



Save Philippine Seas

Because our seas save us.

THE NEED FOR SEAWEED

FACTS AND FIGURES ON SEAWEED



- Multi-cellular algae that have little or no vascular tissues
- Reproduces via spores
- Anchors onto rocks or other hard substrata using holdfasts
- Common ingredient in East Asian cuisines (nori, kombu, and wakame)

SEAWEED VS SEAGRASS

- Vascular plants that have roots, stems, and leaves
- Reproduces via flowers, fruits, and seeds
- Anchors into the ground through a complex root system
- Favorite food of dugong and green sea turtles



High hopes for the seaweed industry



- Researchers suggest that seaweed may sequester significant amounts of carbon in the oceans.



- Seaweeds are exported in raw form (fresh or dried) and processed form (carrageenan or kelp powder).



- Carrageenan is a natural gum used as an additive, binder, and emulsifier found in the food, pharmaceutical, beverage, and cosmetic industries.



- Seaweed is being explored as a raw material for bio-plastic in many parts of the world, including Indonesia and the Philippines.

High hopes for the local seaweed industry

As of 2022, there are about 1,065 known seaweeds in the Philippines, and 60 are edible.

Seaweed is the top aquaculture commodity of the Philippines, followed by bangus (milkfish) and tilapia.

In 2020 alone, seaweed production reached 1,467,821.30 metric tons accounting for 33.3% of the country's total fisheries production.

USA, Belgium, China, Spain, France, and Mexico are among the major markets for Philippine seaweed products.

Sources: Bureau of Agricultural Statistics, Department of Agriculture (DA)-Bureau of Fisheries and Aquatic Resources (BFAR); DA's Philippine Rural Development Project, and DA-BFAR's 2021 Philippine Fisheries Profile

Did you know that seaweed is found in...



Skincare products

Seaweed extract can serve as an antioxidant, exfoliant, hydrator, and brightener (Pro tip: we love Human Nature's Marine Caviar products. The latô they use is from Bohol!)

Ice cream

Food-grade carrageenan is an additive derived from red seaweed that thickens, binds, and stabilizes. It's what keeps the ingredients from separating!



The song "Under the Sea"

"The seaweed is always greener/
In somebody else's lake."

-Sebastian

Photos from Google Images and Cosmo.PH

