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Greenland seaweeds for human consumption



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Hypothesis



Seaweeds are an abundant but underutilised resource in Greenland. Sustainable exploitation of this food source can increase local food availability and create new jobs and export opportunities.

The suitability of a Greenland seaweed species as a food item depends on two sets of factors: species specific and external environment.

Investigations in this project include:

- Nutritional composition of Greenland seaweeds
- Microbiota on the seaweeds
- Antioxidants and bioactive components
- Metals and iodine content

 Gather knowledge about characteristics of Greenland seaweeds as food items

 Characterise areas that are suitable for future utilisation of Greenland seaweeds.

⁸⁰Hg

⁸²Pb



Antioxidants

Vitamin C

⁵³T

WP A antimutients

WP 2 Nutritional composition MD 3 Microbiology

Per 8 g serving of dried dulse (Palmaria palmata)



Typical values per 100 g: 951 kJ / 229 kcal

WP 6 Student projects and dissemination to the Greenland public



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