Greenland seaweeds for human consumption

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Motivation

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.

Hypothesis

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

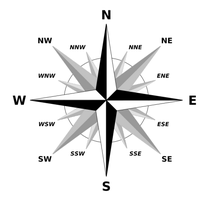
Investigations in this project include:

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

Objectives

- Gather knowledge about characteristics of Greenland seaweeds as food items
- Characterise areas that are suitable for future utilisation of Greenland seaweeds.

WP 1 Collection of seaweeds



WP 2
Nutritional composition

Antioxidants

Vitamin C

^{53}I

Per 8 g serving of dried dulse (*Palmaria palmata*)

Energy	Fat	Saturates	Sugars	Salt
76 kJ 18 kcal	0.1 g	<0.1 g	0 g	0.5 g
<1 %	<1 %	<1 %	0 %	8 %

of an adult's reference intake
Typical values per 100 g: 951 kJ / 229 kcal

WP 3 Microbiology

WP 4 Contaminants and antinutrients

^{33}As

^{48}Cd

^{80}Hg

^{82}Pb

WP 6 Student projects and dissemination to the Greenland public

WP 5
Knowledge summary and integration