SHOWCASE

Professor at University of New Brunswick becomes President of International Seaweed Association

r. Thierry Chopin, Professor of Marine Biology at the University of New Brunswick in Saint John, became President of the International Seaweed Association (ISA) during the 19th International Seaweed Symposium, held in Kobe, Japan, earlier this Spring.

The ISA is an international organization dedicated to the encouragement of research, development and commercialization of seaweeds and seaweed products. The mission of the ISA is to promote applied phycology (the study of algae) on a global



Thierry Chopin

basis, and to stimulate interactions among researchers and industrialists involved in basic and applied biology, ecophysiology, biochemistry, molecular biology, biotechnology, resource management, and cultivation and processing of seaweeds.

Chopin is involved with the cultivation of kelp to develop integrated multi-trophic aquaculture (IMTA) systems in which salmon, mussels and kelps are co-cultivated to bring a balanced ecosystem approach to aquaculture.

Becoming President of the International Seaweed Association for the next three years is both a great honour and responsibility, says Chopin. It is a recognition from both my academic peers and the industrial seaweed sector. The Symposium in Kobe, attended by 535 participants from 46 countries, showed how lively and truly international in scope the seaweed research and industry community has become. The trade show associated with the Symposium opened the eyes of many Westerners. Seaweed applications are so numerous. Japanese eat seaweeds every day at breakfast, lunch and supper, not in large quantities each time, but multiplied by 128 million people you quickly get many tonnes, says Chopin... Japanese people have a healthy diet; maybe one day the Western World will wake up!

Seaweeds have long history and many uses

The first conference on the utilization of seaweeds was held at Dalhousie University, in Halifax, in September 1948. Soon thereafter the ISA began holding symposia every three years and all over the world. As the commercial potential of seaweeds transformed into realities in extremely varied applications (from your orange juice in the morning to your toothpaste in the evening) it became obvious that harvesting of wild seaweeds would soon not be enough to secure the increasing need for raw materials and large scale aquaculture of seaweeds emerged in the 1970s.

Presently, 92% of the world's seaweed supplies come from cultivation and the seaweed aquaculture production (11.3 million tonnes worth US\$5.7 billion) represents 45.9% of the total mariculture production. Molluscs represent 43.0% and finfish only 8.9%. Until the 1990s, the seaweed industry was dominated by the production of additives – such as agars, carrageenans and alginates used extensively in the food, brewing, textile, paint, photography, ceramic, paper coating, welding, drilling, bacterial and pharmaceutical, etc. industries. Now seaweeds for direct human consumption (nori for wrapping sushi and the seavegetables kombu and wakame) are the main sources of revenue, says Chopin.

YSI 6600 V2 Sonde

Now with 4 optical ports and new self-cleaning sensor options including Optical Dissolved Oxygen and Blue-Green Algae

The YSI 6600 V2-4 Sonde, with 4 optical sensor ports, is the only instrument available to simultaneously measure dissolved oxygen, turbidity, chlorophyll, and blue-green algae. Optical sensors are equipped with integrated wipers to remove biofouling and maintain high data accuracy.

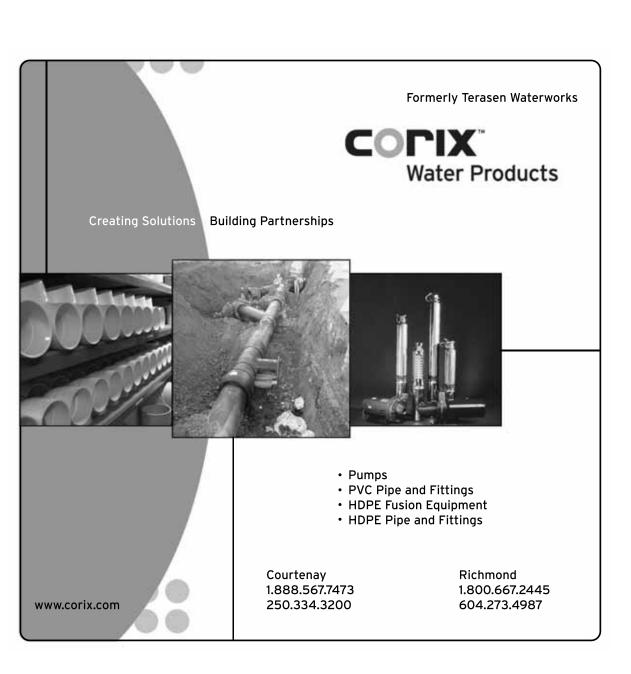
Additional parameters include:

- temperature
- specific conductance
- total dissolved solids
- water depth
- pH/ORP

www.hoskin.ca

Hoskin Scientific Ltd.





AquaJobs Filler ad