PRESS COVERAGE

Including:
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Independent
Seaweed start up: Caroline's business makes the most of the coast

http://www.mirror.co.uk/money/jobs/start-up-business-cornish-seaweed-1822930

11/04/2015
Bangers and splash! Sausages from the sea

By Western Morning News | Posted: August 09, 2013

Andrew Mauder with a string of Lloyd Mauder’s new Seaweed Sausages, made with pork and Cornish seaweed

www.westernmorningnews.co.uk
The Alternative Rich List

Brought to you by SKODA

Rich in experience, rich in spirit, rich in life...

May 2017
Cornish producer adds local twist with seaweed and cider

A salami made with seaweed harvested from the beaches around St Ives by The Cornish Seaweed Co and local cider from North Coast Cider Co is among the latest developments from Cornish Charcuterie.

Owners Fionagh and Richard Harding say the “Cornish-inspired” seaweed & cider salami uses pork from British Lop pigs born on their own farm near Bude and reared on whey from Whalesborough Cheese, as well as beef from their organic herd of North Devon Ruby cattle.

It is being produced in 135g sticks, 45mm sausages in two weights, and 50g or 100g sliced packs (trade £1.30 and £2.60 respectively).

Other new lines include coppa, air-dried for 60 days in natural casing. This is available either as a joint at £27.50 per kg or sliced in 50g and 100g packs at £1.80 and £3.60 (trade).

The family’s Ruby beef is being used in a new bresaola, cured in a blend of salt, pepper and spices then stuffed into natural casing and air-dried for two months. This comes in joints at £50 per kg or in sliced 50g and 100g packs at £2.00 and £4.00 (trade).

The Hardings, whose first Cornish Charcuterie products were jarred...
Seaweed Is The UK's Hot New Restaurant Dish

A food that has more iron that beef and more calcium than milk is hailed by chefs as a delicious and widely available superfood.
The tide could be turning for Britain’s kelp farmers

A string of start-ups across the country plan to put seaweed back on the British dinner plate

http://www.telegraph.co.uk/finance/festival-of-business/11136628/The-tide-could-be-turning-for-Britains-kelp-farmers.html

Oct 2014
Are seaweed snacks the future as the tide turns on meat consumption?

From seaweed burgers to craft beer, a number of start-ups recognise protein potential of seaweed as growing demand for meat puts increasing pressure on resources

Rich McEachran
Wednesday 5 November 2014 12.26 GMT

https://www.theguardian.com/sustainable-business/2014/nov/05/seaweed-burgers-snack-meat-consumption-resources

05/11/2014
Making seaweed soap is more a joy than a job for Jo

By Plymouth Herald | Posted: October 04, 2014

By EMILY SMITH Herald Reporter
@emzj_Smith


04/10/2014
She Sells Seaweed On The Sea Shore

10:03am 6th November 2014

A Cornish seashore superfood is becoming the must-have ingredient for chefs in restaurants up and down the country.

Man has been eating seaweed for centuries and it has remained hugely popular across parts of Asia.

But despite the Duchy's abundant coastline, only a tiny fraction of the eight million tonnes harvested worldwide each year is grown or eaten here, even though some species contain more calcium than milk and more iron than beef.

Now businesses like the Cornish Seaweed Company are making the most of what the sea has to offer.

Founder Caro Warwick-Evans said: "There is so much seaweed in this country. We have got a fantastic resource right here and we are just at the beginning of the industry."

She and her partner Tim Van Berkel were granted a licence to harvest seaweed on the west coast of Cornwall by the Crown Estate two years ago.

Now they cut 1,000kg of it a month before washing it, drying it and packaging it ready for sale.

Their seaweed has become a crucial part of the menu at a new contemporary fish and chip restaurant called Hook which has just opened up in Camden, north London.
INTERVIEW WITH Carolee GOODHALL FROM LIVING CORAL SEAWEED COMPANY

INTERVIEWER: What do you think of marketing like this?

CAROLEE: I think it’s a great way to get your message out. It’s very effective and it really helps to raise awareness.

INTERVIEWER: Have you noticed any changes in the market since you started?

CAROLEE: Yes, I have. More people are interested in sustainable and eco-friendly products nowadays.

INTERVIEWER: What do you think the future holds for seaweed farming?

CAROLEE: I think it will continue to grow and become more mainstream. People are becoming more aware of the benefits of seaweed.

INTERVIEWER: What are some of the challenges you face in your business?

CAROLEE: One of the biggest challenges is finding a market for our products.

INTERVIEWER: How do you think consumers can help support sustainable practices?

CAROLEE: By choosing to buy products that are sustainably sourced and consumed, we can encourage companies to be more environmentally friendly.

INTERVIEWER: Do you think the government should do more to support sustainable practices?

CAROLEE: Yes, I think the government should provide more funding and support for sustainable practices.

INTERVIEWER: What do you think the public can do to help make a difference?

CAROLEE: The public can make small changes in their daily lives, like reducing plastic use and supporting sustainable companies.

FRESH VIEW MAGAZINE
11/2014
http://www.bbc.co.uk/food/programmes/b04wmz

BBC Saturday Kitchen w/ Raymond Blanc

20/12/2014
Welcome to your preview of The Times

What’s 2015’s most on-trend vegetable?

Chloe Scott-Moncrieff
Last updated at 12:01AM, January 22 2015

http://www.thetimes.co.uk/tto/life/food/article4330354.ece
22/01/2015
THE POWER OF SEAWEED

http://www.countryliving.co.uk/news/the-power-of-seaweed
11/01/2015
Cricket with that?

Seaweed in the supermarket, crickets with our quasesadillas, and digital dining that will soon see us ordering by iPad. Clare Thorp gets the lowdown

01/2015
Five minutes with Nathan Outlaw

This West Country Michelin-starred chef shares his love of a simple meal, sharp blades and his weak spot for battenberg cake.

A few of my favourite things: a tasty dish of monkfish, leeks, Jerusalem artichokes and seaweed

The one item or ingredient that you're currently obsessed with?
Cornish seaweed. I buy mine from the Cornish Seaweed Company. It's a fantastic ingredient that isn't utilised enough in the UK. Obviously in Japan and Ireland they've understood the value of it for ages but we're only just getting into it here.

Not only is it nutritionally dense but it also adds an extra layer of flavour. There are varying types, with different tastes and textures. I like dulce, sea lettuce, kelp and gutweed, all from the Cornwall coastline. Mix them into butter, breads, infuse into stocks and sauces, and wrap around fish to steam cook.
Q&A Nathan Outlaw
© 05 Apr 2015  Laura Barnes

Tasting Britain caught up with Michelin star chef and author Nathan Outlaw after the first lunch service at his brand new restaurant down on the cliffs of Port Isaac. With the accolade of Best Fish Restaurant attached to his previous restaurant at the St. Enodoc Hotel, Restaurant Nathan Outlaw is one of the UK’s top 10 restaurants in the Good Food Guide and our review will follow later.

Yeah, the way the artichokes were presented was amazing; each cooking method brought out different flavours. And I saw that you used seaweed with the brill. I’ve been mesmerised by that rock and all the red from the Dulse. Do you collect it yourself?

Sometimes, yes. But I use the Cornish Seaweed Company too. They’re amazing.

http://www.tastingbritain.co.uk/a-michelin-star-chef-nathan-outlaw/

05/04/2015
During the event, Tim Van Berkel at The Cornish Seaweed Company showcased the various species of seaweed that he grows and harvests on the east coast of The Lizard Peninsula in Cornwall. Species grown include sea lettuce, dulse, nori and serrated wrack – The chefs and students very much enjoyed the tasting session that followed.

The Cornish Seaweed Company currently supply famous eateries on a local and national level, such as Restaurant Nathan Outlaw, Fifteen Cornwall, Porthminster Beach Cafe, River Cottage, The Bedruthan Hotel and Barbecoa in London – This event would have encouraged more great Cornish chefs to use these tasty seaweed varieties in their cooking.

http://www.thechefsforum.co.uk/events/cornish-seaweed-salt-and-chefs

April 2015
SHORE THING

Move over clotted cream tea, Cornwall's latest edible offering is tasty, nutritious and sustainable. Wendy Johnson talks to the Cornish Seaweed Company to uncover its remarkable health properties.

Ask someone to describe the magnetic appeal of the Cornish coast and their likely response will be surf, sunshine or world class beaches. One feature they're unlikely to enthuse about is the local seaweed.

Yet, beneath the gin-clear waters of Cornwall's rugged coves and bays lurks this centuries-old food source and it's now being brought to our plates as a delicious and versatile superfood.

Seaweed has long been a vital part of the diet among other cultures and countries, most notably in east and southeast Asia, but also in other parts of the British Isles. However, despite its extensive coastline, England has never really harnessed the possibilities of seaweed...until now.

University friends Cali Wernike-Evans and I started our Cornish-based business with a mission: to do everything from scratch. England has no systems in place, so Tim and I ended up working alongside Natural England to write a code of conduct for harvesting seaweed, as we really were at the birth of the industry.

Many people that we spoke to had no idea you could eat seaweed. We did lots of legwork visiting restaurants and went to encourage people to try it. I'd say around 90 per cent of the time people were sceptical and thought what we were doing was pretty stupid. Their reaction was mostly: “Uh, why on earth would you want to eat that?”

Naturally good

It's true that seaweed may not possess the obvious yum factor of Cornwall's Cornwall's cream tea, but it's full of nutrients and it's sustainable.
Slimy but nutritious: why we need to eat more seaweed

Seaweed is cheap, plentiful and food for you – but will we ever learn to love it?

WHERE TO TRY SEAWEED

Tesco Fresh Sea Spaghetti

Tesco is now selling fresh Himantalia elongata, or “sea spaghetti”, in 71 stores around the country. It is picked on the Cornish coast and comes in 80g pouches.

£2 for 80g, selected stores and Tesco.com

http://www.telegraph.co.uk/foodanddrink/foodanddrinkadvice/11636829/Slimy-but-nutritious-why-we-need-to-eat-more-seaweed.html

05/2015
Sea spaghetti in the supermarket: the unstoppable rise of seaweed

From dulse and gutweed to purple laver and carrageen, seaweed can still seem a little alien in the kitchen, but it can be a boon to all kinds of cooking. Here is our guide to what types to use, and where to get them.

So where to begin? A good start, says Harris, would be to make a beurre aux algues to go with fish dishes. He favours sea lettuce and gutweed for his, drying it for 72 hours before grinding it and adding it to homemade butter. Andy Appleton, head chef at Fifteen Cornwall, is another seaweed butter fan; he uses The Cornish Seaweed Company’s Sea Salad mix for his. He has also served tagliatelle with sea spaghetti tossed through it - cooked, like dry pasta, in boiling water - and made pasta dough with dried, finely ground dulse folded in. “You get that subtle taste of the sea - it’s not salty, but it’s there.”

http://www.theguardian.com/lifeandstyle/2015/may/20/seaweed-supermarket-rise-guide-types

05/2015
Bringing the sea to the supermarket

By West Briton | Posted: May 19, 2015

A taste of the sea is now available in supermarkets

http://www.westbriton.co.uk/Bringing-sea-supermarket/story-26532300-detail/story.html

05/2015
Seaweed spag bol, the new diet trick

Keen to stay off carbohydrates but are craving pasta? Good news: there’s a new, super-healthy alternative arriving in supermarkets this week.

Fresh sea spaghetti, which went on sale in selected Tesco stores yesterday, is a spaghetti-shaped seaweed full of vitamins and minerals which can be used as a healthy and low-carb pasta substitute.

Already popular with the likes of Jamie Oliver, Heston Blumenthal and Yotam Ottolenghi, fresh seaweed can be cooked like pasta and served with a sauce, added to soups, curries and stews as a thickener, or served as a vegetable side dish like broccoli.

Long eaten in coastal areas such as Cornwall, Wales and Ireland, it hasn’t travelled much further inland in large quantities until yesterday, when Tesco became the first British supermarket to sell the fresh edible seaweed.

Bart Van Gorp, the chain’s vegetable buyer, says: ‘It’s chewy and has a subtle, salty taste.’

Tesco’s sea spaghetti is gathered by hand on Cornish beaches by conservationist Tim van Berkel and renewable energy engineer Caroline Warwick-Evans.

They formed the Cornish Seaweed Company in Falmouth in 2012.

Tim says: ‘We started out with a stall at local farmers’ markets and food festivals and are now going into Tesco, where we hope lots more people will discover the wonderful taste of fresh seaweed.’

Available in 71 Tesco stores to start with, sea spaghetti costs 50p for an 80g pack.


18/05/2015
Fresh seaweed for foodies stocked by Tesco in 71 stores

21 May 2015 | By Carina Perkins

The retailer is selling 80g pouches of fresh himanthalia elongata, or ‘sea spaghetti’, supplied by The Cornish Seaweed Company

Tesco is first mult to sell fresh seaweed

Tesco has become the first British supermarket to stock fresh seaweed as it looks to capitalise on the latest ‘superfood’ trend.

The retailer is selling 80g pouches of fresh himanthalia elongata, or ‘sea spaghetti’, supplied by The Cornish Seaweed Company, in 71 stores.

Promoted by chefs Nathan Outlaw and Raymond Blanc, seaweed has been tipped as a key foodie trend. Dried products have already enjoyed success in retail.

Tesco and The Cornish Seaweed Company – founded in 2012 by Tim van Berkel and Caro Warwick-Evans – harvests the sea spaghetti by hand from Cornwall’s Lizard peninsula. It is rich in immune-boosting polysaccharides such as laminarin.


21/05/2015
Seaweed Industry, Repeat Fraud, Banishing Beige

Mortgage rates are expected to fall further as one of the UK's biggest lenders launches a record breaking deal. Could it be the start of a price war? Meanwhile the Rightmove index reports the highest ever...

Available now  
42 minutes

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Vitamin Sea- harvesting a Cornish superfood

By WMNCBarnes | Posted: June 22, 2015

Caro Warwick-Evans harvesting seaweed with Tim van Berkel

Western Morning News
21/06/2015
Quarry expansion plans could threaten Cornish Seaweed Company business

By WMNVergnault | Posted: July 08, 2015
A RECENT BOOM

Although seaweed has been eaten for centuries, it’s faced a significant boom in recent years. Bird believes this is partly due to the growing trend of restaurants encouraging foraging and the use of ingredients from a local natural larder.

Seaweed has traditionally been eaten in the Far East, and “initially, UK delicatessens steered seaweed towards Far Eastern recipe ideas,” says Bird. This has changed recently, however, with the introduction of products, such as dried seaweeds from Mara Seaweed, laver biscuits from the Pembrokeshire Beach Company and fresh British seaweed harvested by The Cornish Seaweed Company, in supermarket chains, such as Marks & Spencer and Tesco.

One half of The Cornish Seaweed Company, Caroline Warwick-Evans explains that she and Tim van Berkel established the company when they were looking for work in 2012. After hearing about the seaweed industry in Ireland, Warwick-Evans did some research and soon discovered that England had nothing similar at the time.

She contacted an Irish seaweed company and arranged work experience for both her and Tim, exchanging labour for seaweed wisdom. Weeks later, Warwick-Evans and van Berkel returned to Cornwall to begin their own company from scratch, coordinating the structure and development of seaweed harvesting with Natural England, the Crown Estate and the Food Standards Agency.

As well as supplying Tesco, the company supplies to Jamie Oliver Restaurants, Raymond Blanc, the chain of wholefoods markets through London and more. Warwick-Evans also believes that seaweed has risen in popularity in recent years, saying “it’s taken off massively in the last 18 months.”


06/2015
TEST the BEST

THIS MONTH: We put the latest natural seaweed beauty products to the test

Dip your toe in

£3.35
The Big Blue bath bomb has softening seaweed, sea salt, and lavender and lemon oil. **WE LOVE:** The bargain price. **BEST FOR:** A night in after a hard day's work.  
lush.co.uk

£5.45
This organic seaweed and citrus bath foam offers a mineral-rich soak. **WE LOVE:** That it's vegan-friendly and paraben-free. **BEST FOR:** Sensitive skin.  
faithinnature.co.uk

£10.50
Packed with Fucus seaweed, this bath bag helps lift excess fat deposits. **WE LOVE:** That it can be re-used up to three times. **BEST FOR:** Drawing out toxins.  
cornishseaweedcompany.co.uk

Plain sailing

Coast magazine

08/2015
Scientists' hope for new seaweed-based antibiotic

By Jenny Walrond
BBC South West Health Correspondent

27 August 2015 | England
Cornish seaweed could be futuristic drug

By Plymouth Herald | Posted: August 29, 2015

Plymouth Herald
29/08/2015
The Cornish Seaweed Company Wins Cornish Business of the Year

December 5, 2015

admin

Leave a comment

05/12/2017
Seaweed Magic
Discover the health benefits of seaweed

Policy
The Innovative Farmer's Story

Living Well
Our New Down to Earth Food Club
VIDEO: Cornish Seaweed Company Crowned Best Business


01/12/2015
It occurs like clockwork, twice daily, directed by the position of the moon and the time of year, the sea at Nanville – a rocky foreland and headland on Brittany's southernmost coast. Here, seaweed – mariee back in a patchwork of tide pools, each of the shallow water puddles teams with an abundant underwater world of its own. Here, under the sun until the tide is starting to draw in again, lives a still life of marine specimens and seaweeds. From green, spiny, starfish to cuttlefish, red-brown bands of chile and bright green, rail-edge leaves of sun lichen. For Carni Wrinch-Peart, co-founder of The Cornish Seaweed Company, and her mutual Clark, low tide is prime work time. Together with their business partner and long-time friend Tim van Berkum, they are the only commercial seaweed businesses in England. Armed with scissors and a big yellow plastic bucket, the couple is wading through the sea pools in their waders on the lookout for edible kinds of seaweed algae that grow in profusion on the rugged shores of Cornwall. Finding footholds among the slippery rocks that the tide has exposed, Cargo bends down every few steps to cut off a myriad of drifting seaweed fronds in varying colors, textures and shapes for, carrying their 3-month-old daughter Marnie – whose name fittingly translates...
TASTE OF EXMOOR

Seaweed

WORDS by Tony James
FESTIVAL PHOTOS by Andrew Hobbs
UNDERWATER PHOTOS by Mike Deaton

The Japanese, Koreans and Chinese have known all about it since prehistoric times. The Irish have used it for centuries as food and medicine. So have the Canadians and French. Scandinavians believe that it stops men going bald. Icelanders bathe in it and Italians use it in ice-cream.

We’re talking about seaweed, or sea vegetables if you prefer, and, of the world’s 11,500 species, some of the most valuable, tasty and nutritious can be found along our Exmoor and North Devon coasts, but until recently hardly anyone wanted to know...
FRESH SEAWEED IS RICH IN NUTRIENTS - SO WHY DO WE IGNORE IT IN BRITAIN?

The Cornish Seaweed Company's Caro Warwick-Evans and Tim van Berkel

The 'new' veg looks poised to become a popular ingredient in home kitchens thanks to supermarkets and celebrity fans

SOPHIE MORRIS
@morris_sophie

Thursday 7 April 2016 20:21 BST


07/04/2016
Seaweed, this year's superfood: sales soar as it swims into the mainstream

By Ella Turner
5 APRIL 2016 - 10:31AM

THE CORNISH SEAWEED COMPANY

http://derkern.miele.co.uk/2017/02/08/the-cornish-seaweed-company/

08/02/2017
Keltek Cornish Brewery based in Redruth unveils new beer in collaboration with Cornish Seaweed Company

Cornish seaweed and beer, geddon!


18/11/2017