

Bio-Economic aspects of off-shore seaweed cultivation - food and energy security

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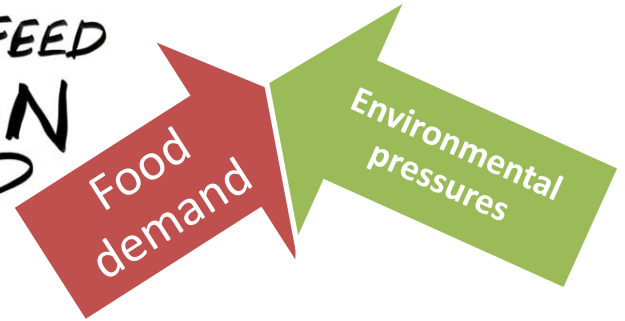
Macroalgae as food and energy security – is it true?

By 2050:

9.1 billion people on earth

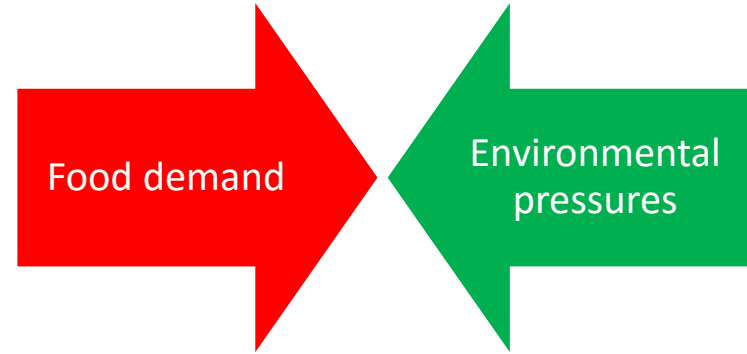
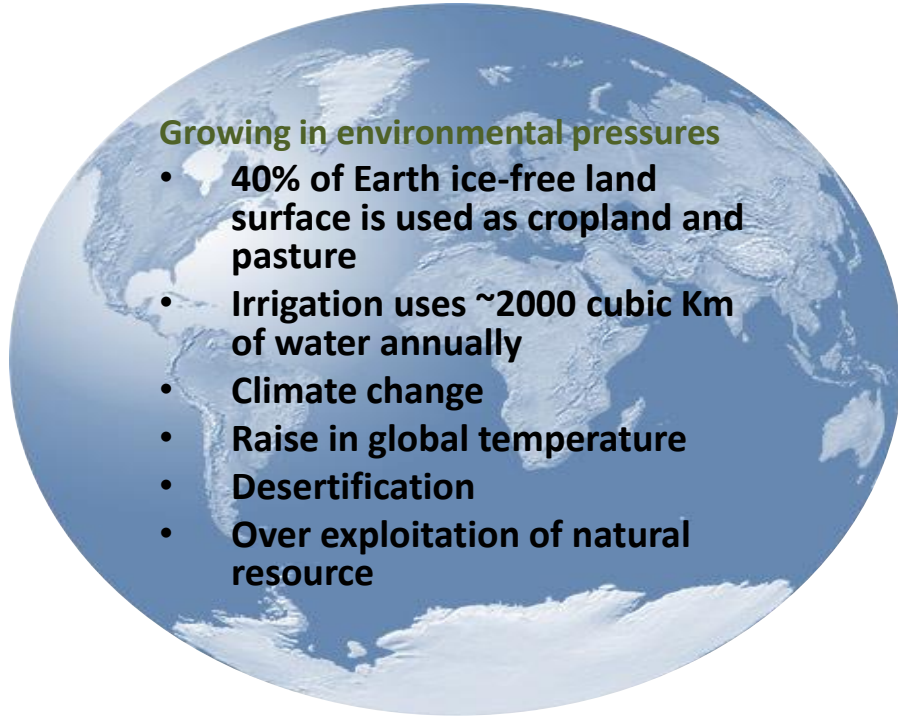
Continued increase in food demand would require raising of annual food production by **70%** (World Bank; FAO & HOW forum 2016).

HOW CAN WE FEED
9 BILLION
PEOPLE?



WORLD PROTEIN PRODUCTION OUTLOOK (Million metric tons)			
Protein source	2015	2050	% change
Bovine	67.9	107.5	63%
Poultry	111.8	201.9	55%
Pigs	119.4	150.3	79%
Aqua	78	113.7	69%
Milk	804.5	1119.7	72%
Total	1181.6	1693.1	70%
Source: IFIF; FAO			

Food demand and environment are in a collision course



- Shortage in fresh water supply
- Soil nutrient depletion
- Reduced terrestrial yields

Offshore biomass production

Macroalgae - A viable biomass source



Ocean - A huge un-exploited marine area

for Industrial Macroalgae cultivation.

Ocean farming of seaweeds has the potential to produce ~40 tone dry weight biomass per hectare per annum



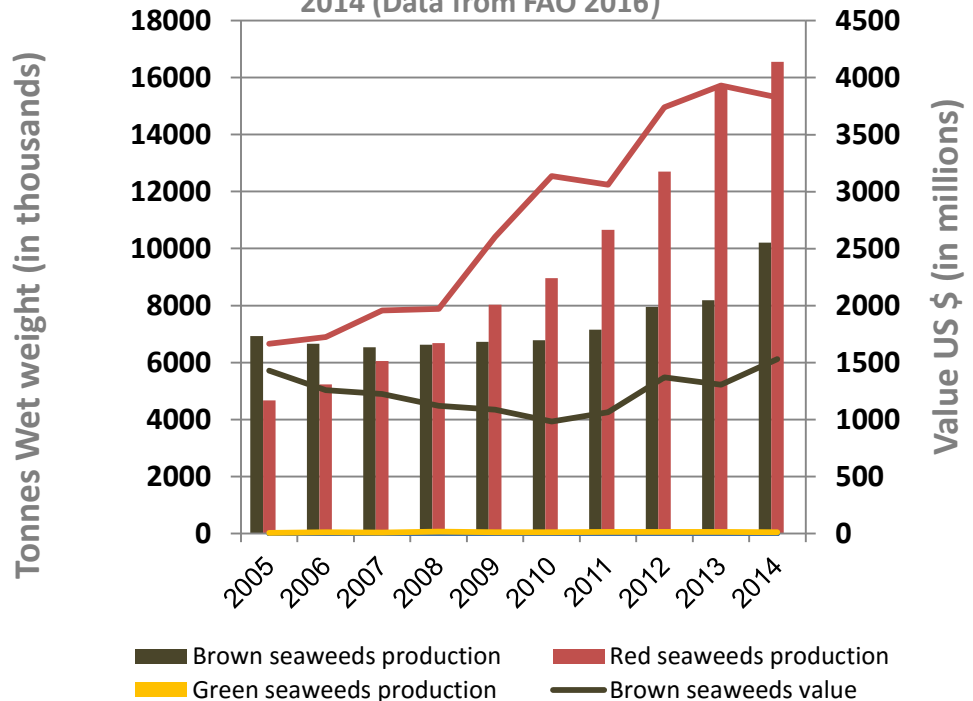
Why Macroalgae (Seaweeds)

- Minimal use of arable land and freshwater
- Fast growth rate – up to 50% day^{-1} .
- possess unique compositions of proteins, lipids and carbohydrates, variety of vitamins, essential amino acid, minerals and trace elements

Macroalgae - A viable biomass source

- Exponential growth of worldwide Macroalgae industry production over the last 50 years.
- Between 2005 -2014 average annual growth was 9.28% in quantity and 6.1% in monetary value.
- In 2014 – Over 26 million ton (FW) of Macroalgae were produced from aquaculture, valued more than 5 billion US\$.
- To date Macroalgae farming is practiced in ~50 countries – An expansion of 8% per annum in the last decade (FAO, 2016)

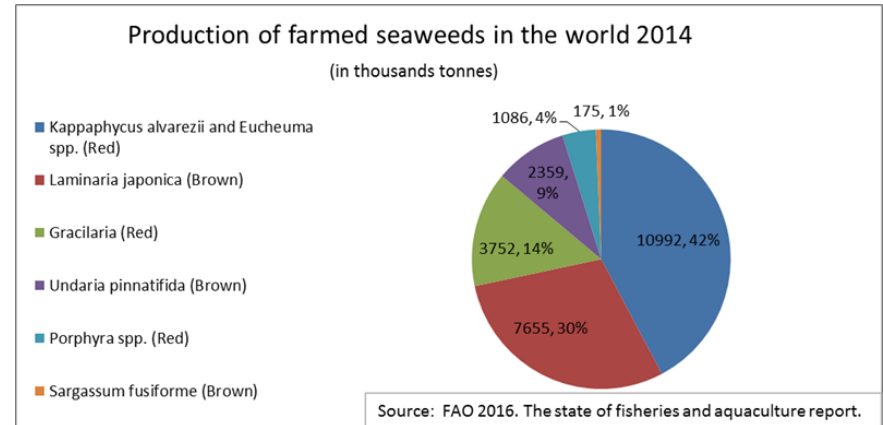
Global seaweeds production and value by species fila 2005-2014 (Data from FAO 2016)



Macroalgae uses

- ~**80%** of total seaweed production is for direct human consumption and hydrocolloid extraction
- ~**20%** is for food additives, feed, pharmaceuticals, cosmetics, fertilizers, water purifier, green chemicals and bioenergy
- Using a biorefinery approach for bioenergy applications suggest to utilize the entire seaweed biomass for different purposes:

Sugar/ polysaccharide	Mineral residues	Proteins
Substrate for fermentative processes	for fertiliser Applications Van den Burg, et al., (2013).	Food, feed, non food applications



Hydrocolloids and bio-ethanol prices

Table 1 Seaweed hydrocolloid sales volumes

Seaweed hydrocolloid	2009 sales (t)	2015 sales (t)	Aagr % ^a
Agar	9,600	14,500	7
Alginates ^b	26,500	24,644	-7
Carrageenans	50,000	57,500	2
Total	86,100	93,035	1

^a Annual average growth rate

^b Food-pharma-PGA grades only

Porse & Rudolph (2017)

Table 3 Seaweed hydrocolloid sales values

Seaweed hydrocolloid	2009 sales (million USD)	2015 sales (million USD)	% Change
Agar	173	246	6
Alginates	318	345	8
Carrageenans	527	518	-1
Total	1018	1058	2

Table 3.A1.8. World biofuel projections

OECD/FAO 2016

		Average 2013-15est	2016	2017	2018	2019	2020	2021	2022	2023	2024	2025
ETHANOL												
World												
Production	mln L	111.5	119.3	122.0	123.2	124.2	125.1	125.1	125.7	126.4	128.0	128.4
of which maize based	mln L	59.2	62.9	64.9	64.8	64.4	64.2	63.3	63.1	63.0	63.4	62.6
of which sugar cane based	mln L	26.9	29.5	29.9	30.3	31.1	31.8	32.4	33.0	33.4	34.1	34.6
of which biomass based	mln L	0.4	0.6	0.6	0.6	0.6	0.6	0.6	0.6	0.5	0.5	0.5
Consumption	mln L	111.5	119.9	123.1	124.4	125.3	126.1	126.0	126.6	127.3	128.8	129.2
of which fuel use	mln L	89.0	96.5	99.4	100.3	100.8	101.2	100.7	101.0	101.2	102.4	102.3
Exports	mln L	7.3	7.7	7.8	8.0	7.8	8.2	8.0	7.8	7.7	7.4	6.9
Price ¹	USD/t	57.8	46.7	48.8	49.5	50.5	52.7	54.0	56.5	58.2	60.9	60.3

Macroalgae – important protein source for high value market

- A transition from commoditized biomass to valuable bioactive compound and high value market development is needed for the future of seaweeds industry.
- This industry will require:
 - Selection of improved cultivars
 - Domestication of new species
 - Refinement of cultivation technique
 - Improve quality control and traceability of products.

(Hafting et al 2015)

- **Protein Ingredients Market worth 58.49 Billion USD by 2022**
marketsandmarkets.com (2017)
- **Protein** – major factor when assessing health benefit.
- Out of 22 amino acid 9 considered essential for humans.
- Livestock provides $\frac{1}{4}$ of all the protein (and 15% of energy) consumed in food, but also creates substantial environmental impacts
- **The chemical score of seaweeds protein ranged from 0.75 to 1** – superior to most terrestrial plants (based on individual amino acids residues following acidic hydrolysis)

Macroalgae – High protein score

Mæhre et al (2014)

Chemical Score did not consider protein digestibility

Table 2. Total amino acids in ten macroalgae species (n = 5)

	<i>A. esculenta</i>	<i>L. digitata</i>	<i>L. hyperborea</i>	<i>F. vesiculosus</i>	<i>P. canaliculata</i>	<i>C. rupestris</i>	<i>E. intestinalis</i>	<i>U. lactuca</i>	<i>P. palmata</i>	<i>V. lanosa</i>
Essential amino acids (EAA)										
Threonine	5.1 ± 0.4c	3.8 ± 0.3b	3.5 ± 0.3b	3.4 ± 0.4b	3.5 ± 0.1b	2.2 ± 0.3a	8.0 ± 0.8def	6.2 ± 0.3d	7.1 ± 0.2e	7.8 ± 0.3f
Valine	5.5 ± 0.3c	3.6 ± 0.3b	3.5 ± 0.2b	3.7 ± 0.6ab	3.9 ± 0.2b	2.4 ± 0.3a	8.4 ± 1.3cde	7.1 ± 0.1d	9.6 ± 0.4e	7.6 ± 0.3d
Methionine	2.4 ± 0.3cde	1.8 ± 0.1bc	1.6 ± 0.1b	1.5 ± 0.2b	1.4 ± 0.1b	0.9 ± 0.1a	2.3 ± 0.4bcde	2.2 ± 0.1d	3.1 ± 0.2e	1.8 ± 0.2bcd
Isoleucine	3.8 ± 0.5bc	2.7 ± 0.1b	2.2 ± 0.2a	2.7 ± 0.3ab	3.0 ± 0.0b	1.6 ± 0.4a	5.9 ± 1.0cde	4.4 ± 0.2c	6.5 ± 0.1d	7.2 ± 0.2e
Leucine	7.5 ± 0.9c	5.2 ± 0.1b	4.5 ± 0.5b	5.0 ± 0.7b	5.2 ± 0.3b	2.7 ± 0.5a	9.5 ± 1.2cde	8.5 ± 0.3c	11.3 ± 0.3e	9.9 ± 0.2d
Phenylalanine	4.8 ± 0.5c	3.4 ± 0.3b	3.1 ± 0.1b	3.3 ± 0.4b	3.4 ± 0.1b	2.1 ± 0.3a	7.4 ± 1.1 cdef	6.0 ± 0.2d	7.1 ± 0.2e	8.2 ± 0.2f
Lysine	5.3 ± 0.5c	3.7 ± 0.2b	3.4 ± 0.3b	4.3 ± 0.6bcd	3.7 ± 0.2b	2.1 ± 0.4a	6.4 ± 0.9c	5.1 ± 0.2c	8.9 ± 0.4d	12.6 ± 0.3e
Histidine	1.6 ± 0.2bcde	1.2 ± 0.1b	1.2 ± 0.1bc	1.1 ± 0.1b	1.0 ± 0.1ab	0.7 ± 0.2a	2.1 ± 0.4bcde	1.6 ± 0.1 cd	1.8 ± 0.1de	2.0 ± 0.0e
Tryptophan	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.	n.a.
Non-essential amino acids (NEAA)										
Aspartic acid*	8.4 ± 0.7c	6.2 ± 0.2b	5.9 ± 0.4b	8.3 ± 1.1bc	5.9 ± 0.3b	3.5 ± 0.4a	14.6 ± 1.8de	9.0 ± 0.3c	13.1 ± 0.3e	12.3 ± 0.2d
Serine	5.2 ± 0.4c	3.6 ± 0.1b	3.5 ± 0.3b	3.5 ± 0.5ab	3.6 ± 0.1b	2.2 ± 0.3a	7.8 ± 1.1cde	5.9 ± 0.3c	8.4 ± 0.2e	7.7 ± 0.3d
Glutamic acid*	20.1 ± 1.1e	8.5 ± 0.6b	8.6 ± 0.6b	17.9 ± 2.2 cde	15.0 ± 1.2 cd	5.7 ± 0.8a	18.2 ± 2.0de	12.2 ± 0.5c	21.3 ± 0.5e	16.3 ± 0.4d
Proline	5.1 ± 0.8abc	3.9 ± 0.2b	3.5 ± 0.5ab	3.1 ± 0.5ab	3.2 ± 0.2a	2.9 ± 0.3a	6.6 ± 1.0c	5.8 ± 0.5c	9.7 ± 0.3d	10.8 ± 0.5d
Glycine	5.7 ± 0.6b	4.1 ± 0.2a	3.8 ± 0.2a	3.8 ± 0.5a	4.1 ± 0.2a	3.3 ± 0.4a	8.5 ± 0.9cd	7.3 ± 0.2c	9.6 ± 0.4d	8.9 ± 0.2d
Alanine	18.9 ± 1.1 g	5.2 ± 3.0abcef	6.2 ± 0.5b	5.0 ± 0.7b	5.5 ± 0.3b	3.1 ± 0.5a	14.7 ± 1.8dg	10.1 ± 0.3de	12.2 ± 0.5df	7.6 ± 0.5c
Cysteine	n.d.a	n.d.a	n.d.a	n.d.a	n.d.a	0.5 ± 0.2bd	1.4 ± 0.4cef	1.0 ± 0.2de	0.5 ± 0.1bc	2.1 ± 0.1f
Tyrosine	2.9 ± 0.4c	1.8 ± 0.2b	1.6 ± 0.1ab	1.5 ± 0.2ab	1.4 ± 0.1a	1.5 ± 0.3ab	3.8 ± 0.5 cd	3.4 ± 0.4c	4.7 ± 0.2de	5.4 ± 0.4e
Arginine	4.8 ± 0.6cd	3.4 ± 0.2bc	3.0 ± 0.1ab	3.2 ± 0.4ab	3.2 ± 0.2ab	2.5 ± 0.3a	7.4 ± 1.2def	6.0 ± 0.3d	8.6 ± 0.3f	7.0 ± 0.4e
Sum TAA	107.2 ± 6.6c	62.2 ± 4.2b	58.9 ± 3.3b	71.2 ± 8.4b	66.8 ± 3.2b	40.1 ± 5.0a	132.9 ± 17.1 cd	101.5 ± 3.9c	143.6 ± 3.7d	135.1 ± 2.7d
Relative amount EAA (%)	33.5 ± 1.4a	40.9 ± 2.2cdefg	38.9 ± 0.3 cd	35.0 ± 1.1ab	37.7 ± 0.6bc	36.7 ± 0.9abcd	37.5 ± 0.4be	40.3 ± 0.4g	38.6 ± 0.2c	42.3 ± 0.1f
Chemical score	0.84	1.00	0.89	0.80	0.82	0.96	0.91	0.92	0.75	0.87

Seaweeds provide variety of ecosystem – services that should be valued and monetized

- Primary producer
- Contribute ~ 50% of the world's carbon fixation
- Natural means for GHG emissions
- Nutrient cycling and waste purification
- Offshore farm create new habitat for diverse species
- Job creation
- Healthy source of nutrition



Challenges of offshore cultivation

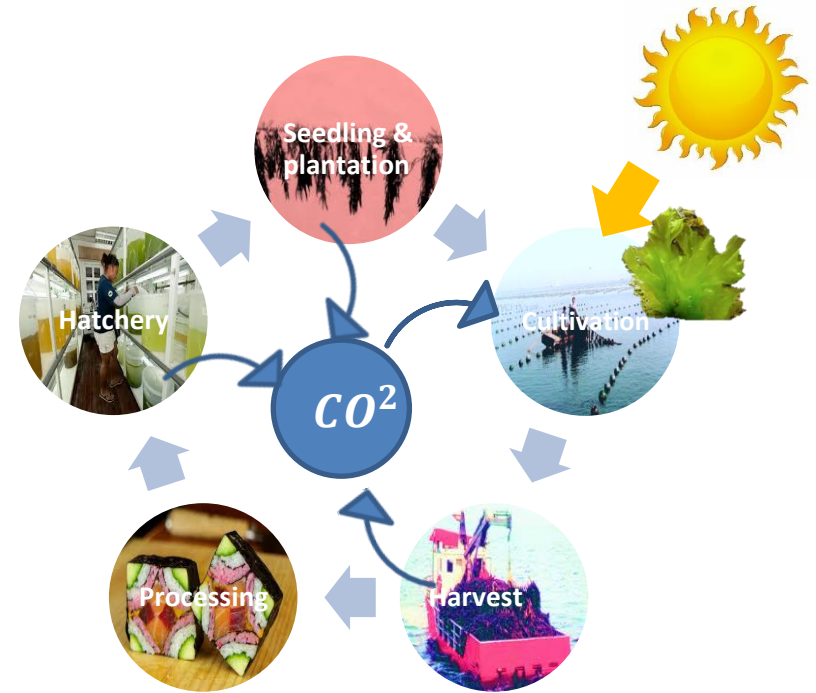
- **which seaweeds species should producer cultivate**
- **what should be the biomass volume before harvesting**
- **Seasonality deviation in bioactive compounds**
- Optimal farm size and location
- Technology availability
- Hatchery to planting to harvest to processing efficiency.
- Complex interaction between different factors: (water temperature, light, nutrients, salinity, pH, currents, waves, winds)

Levant basin in the Mediterranean Sea

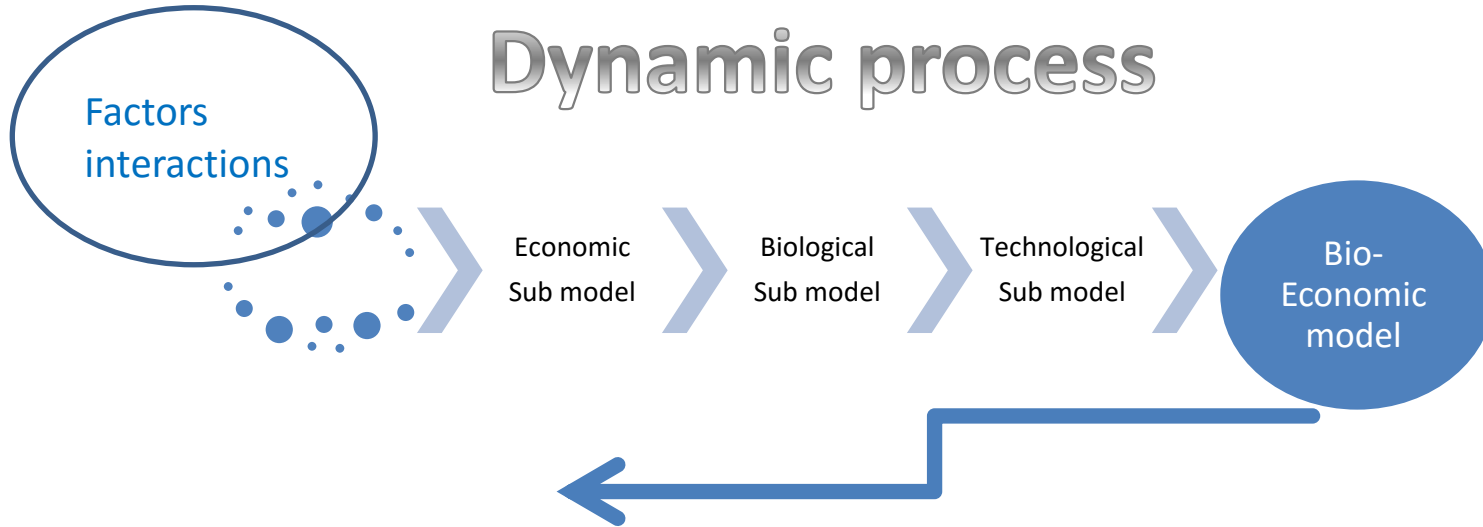
The warmest, saltiest and nutrient-poorest water, most energetic winter waves, occur in the Israeli coastal shoreline

There is a need for viable source of biomass and cultivation medium for mass production to achieve food and energy security

- It must be sustainable and economic feasible
- economic valuation and feasibility :
 - Cost Benefit Analysis (CBA)
 - Life Cycle Assessment (LCA)

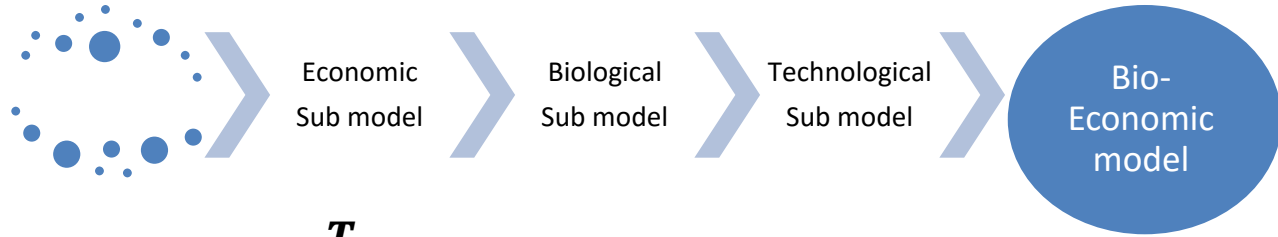


Bio-Economic model



which seaweeds species should producer cultivate
what should be the biomass volume before harvesting

Bio-Economic Model



$$(1) \text{ Max } \pi H_t = \sum_t^T \{ P_t ((W_t, H_t, Q_{i,t})(W_t H_t (P P_t P D_t)) - (C_{PPC}, C_{PD}, C_{HC}) H_t - C_{VC_t} H_t) \cdot \frac{1}{(1+r)^t} \} - A_0 + E_{j,t}(ES_j, P_{ESj})$$

Subject to:

$$P_t = P_t (W_t, H_t, Q_{it})$$

$$W_t = f(\text{NUBR}_t, \text{AV}_t(\text{GR}_t))$$

$$E_{j,t} = EX(\text{ENV}_j, ES_j, P_{ESj})$$