

What is seaweed?

Marine macroscopic algae normally found on the seashore, however, commercial seaweed *K. Alvarezii* is a kind of macro-algae that man has utilized as food, medicine, ceremonial objects and for ornamental purposes.

It simply involves tying healthy pieces (propagules) of the plant on a 3 or 4mm rope and left under water to mature in about 6 weeks depending on the local environment condition. The plant is sun dried for up to a week and then properly stored ready to be sold.

It requires very little capital input as compared to other fisheries activities and has proved to be sustainable.

Farming of seaweed involves five steps to which a farmer must do to become successful.

- Site selection
- Planting
- Maintenance
- Harvesting
- Drying

Seaweed Farming in the Solomon Islands



KAPPAPYCUS ALVAREZII

“SITE SELECTION”



Aquaculture Division
Ministry of Fisheries
and Marine Resources

Theme

Sustainable Fisheries
Our livelihood
Our future

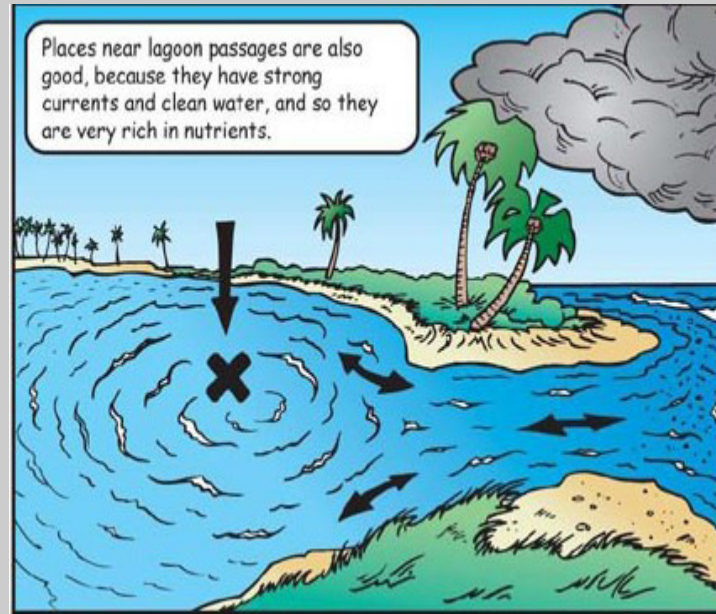
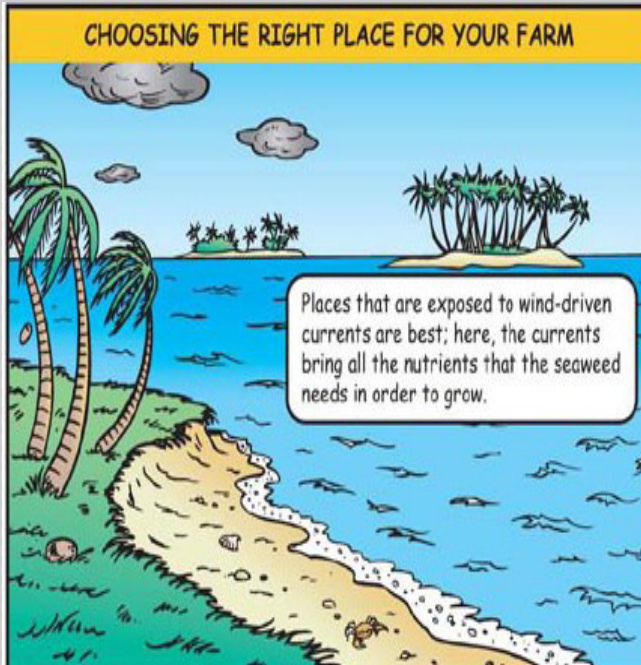
Contact

Tel: 30564
Fax: 38730

Site Selection

Before any seaweed farm is established, surveying of a suitable site is very important. The primary parameters to be concerned with are water flow, temperature and salinity.

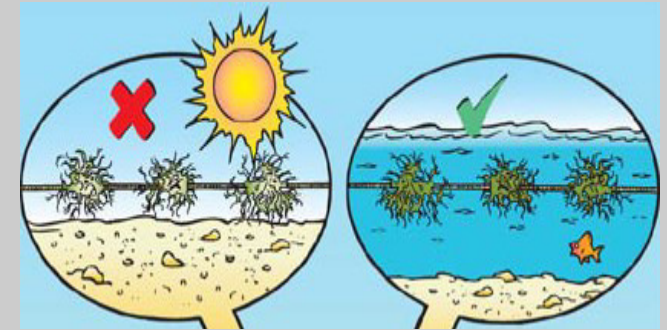
1. Water flow



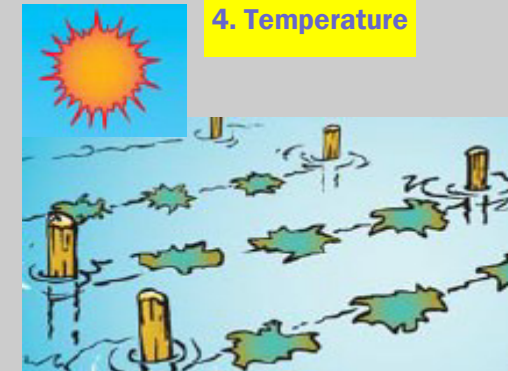
2. Seabed



3. Depth



4. Temperature



Water temperature ranging from 25 to 30 degrees Celsius is good.

5. Salinity (sea saltiness)



Salinity at 28ppt or more is best