

NEED FOR PROTEIN

52.4 grams



AMBITION

Proteins are the building blocks of life on Earth. Current food systems rely heavily on protein sourced from animals. In order to prevent crossing planetary boundaries and promote healthier protein diets, it is necessary to transition towards a more sustainable and balanced food system with a higher content of plant-based proteins. Seaweed can play an important role in this transition. By taking only 1/5th of the extra vegetable protein needed to transition to a diet equally rich in animal and plant proteins, every European should consume 1.9 grams of seaweed protein per day. To get to this ambition, 16 million tonnes of fresh European seaweed is needed.

European Protein distribution 2025

33.54 grams







43 grams per person per day

This would require an additional **16 Million Tonnes FW** Seaweed

per person per day



And could reduce soy imports by: 1.1 Million Tonnes



By 2050, the European Seaweed Industry aims to provide Europeans with 20% of extra protein requirements

This ambitions requires 16 Million Tonnes of fresh seaweed in 2050



KEY INSIGHTS



Low market interest

Current commercial use of seaweed proteins is very limited with low interest coming from the market. Industry interest focuses mainly on extracts (e.g., sugars for biostimulants).



High research momentum

There is strong scientific interest in seaweed's promising protein yields and refining advances, especially when combined with marine microorganisms.



Alignment with policy goals

EU and national policy goals on sustainability and plant-based proteins position seaweed as a locally scalable raw material.



Competitive disadvantage

Other plant-based protein sources such as soy, legumes or non-European cultivated seaweed may offer cheaper, more scalable feedstocks.

RECOMMENDED INDUSTRY ACTION

These actions could be followed-up in Joint Industry Projects and/or by research & innovation projects in Europe



Advocate for a more nuanced understanding of iodine sources.

lodine from seaweed and other naturally diverse sources is very different to the one derived from mining and isolated in lab tests.



Develop scalable and mainstream food products containing raw seaweed (i.e.

Hybrid meat & fish products). These pilots should then be leveraged to draw up a market development plan



Invest and stimulate research to improve extraction (scale, cost, efficiency) and to improve yield (seaweed species selection, protein content, protein composition)