



New York Sea Grant (NYSG) is a collaborative program of the State University of New York, Cornell University, and NOAA (National Oceanic and Atmospheric Administration).

With 3,400 miles of coastlines, New York is the only U.S. state bordering both the Great Lakes and the Atlantic Ocean. More than 85% of NY's population lives in a coastal region.



14 Offices

NYSG provides research, education, and extension services enhancing coastal community economic vitality, environmental sustainability, and citizen awareness of NY's marine and Great Lakes resources.

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**NYSG Focus Area
for this project:**
**Sustainable NY Fisheries,
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Seafood Businesses**
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New York Sea Grant Leads Development of National Guidance on Seaweed Food Safety

To support the growth of emerging seaweed businesses across the U.S., it is essential that producers and processors understand how to identify and control key food safety hazards.

Macroalgae, commonly known as seaweed, is a versatile resource used for food, animal feed, biofuels, fertilizers, pharmaceuticals, and cosmetics. In the United States, growing awareness of seaweed's health benefits, environmental sustainability, and culinary potential is driving increased demand. However, comprehensive food safety guidance for seaweed products remains limited.

To support the emerging seaweed industry, New York Sea Grant formed the Seaweed Food Safety Training Workgroup to develop targeted training that helps producers meet regulatory requirements and protect public health through preventive food production practices. To advance this initiative, New York Sea Grant secured funding from the U.S. Department of Agriculture to lead the development of comprehensive food safety guidance documents specifically tailored to seaweed and seaweed-based products.

Initial workgroup efforts led to the development of a regulatory guide and flexible guidance tailored to diverse seaweed species, production methods, and regulatory frameworks. The resulting *"Seaweed Food Safety Guidance"* resource helps regulators, producers, processors, and retailers to assess and manage risks associated with seaweed products. As domestic production expands, this guidance can support consistent safe practices, regulatory compliance, and consumer confidence, while contributing to sustainable food systems and economic growth.

Clear national guidance is essential for the safe development of the U.S. seaweed industry. New York Sea Grant led the creation of the "Seaweed Food Safety Guidance" resource — a practical tool designed to help industry and regulatory agencies manage food safety risks, support responsible growth, and protect public health.

Project Partners:

- Connecticut Sea Grant
- Farmingdale State College
- Florida Sea Grant
- Oregon State University
- University of Alaska
- University of Connecticut
- University of Maine

Seaweed Food Safety Guidance



The New York Sea Grant Seafood and Safety Guidance resource informs producers in the emerging seaweed industry.
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