

## Newsletter no. 4 (January-April 2020) of the GRASS project

Dear Partners this is the fourth newsletter of the GRASS project, enjoy reading!

We had our 2<sup>nd</sup> partner meeting in Latvia by end of February 2020 and after checking the project progress we can expect the first project output, the pan-Baltic map with environmental data in June 2020. We have also started preparation to our project conference which is planned for June 3<sup>rd</sup>, 2020 in Berlin, Germany.

Please keep in mind that due to the corona virus current situation some of the dates for planned events might change due to given circumstances.

SUBMARINER Network team

### Rumor: *Aosa*, a type of edible green seaweed, is effective against the new coronavirus



The rumor originated from a now-deleted press release published by Chubu University in Aichi Prefecture that reportedly boasted that recent research co-led by professors from the school had discovered the sea lettuce's potential ability to stem the proliferation of the new coronavirus — although the research itself was primarily focused on a different type of coronavirus.

Read more: <https://www.submariner-network.eu/rumor-aosa-a-type-of-edible-green-seaweed-is-effective-against-the-new-coronavirus>

## GRASS project partners met in Latvia within the 2nd partner meeting



11 project partners met in Riga on 27-28.02.2020 to discuss the project progress and upcoming activities. The partner meeting attended 11 project partners. This time the new partner from Russia Baltic Fund for Nature was also present, Nikolai Kovalchuk.

Read more: <https://www.submariner-network.eu/grass-project-partners-met-in-latvia-within-the-2nd-partner-meeting>

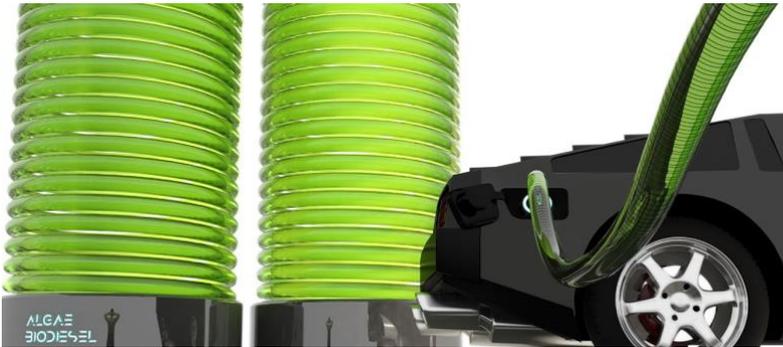
## 2nd stakeholder meeting within the GRASS project



The first stakeholder meeting in Latvia and the second stakeholder meeting within GRASS was organized in Liepaja with the title “Seaweeds - Traditions, Experiences and Opportunities”. During the event, the experts gave presentations on various seaweed-related topics - algae ecology and conditions that determine the algae stands in the Baltic Sea, economic importance of algae, collection and management of leached algae and research.

Read more: <https://www.submariner-network.eu/the-latvian-project-partners-conducted-the-2nd-stakeholder-meeting-within-the-grass-project>

## Car drives 80 kilometres on fuel from seaweed



A passenger car in Denmark was the first in the world to drive 80 kilometres on a blend containing biofuel from seaweed. Wageningen Food & Biobased Research produced the biobutanol from sugars from seaweed. The successful experiment stems from the Horizon 2020 project MacroFuels.

Read more: <https://www.submariner-network.eu/car-drives-80-kilometres-on-fuel-from-seaweed>

## Best seaweed farming technologies – Dutch example



Commercially viable sea farming requires high-tech machinery and management systems to optimize production. Researchers, engineers, operators, IT developers and others need to collaborate to develop the needed equipment and find a way to make it available for all farmers. It holds the promise for more automation and valorisation in a Dutch-designed industry of sea farming.

Read more: <https://www.submariner-network.eu/best-seaweed-farming-technologies-dutch-example>

## GRASS project conference – registration open

GRASS - Growing Algae Sustainably in the Baltic Sea

**SAVE THE DATE**

GRASS Conference & Exhibition

**Benefits and opportunities of macroalgae  
production and use for the Baltic Sea**

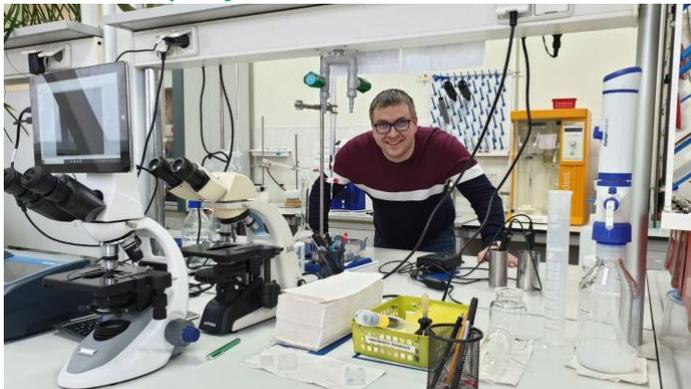
**3 June 2020, Berlin (Germany)**



The GRASS conference will gather knowledge relevant for the Baltic Sea Region to raise awareness among public authorities, on the arising macroalgae benefits and opportunities and pave the way for innovation and product development. The conference will cover the triple helix of innovation (industry, academia and government) within macroalgae production and use, including beach-wrack.

Read more: <https://www.submariner-network.eu/grass-project-conference-registration-open>

## Metal Production and Rocket Cluster sign new contract on harvesting seaweed project



The Lithuanian Business and Support Agency (Lith. LVPA) and Sirputis (Seaweed processing technologies) have signed an agreement concerning the financing of a project on creation of innovative technology of edible seaweed cultivation and harvesting. In joint activity with “Metal Production” and “Rocket Cluster”, the company will develop a project called “The Technology of Universal Position-Modular Cultivation, Automated Harvesting of Edible Seaweed”.

Read more: <https://www.submariner-network.eu/seaweed-technology-is-being-developed-in-lithuania-for-unilever-nestle-and-other-corporations>

## EU Interreg funding for smart ideas in blue growth



Mussels farming, algae cultivating, blue biotech are no longer exotic words in the vocabulary of regional governments and private companies in the Baltic Sea region. Lately, they've been generating a lot of knowledge and experience in these sectors. Projects, like those co-financed by Interreg Baltic Sea Region that provides grants for smart ideas, allow experimentation.

Read more: [https://sites.utu.fi/bre/eu-interreg-funding-for-smart-ideas-in-blue-growth/?utm\\_source=emaileri&utm\\_medium=email&utm\\_campaign=BRE%201\\*2020&utm\\_term=Read%20more&utm\\_content=u-3430512-65925614-2029929-3](https://sites.utu.fi/bre/eu-interreg-funding-for-smart-ideas-in-blue-growth/?utm_source=emaileri&utm_medium=email&utm_campaign=BRE%201*2020&utm_term=Read%20more&utm_content=u-3430512-65925614-2029929-3)

## Fucus settlement in the Bay of Kiel



In November 2019, the FucoSan partner CRM started a new research project. Over a period of three years, three different shallow water sites in the Bay of Kiel will be selected to document the settlement of the bladder fucus (*fucus vesiculosus*) which is native and protected in Germany.

Read more: <https://www.fucosan.eu/en/news/>

## Eating seaweed could prevent colon cancer



Eating seaweed that grows near the Florida Keys could protect against colon cancer and inflammatory diseases of the digestive tract, according to research from the University of Florida College of Pharmacy. Researchers conducted a multi-year study to identify the compounds in seaweed that contain anti-inflammatory properties as well as the mechanisms that cause these compounds to reduce inflammation. Their findings were published in the journal *Free Radical Biology and Medicine*.

Read more: <https://www.fox10phoenix.com.cdn.ampproject.org/c/s/www.fox10phoenix.com/news/eating-seaweed-could-prevent-colon-cancer-inflammation-of-digestive-tract-study-suggests.amp>

## New survey shows little consumer preference between farmed and wild seafood



More than half of seafood consumers in key markets don't have a preference between wild and farmed fish, but they do want products that take a responsible approach to protecting both planet and people, a new survey conducted on behalf of the Aquaculture Stewardship Council (ASC) found.

Read more: <https://www.seafoodsource.com/news/environment-sustainability/new-survey-shows-little-consumer-preference-between-farmed-and-wild-seafood>