



MAINE KELP SLIDERS



OVERVIEW

- Kelp is making waves across the country
- Kelp is sustainable, local, & delicious
- Kelp fights climate change by removing carbon from the ocean + locally mitigating the effects of ocean acidification in the Gulf of Maine (the fastest warming body of water in the world)
- Maine Kelp is grown in the USA with no additives or dyes, differing from majority of imported seaweed, which often is dyed



PHOTO CREDIT: ATLANTIC SEA FARMS

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HOW KELP IS GROWN

- Grown during the fall-winter offseason in "kelp forests" by local, independent lobstering families in the clean, cold ocean waters of Maine
- Kelp is a carbon neutral, regenerative, 100% sustainable food source
- A zero-input crop, requiring no land, fresh water, pesticides, fertilizers, or irrigation to be grown

CULINARY NOTES

- Sugar Kelp is simply a type of seaweed, think of it as a "sea vegetable"
- Kelp is naturally gluten free + vegan
- Vegetal, briny flavor with slight umami
- Caramelizes nicely with a firm but tender & juicy texture
- Known as one of the most nutrient dense foods on the planet ~ Packed w/ vitamins, minerals, micronutrients, + antioxidants

