

**Press Release**  
**For direct publication**



1<sup>st</sup> International Seaweed Conference USA

**Seagriculture**

7 - 8 SEPTEMBER 2022  
PORTLAND (ME), USA

**Atlantic Sea Farms to organize live cooking event during Seagriculture USA 2022!**

Seagriculture USA 2022, the first international seaweed conference in North America will take place from 7 - 8 September 2022 in Portland, Maine.

Being the hotspot for the seaweed industry in North America the state of Maine is proudly supporting this first international seaweed conference in the USA. The conference is being supported by Maine Department of Economic and Community Development (DECD), Maine Technology Institute (MTI), Maine International Trade Center (MITC) and Maine North Atlantic Development Office (MENADO).

In addition to the sponsoring of the state of Maine the organizers are pleased to announce the sponsorship of a live cooking event by Atlantic Sea Farms.

The founders of Atlantic Sea Farms created the first commercially viable seaweed farm in the United States in 2009. Today, under new leadership, Atlantic Sea Farms' goal is to diversify opportunities for working waterfront communities by building a market for domestic, fresh, healthy alternatives to imported seaweed products on behalf of their partner farmers.

Now, more than ever, we need food sources that can positively impact the economic and environmental health of coastal communities. At Atlantic Sea Farms they identify, and work with, fishermen throughout the coast of Maine to help them start their own kelp farms. Atlantic Sea Farms provides technical assistance to help these farmers get farm leases, set up their gear, learn how to seed and harvest, and support their business planning.

Atlantic Sea Farms offers a wide range of kelp products to buy online and in stores and in addition offers quality Maine Seaweed in bulk to restaurants and product developers.

During Seagriculture USA 2022 Atlantic Sea Farms will organize a live cooking event with their own products in order to create more awareness that Kelp is not only very tasty and offers a huge variety of preparations but is also one of the most nutrient dense foods on the planet and is a zero input, carbon negative crop with measurable impacts on the health of our oceans and economies in the face of climate change.

Atlantic Sea Farms is pleased to introduce the two chefs who will be starring in the live cooking event; **Jonathan Uribe**, Food Service and University Dining Sales at Atlantic Sea Farms and **Matt Haight**, Fermentation Lead at Atlantic Sea Farms.

Jonathan comes from the world of restaurants -- he has been cooking professionally his entire professional life, and only recently left the line, but still finds time for a popup now and then. As someone who loves finding connections between people, he is excited about the opportunity he has to create bonds between chefs and diners all over the country with the fisherpeople and coastal communities of Maine.

Matt brings fifteen years of experience in the food and beverage industries as a chef and successful restaurant owner. He is passionate about quality ingredients and supporting local agriculture. Matt is motivated by Atlantic Sea Farm's mission to create tasty, sustainable products that benefit Maine's communities and is always busy making our probiotic-loaded fermented products funky and delicious.

The live cooking event is open to all delegates of Seagriculture USA 2022 and will take place on the second day of the conference, September 8<sup>th</sup>.

More information about Seagriculture USA and Atlantic Sea Farms can be found on [www.seagriculture-usa.com](http://www.seagriculture-usa.com) and on [www.atlanticseafarms.com](http://www.atlanticseafarms.com)

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