Barb Kaysen  
BLACKS HARBOR  

Cooke Aquaculture has now added kelp, certified to the Canadian Organic Aquaculture Standard, to its many products.

The kelps, which are produced in two species of kelps - winged and sugar kelps - known for their superior sweetness and freshness, are now being marketed in the Many Harbors area of Cooke Aquaculture, said the company has been producing kelp for about four years – the company is producing tens of thousands of pounds a week – and is using a co-packer, which is taking over its marketing.

Several seaweeds, like kelps, are popular around the world. The company is producing two species of kelps - winged and sugar kelps - known for their superior sweetness and freshness. These seaweeds can be eaten fresh or cooked.

The kelp is also being sold by different cosmetic companies in Europe for seaweed based facial cleansers and lotions and said there is growing interest in the small town.

For the cosmetic market the kelp is used in its raw form and the company is not exporting any of the wet product yet but it is talking to people in the US right now.

“We are interested in things about kelp is that it is a great dietary source of food. It is a very efficient food and when it is cooked, it is great tasting and good for them. Demand is growing for it.”

Lively said the company is currently harvesting the organically certified product and, as of Friday, was able to start selling it.

“The fact that we have great tides and clean water is an advantage in our area. There is a lot of potential for this.”

The company is producing ten thousands of pounds of kelp and he is hoping that the market will grow.

“Seaweeds, like kelps, are popular around the world and in North America we are discovering how easy they are to prepare and how delicious and healthy they are.”

“Avocado, which is a great dietary source of food, can be eaten fresh or cooked.”

The finished products can be delivered to customers in Europe and in North America we are discovering how easy they are to prepare and how delicious and healthy they are.

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