the world and it is consumed by humans directly or as an additive in foods.

3 Seaweed aquaculture is an emerging "green industry" that offers numerous environmental and economic benefits to the region.

4 Kelp and kelp derived products can be used in a variety of different industries, such as culinary, pharmaceutical/cosmetic, and agricultural.
ABOUT THIS PROJECT

Our pilot project consists of the planning, design, construction, and acquisition of equipment in order to test the growth of seaweed at 6 sites across the Peconic Estuary, from the mouth of Flanders Bay to Gardiners Bay. Basic methods already exist to grow kelp and we are teaming with experienced partners at the University of Connecticut who are leading the effort to promote kelp farming in this region.

This work could lead to an entirely new industry that produces a sustainable commodity, while cleaning our local waters.

KELP CHARACTERISTICS

- Sequesters nitrogen and carbon from the water column
- High in fiber, vitamins, and minerals, including Vitamin C, Vitamin K, iron, and iodine
- Acts as a thickening agent in jelly, ice cream, salad dressing, and toothpaste
- Used in cosmetics due to its high moisture retention and antioxidative properties
- Can be used to make vegan and gluten free vegetable-based soaps
- Can be used agriculturally as a soil amendment and fertilizer