



Bringing Seaweed Products to Food & Feed Markets

REGULATORY GUIDANCE

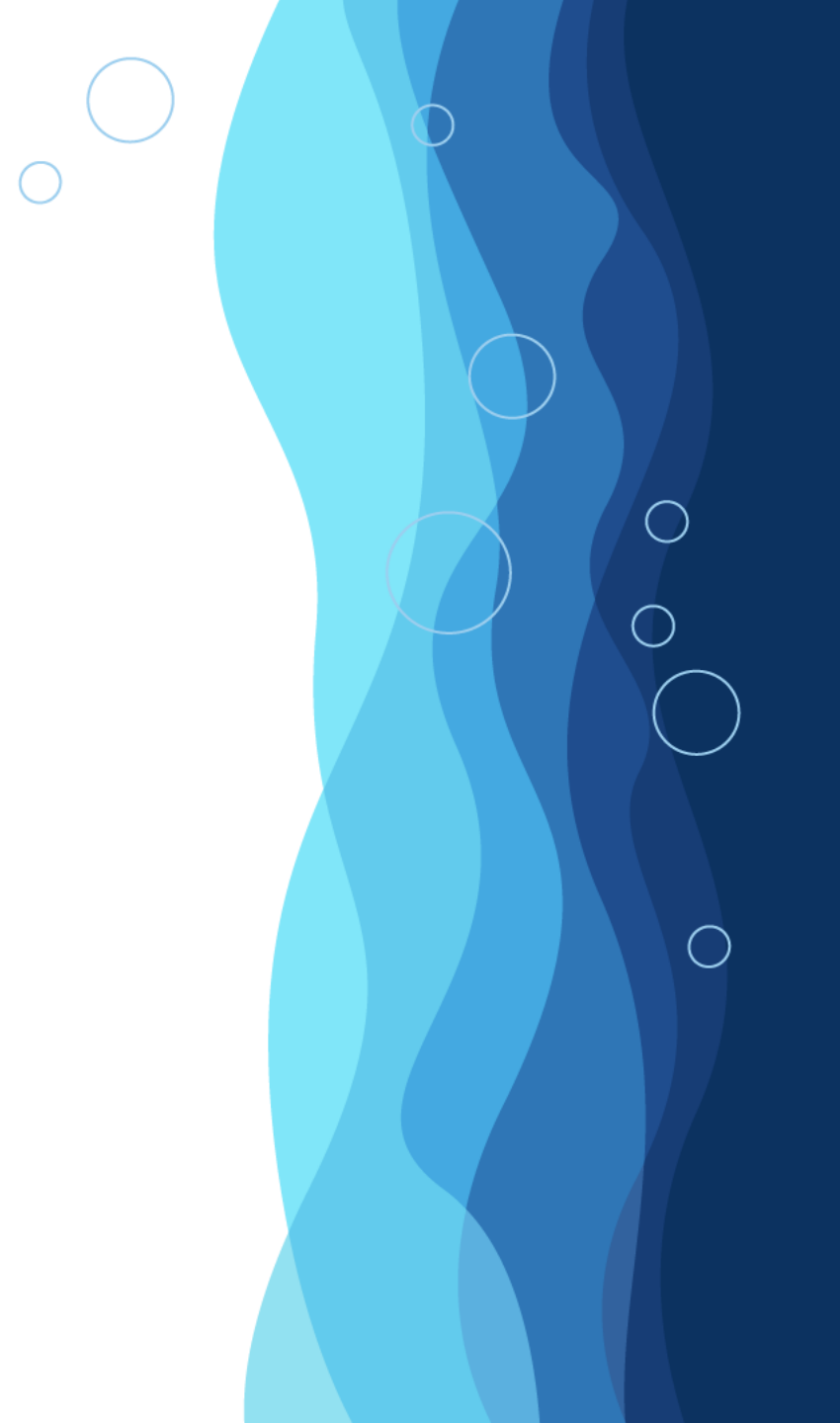




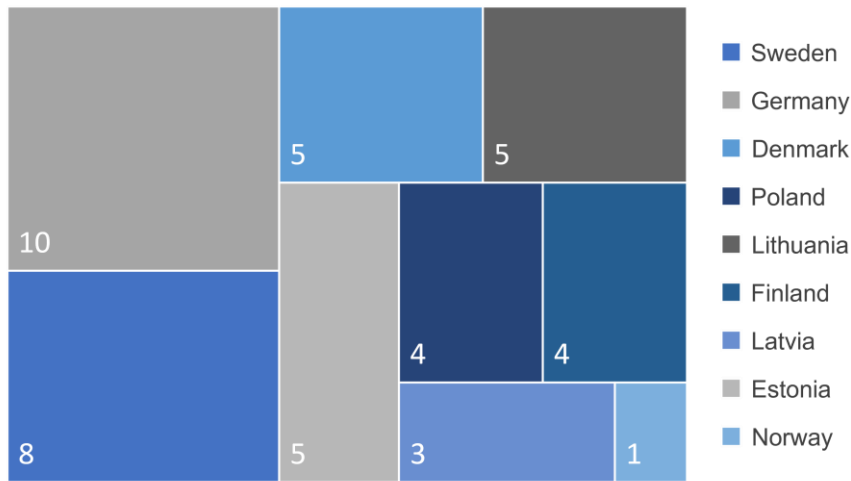
Together we improve the Baltic Sea's blue environment and economy

The cooperation platform for actors and initiatives across the Baltic Sea Region and beyond who promote innovative approaches to the sustainable use of marine resources

Efthalia Arvaniti, PhD - 30. January 2024



SUBMARINER Network members & collaboration partners



80+
Start-ups/
SMEs

200+
Institutional
Partners

1500+
Individual
Experts

60+
Mentors/
Coaches

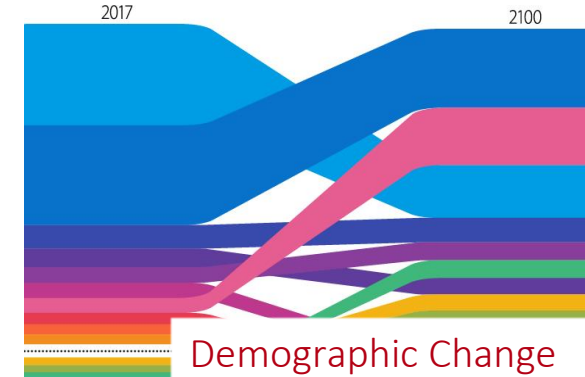
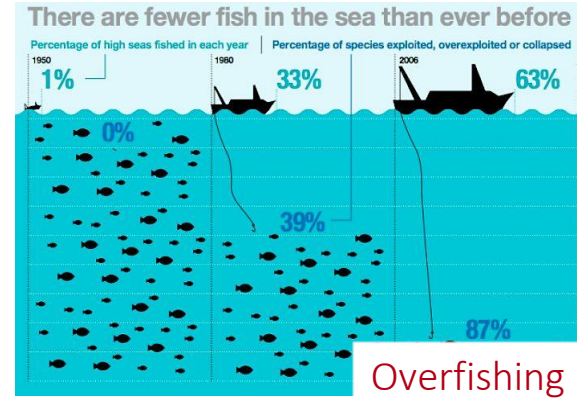
50+
Associate
Members

12
Full
Members



Our ambitions

Turning challenges
into opportunities





**DEMONSTRATE HOW TO SCALE UP INNOVATIVE
SEAWEED CULTIVATION AND PROCESSING INTO
PRICE-COMPETITIVE PRODUCT APPLICATIONS
MAKING THE ENTIRE SUPPLY CHAIN ATTRACTIVE
FOR COMMERCIAL INVESTMENTS**



*Unlocking the potential of
macroalgae for a thriving
European blue
bioeconomy*



**Assessment of EU regulatory landscape in a
global context**

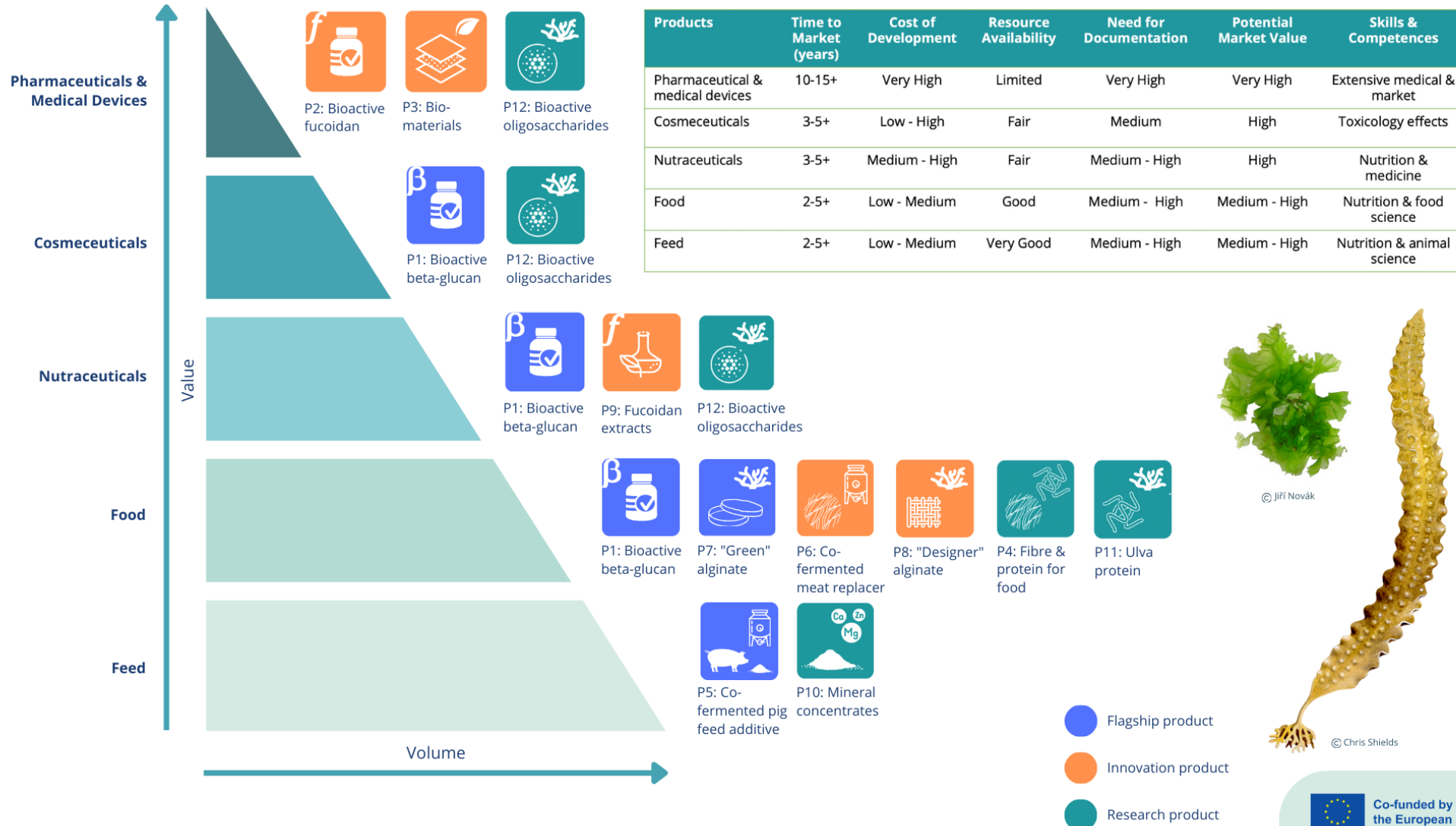
SEAMARK DELIVERABLE 10.3
SUBMARINER Network for Blue Growth EEIG

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SeaMark: Seaweed-based Market Applications | www.seamark.eu

30.09.2023 | Deliverable 10.3 | SeaMark

Making the most out of macroalgae



FOOD

- **Novel food Regulation (EU) 2015/2283**
 - List of eligible species is outdated
 - EFSA novel foods approval process is both cost-intensive and time-consuming.
- **Claims Regulation (EU) No 432/2012 and Regulation (EU) No 957/2010**
 - Healthy algae product in general cannot be claimed
 - Obtaining approval for health claims demanding, and communicating preliminary evidence to consumers is not possible.
- **Commission Recommendation (EU) 2018/464 on heavy metals**
 - Does not indicate specific regulatory thresholds for seaweed that Member States should adopt
 - Lack of differentiation between inorganic and organic arsenic.



NUTRACEUTICALS

- **Novel food Regulation (EU) 2015/2283**
 - Same as in Food
- **Claims Regulation (EU) No 432/2012 and Regulation (EU) No 957/2010**
- Same as in Food
- **Abroad:** in the US, in addition to authorised health claims based on significant scientific agreement, 'qualified' health claims are allowed that are supported by a less demanding level of scientific evidence.



FEED

- **Feed regulation Regulation (EU) 68/2013**
 - High cost and complexities of registering and obtaining regulatory approval for a new feed additive.
- **Claims Regulation (EU) No 432/2012 and Regulation (EU) No 957/2010**
 - Same as in Food.
- **Harmful contaminants Directive 2002/32/EC**
 - The EU maximum metal threshold levels are too restrictive.
 - Lack of differentiation between inorganic and organic arsenic.
 - **Abroad:** Allowed levels of certain contaminants are way higher in other countries (e.g. Arsenic content maximum level is higher by 1/3 in Japan and 1/2 in USA).



Recommendations



Harmonise Inter-departmental and Transnational Regulations



Enhancing the capacity of EFSA and a dedicated specialized task force



Include the most common seaweed species in the list of approved additives & ingredients (Novel Food)



EU-level standards for seaweed & products, through a straightforward & robust EU certification scheme



Broader EU-wide LCA framework for all seaweeds, or individual seaweed species



Set specific standards for the maximum level of contaminants with clear differentiation between inorganic and organic levels



Budget
10 Million EUR

Duration
48 Months

Consortium
25 Partners

Solution
12 Products



Selective Breeding,
Cultivation, Harvesting
& Primary Processing



Processing
& Biorefinery



Impact Assessments,
Claim Substantiation &
Business Development



- 12 Countries
- 9 SMEs
- 3 Large enterprises



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