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Sargassum wightii (Brown Algae), collected from natural beds at Ramanathapuram. Collect **15,000 MT** of wet weeds per year



7 Acre site in Tirupallani (near sea shore) for post processing of Seaweed



Eucheuma Cottonii (Red Algae), cultivated in sea. Have **500 rafts**



12 Acre manufacturing site in Ranipet, Tamil Nadu



We manufacture Natural Seaweed based products

- Alginates manufactured from Sargassum Wightii (Brown Algae)
 - Food, Pharmaceutical & Industrial grade
- Carageenan manufactured from Eucheuma Cottonii (Red Algae)
 - Food grade
- Specialized Blends for Icecream and Dairy Industry
- Agriculture & Aquaculture Inputs manufactured from pure seaweed extract



Alginates manufactured from Sargassum

- Started with textile grade Alginate, main competitor was Chinese material.
- Unable to match viscosity since Chinese use Lameneria weeds.
- Sargassum weeds however give excellent Gel strength making it ideal for food and pharmaceutical industry.



Alginate usage in Pharmaceutical Industry



Type of Drug	Property of Alginate	Prominent Clients
Antacids	 Forms a raft layer (gel) in the stomach so the acids will not reflux Alginate also has wound healing properties and is known to heal stomach ulcers 	DR.REDDY'S Reckitt Benckiser HEALTH - HYGIENE - HOME ARISTO PHARMACEUTICALS PVT. LTD.
Crocin Advance	 Enables quick action – faster reduction in temperature (fever) Soothes the stomach 	gsk
Heart medication	Sustained release drug	Abbott
Other	Wound healingDental impression materialCosmetics – Face Packs	

Alginate usage in Food Industry



Type of Food	Property of Alginate	Prominent Clients
Ketchups / Sauces	 Gelling agent - Prevents separation or settling down of any particles (pulp, sugar etc) 	Nestle
Fruit drinks / Flavoured Milks	 Gelling agent - Prevents separation or settling down of any particles (pulp, sugar etc) 	Dabur
Ice cream	Prevents ice crystal formation	Various clients

Alginate usage in other industries



	Property of Alginate	Prominent Clients
Welding Electrode	 High purity alginate used in high end welding electrodes Enables binding of the flux 	SU'PERON
Rubber Latex	Creaming of rubber	Rubber belt – Kerala



Carageenan manufactured from Eucheuma Cottonii (Red Algae)

- Eucheuma Cottonii (Red Algae), is cultivated in sea
- Primarily used in Food products



Carageenan usage in Food Industry



Primarily sold as **Specialized blends** for the dairy Industry.

Currently make blends for:

- Khoya
- Icecream
- Milkshakes
- Unripened Cheese
- Other Jellys, Processed Meats, Puddings etc...

Primary property of Carageenan is to:

- Reduce protein denature of milk while heating
- Improve texture and taste (eg. Icecream more creamy)
- Impart uniform colour and flavour release
- Improve yield (better water binding & solids recovery)

Internationally food industry is the biggest consumer of Alginate & Carageenan. In India we have traditionally used lower quality ingredients and a change in mindset is needed to increase consumption.

Impact of Seaweed Farming on Socio-Economic Development of Coastal Communities







Socio-economic profile of seaweed farmers:

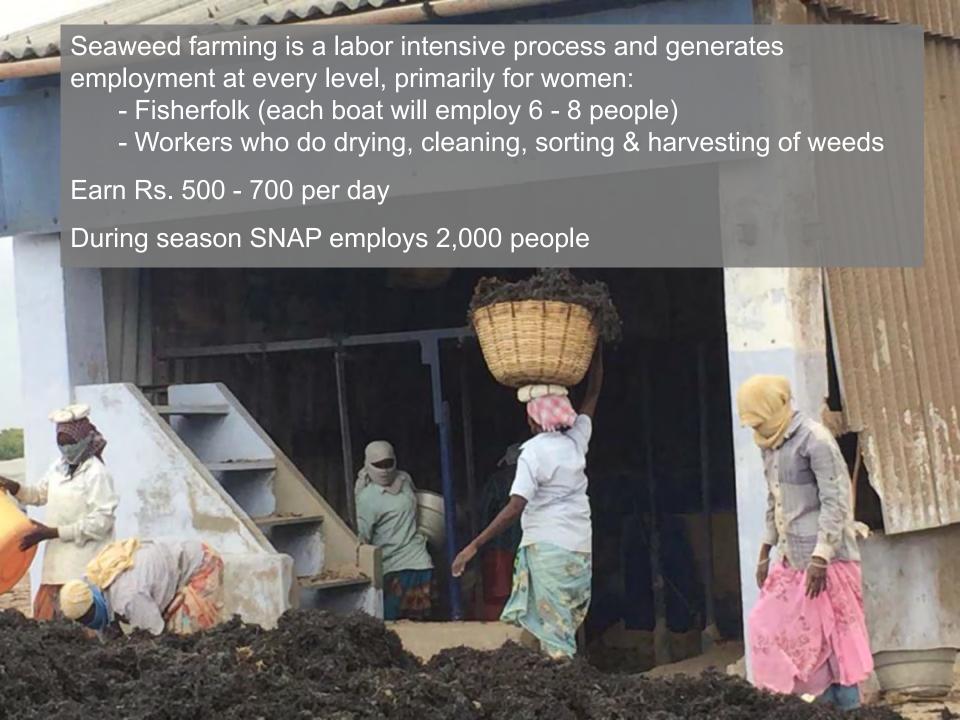
- Low literate
- Fisherfolk, who take up this occupation to diversify livelihood
- Several women take up seaweed farming
- Far more profitable than fishing

Seaweed farming refers to both:

Harvesting from natural beds based on calendar (Sarghassum, Turbeneria) and,

Cultivation in the sea (Kappaphycus)









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