

Hebridean Seagreens HFQS standards website v6

Introduction

Human food quality seaweed is different and distinct from seaweed for use in horticulture or animal feed. It is the product of particular methods which have been developed by Seagreens Ltd and its partners to ensure the selection, harvesting, processing and international regulatory compliance of particular species whose quality and provenance can be certified.

The distinctive attributes which will continue to distinguish the Seagreens brand apply equally to the selection, harvesting, processing and delivery of Seagreens Certified Ingredients:

- **Species - wild wrack and shallow water**
- **Consistency - quality, nutritional profile, particle size, identity, etc**
- **International accreditation, utility and availability**
- **Research and innovation**

Seagreens is Britain's leading supplier of human food quality seaweed, having pioneered its harvesting and production since the late 1990s in Norwegian Lapland and the Scottish Outer Hebrides.

The brand has established standards for which it aims to obtain independent Certification via the Seaweed Health Foundation and related bodies.

Seagreens' human food standards necessarily extend beyond EU and US Organic Regulations which are concerned with water quality and sustainability, but not the quality of the seaweed. Please contact us for more information.

Seagreens®

Certified Ingredients Division

1 Plant selection, harvesting and environmental management

3 Processing

4 Regulatory compliance

5 Analytical data

6 Additional certification

7 Paperwork accompanying delivery

8 Sales and distribution

1 Original research

2 Corporate policies

3 Brand quality assurance
