ALASKA KELP FACTS

Grown in Alaska's cold, nutrient-rich waters, kelp is a fast-growing, climate-friendly crop emerging as a foundational resource across industries—from food and agriculture to cosmetics, pharmaceuticals, and sustainable biomaterials.

OVERVIEW

Alaska's commercial kelp industry is young — but growing fast.

- Alaska's first commercial kelp harvest was in 2017.
- Over 200,000 pounds were harvested in 2024, with strong growth projected for 2025 and beyond.
- Both wild harvesting and kelp farming are practiced throughout the state.

VARIETIES

There are four primary species of kelp harvested in Alaska:

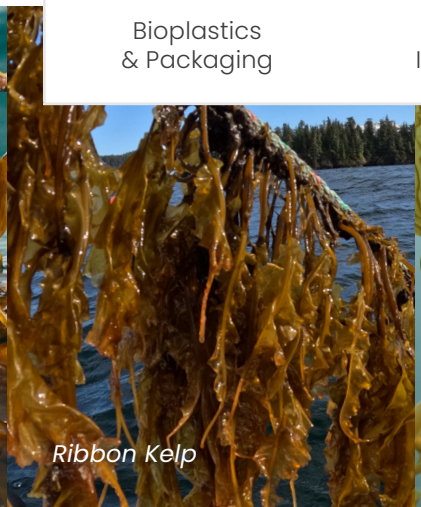
- Sugar Kelp: Long, golden-brown flowing blades
- Ribbon Kelp: Long, narrow, dark blades
- Bull Kelp: Massive, canopy-forming blades
- Giant Kelp: large blades forming dense underwater forests

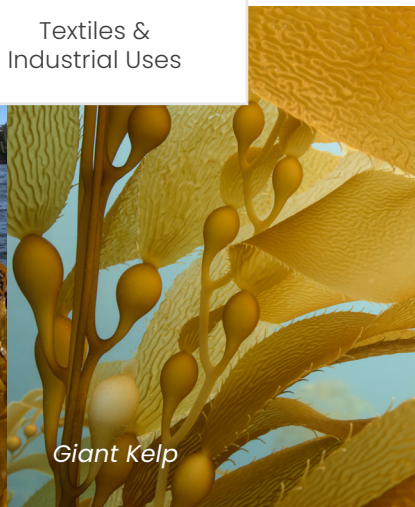
APPLICATIONS

Food & Beverage	
Raw Food Product	Food Ingredient
Food Additive	Dietary Supplement
Agriculture	
Fertilizer	Biostimulant & Seaweed Extract
Biopesticide	Animal Feed & Additive
Human Health	
Cosmetics & Skincare	Supplements
Biomaterial	
Bioplastics & Packaging	Textiles & Industrial Uses

Sugar Kelp

Bull Kelp


Ribbon Kelp


Giant Kelp

ALASKA HARVESTING

- There are more than 20 kelp farms in Alaska.
- Harvesting takes place each spring and early summer.
- Kelp farming supports coastal communities and contributes to ocean health by absorbing carbon and excess nutrients.

CULINARY

Bull Kelp has the greatest culinary potential for its unique shape and briny flavor. Sugar, Ribbon and Giant Kelp are highly versatile.

Sugar Kelp	Earthy brininess, crunchy texture, high versatility
Ribbon Kelp	Strongest umami flavor, thick and hearty texture, high versatility
Bull Kelp	Briny pickle flavor, unique shape and structure, various texture
Giant Kelp	Mineral-rich, high versatility as a thickener and a stabilizer

ALASKA ADVANTAGE

Benefits of kelp grown in Alaska waters:

- **Clean and unpolluted waters:** Ensures the high quality of cultivated kelp.
- **Nutrient-rich waters from glaciers and snowmelt:** Ensures higher nutrient content.
- **Favorable environmental conditions:** Cool temperatures and ample summer sunlight support robust kelp forests.
- **Regulatory oversight:** Ensures that cultivated kelp meets safety standards and is sustainably managed.

NUTRITION

Each Alaska kelp species has similar wellness benefits:

- **Nutrient-dense.** High in vitamin A, folate, vitamin K and iron.
- High in calcium, potassium and magnesium **supporting bone and muscle health.**
- High in fiber, promoting **gut health and weight management.**
- High in iodine, supporting thyroid function.
- Contains bioactive compounds with antioxidant, anti-inflammatory, **cardiovascular health and immune boosting properties.**