



BOOSTING SEAWEED VALORISATION IN MOROCCO: STATE OF THE ART AND VALORISATION POTENTIAL

18 JUNE 2026



15th International Seaweed Conference EU

Seagriculture

16 - 18 JUNE 2026
GOTHENBURG, SWEDEN



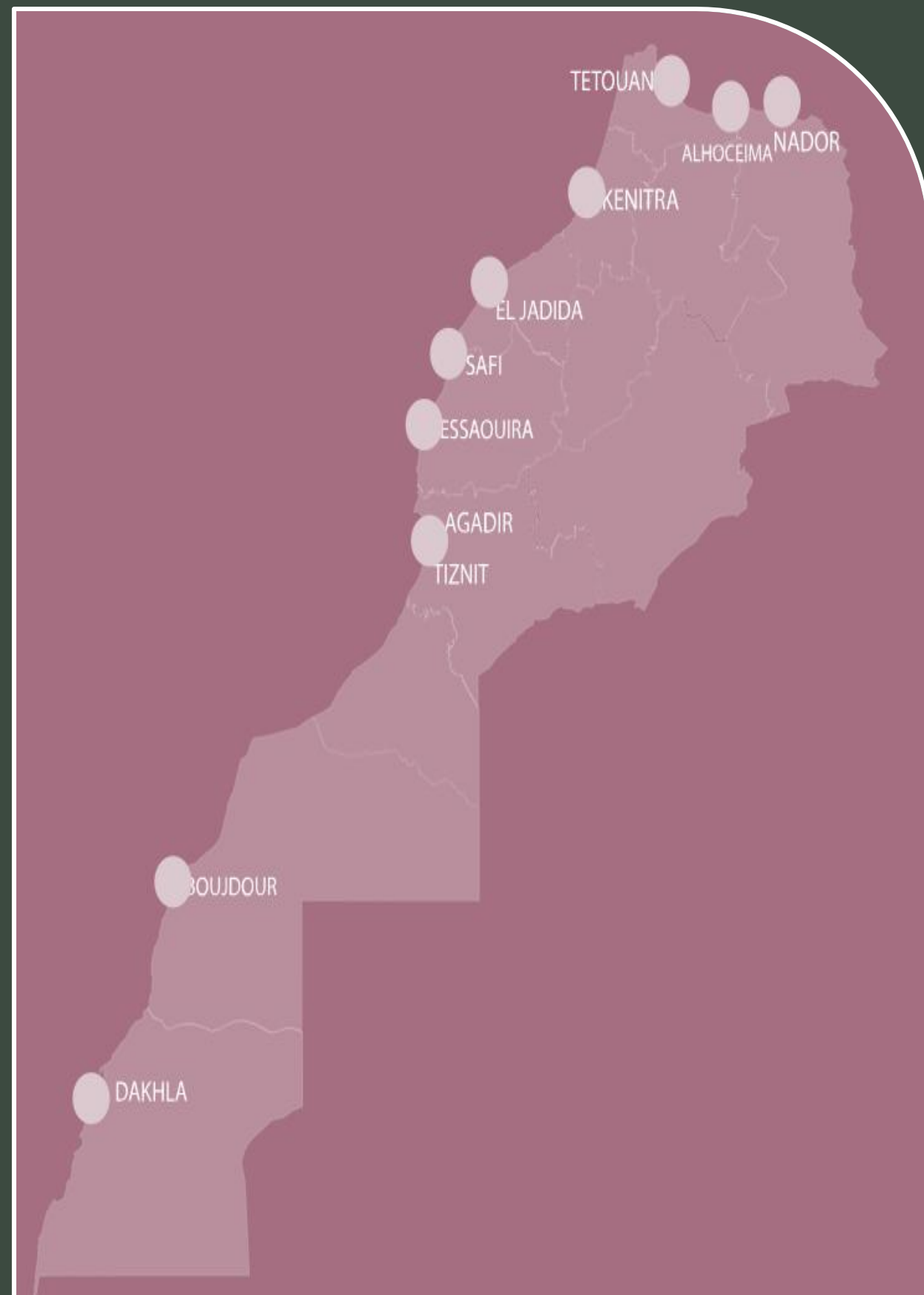
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STATE OF THE ART

- National production
- Legal framework
- Distribution channel
- Stakeholders
- Value Chain Analysis
- Objective Analysis



TARGET AREA

Morocco has two coastal regions where seaweeds are obtained from both wild harvesting and aquaculture.

COMMERCIAL SPECIES

- Agarophytes:

(*Gelidium* and *Gracilaria*)

- Carrageenophytes:

(*Gigartina*)

- Alginophytes:

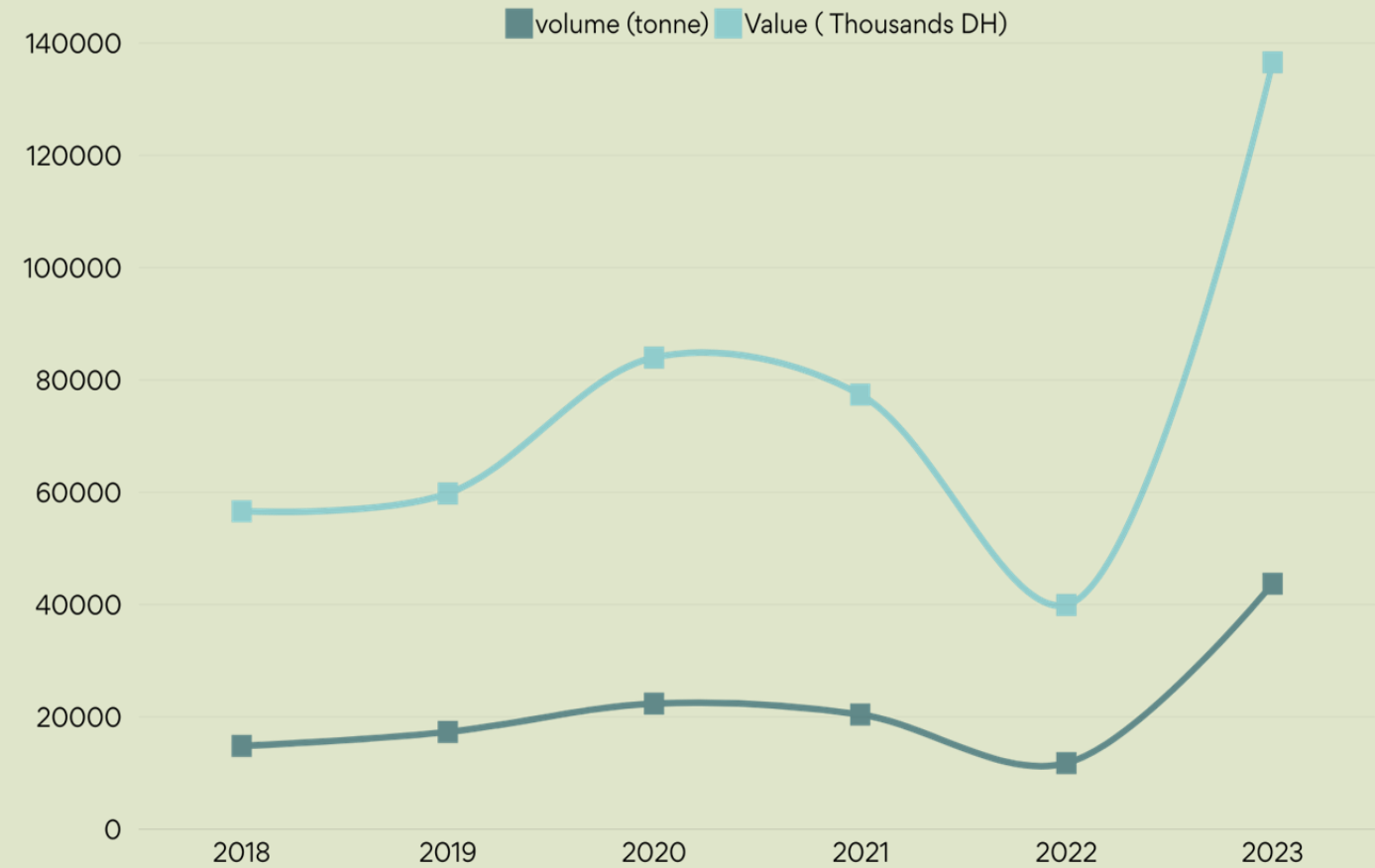
(order Laminariales)

- Ulvaes:

(*Ulva*)



NATIONAL WILD SEAWEEDS PRODUCTION

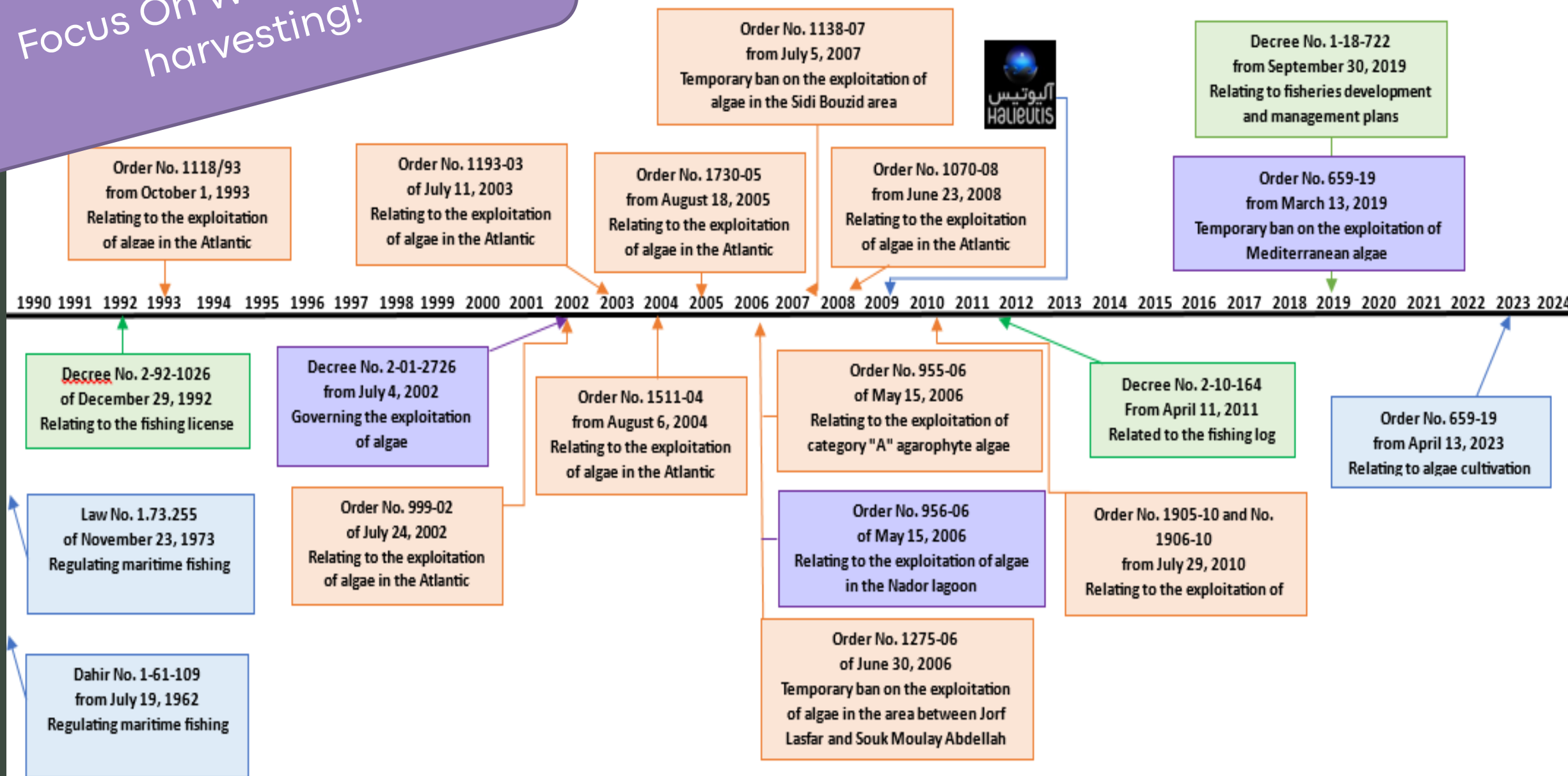


Annual contributions have shown fluctuations, with both decreases and increases. Nevertheless, production, both in volume and value, has nearly tripled in 2023 compared to 2018, while the price in DH/kg continues to decline;



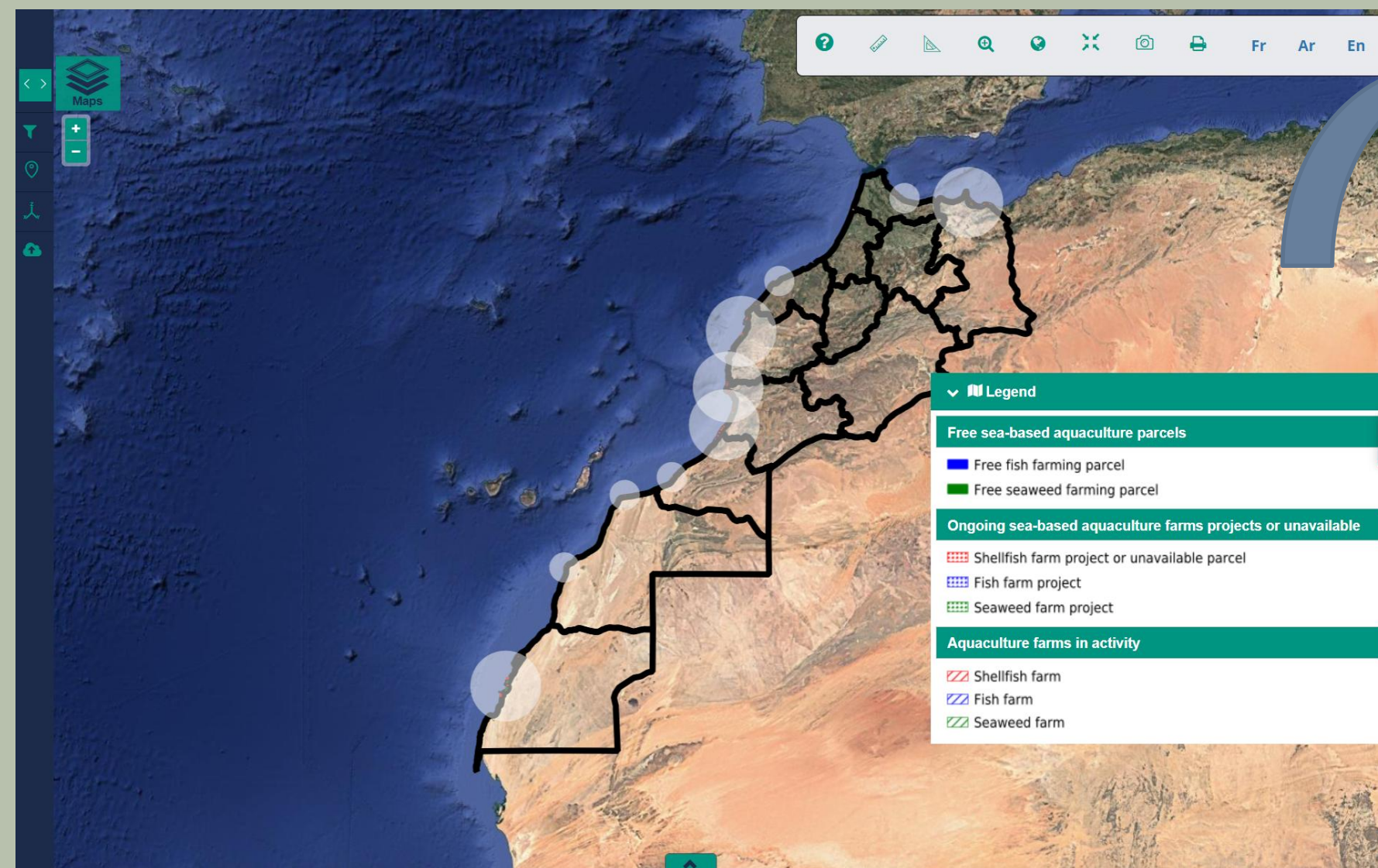
LEGAL FRAMEWORK GOVERNING THE EXPLOITATION OF WILD SEAWEED

Focus On Wild Biomass harvesting!



The national regulatory framework is limited to preserving algal stocks and organizing the harvesting activity.

SEAWEEDS FARMING



Free sea-based aquaculture parcels

- Free fish farming parcel
- Free seaweed farming parcel

Ongoing sea-based aquaculture farms projects or unavailable

- Shellfish farm project or unavailable parcel
- Fish farm project
- Seaweed farm project

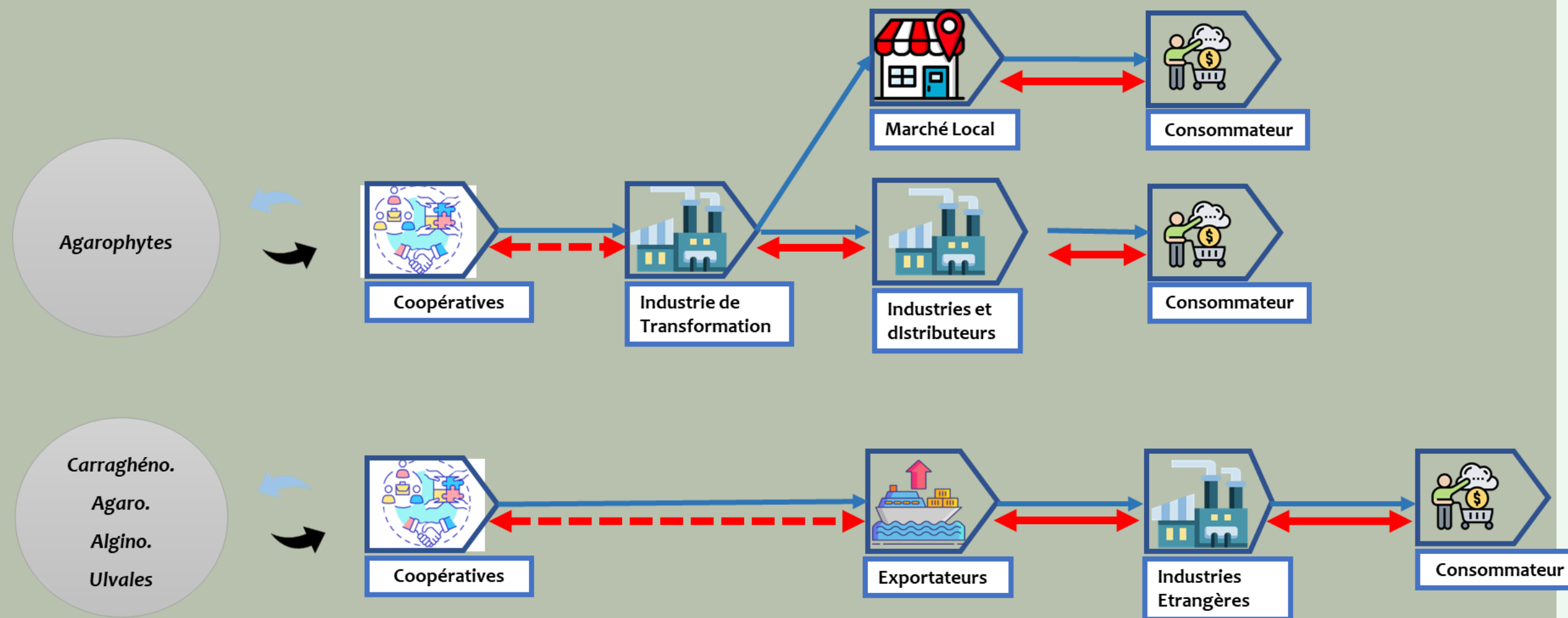
Aquaculture farms in activity

- Shellfish farm
- Fish farm
- Seaweed farm

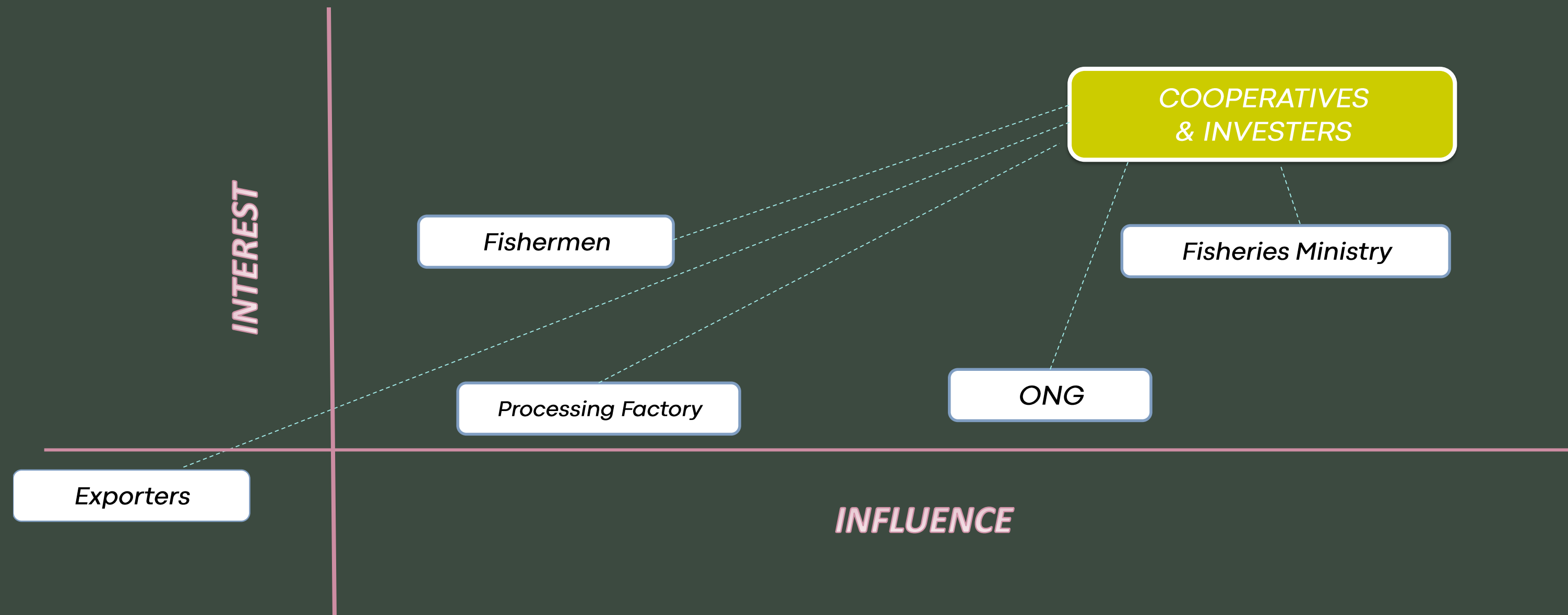
Data are available on
ANDA GEOPORTAIL

Geoportail screenshot – National Agency of Aquaculture Development

DISTRIBUTION CHANNELS



STAKEHOLDERS



PROBLEM ! LIMITED VALORIZATION

Only One type of valorisation!
Agar production from Agarophytes

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1. Drying Constraints

The traditional drying process alters the bioactive compounds of seaweeds, thereby limiting their valorization.

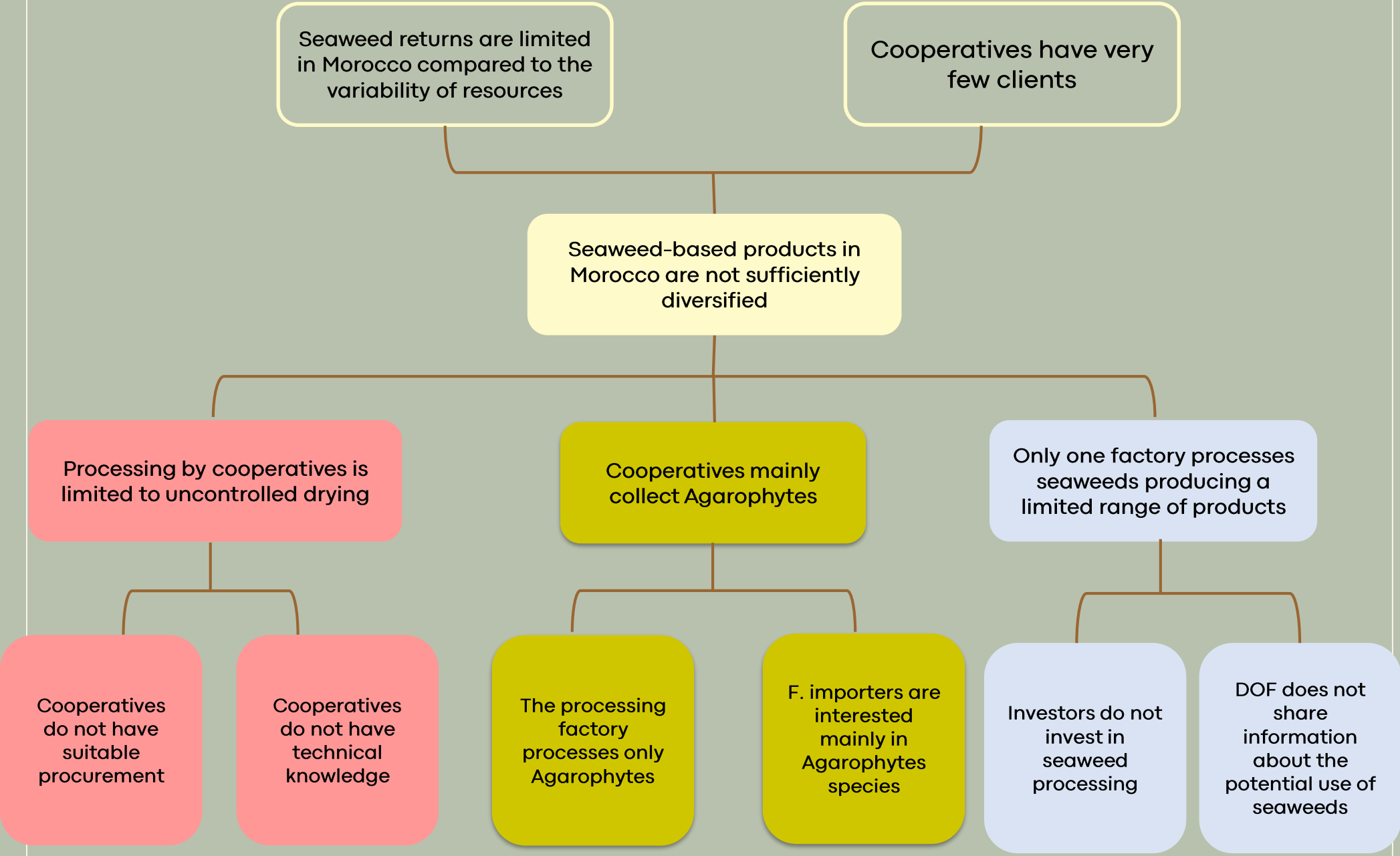


Agar processing unit (www.setexam.com)

2. Agar Extraction

The extraction of agar from agarophytes is the main activity in the seaweed value chain in Morocco.

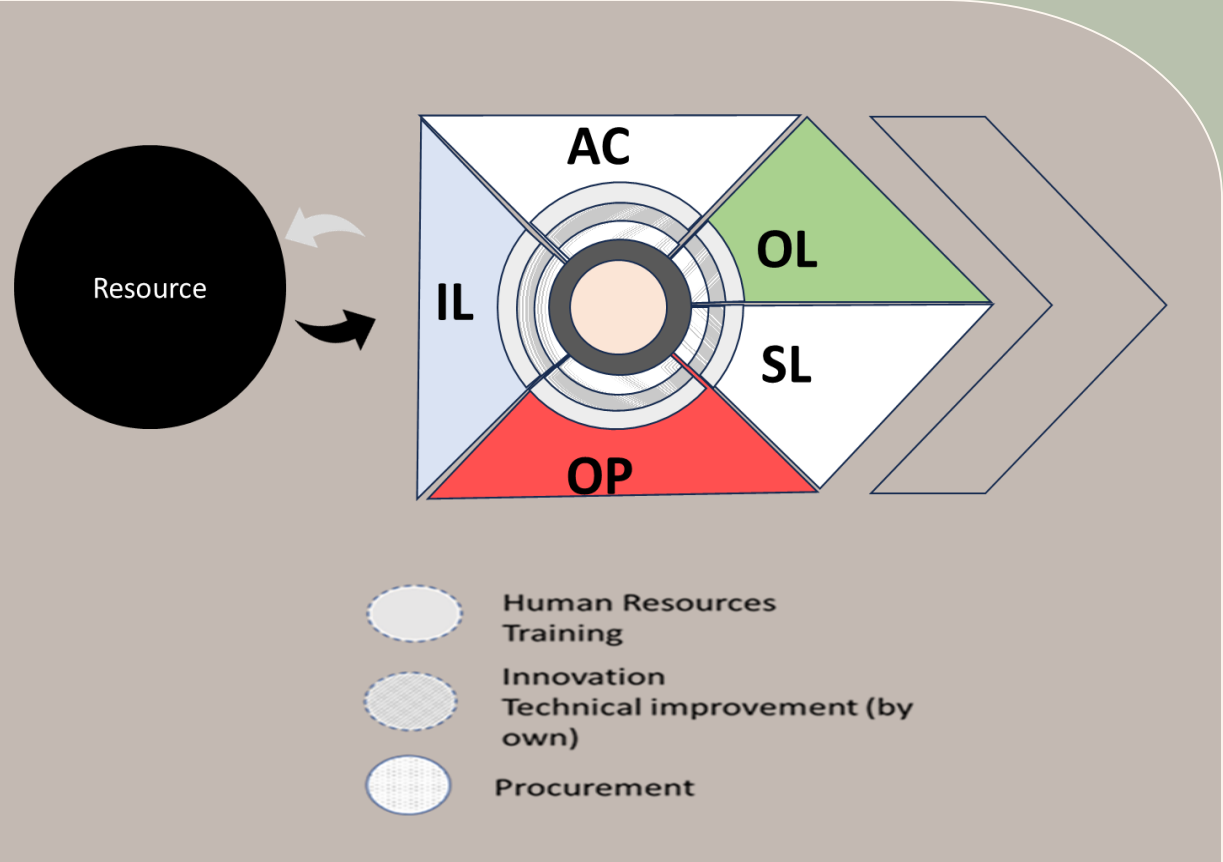
VALUE CHAIN ANALYSIS



IL (Inbound logistic)

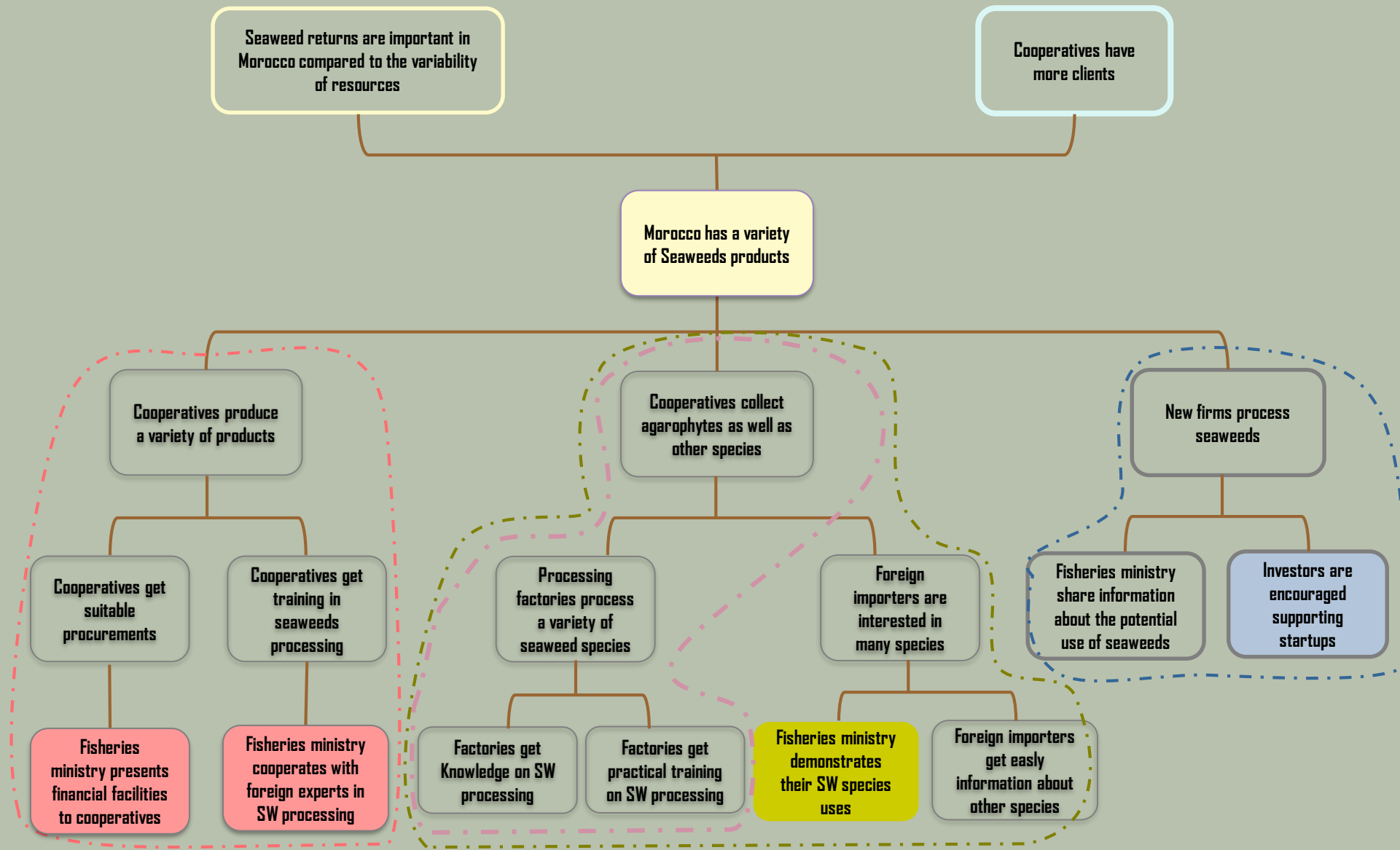
OL (outbound logistic)

OP (Operating Processing).



OBJECTIVE ANALYSIS

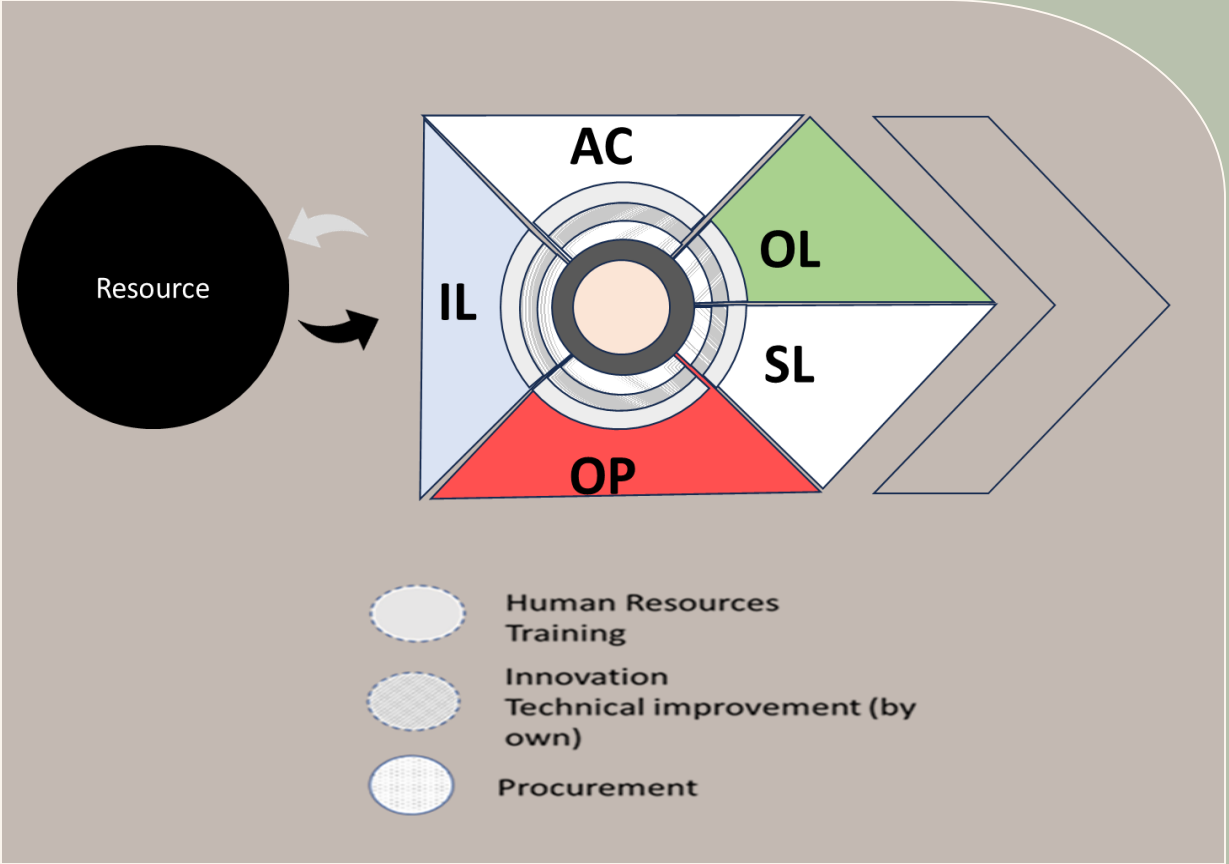
« Blue Economy »



IL (Inbound logistic)

OL (outbound logistic)

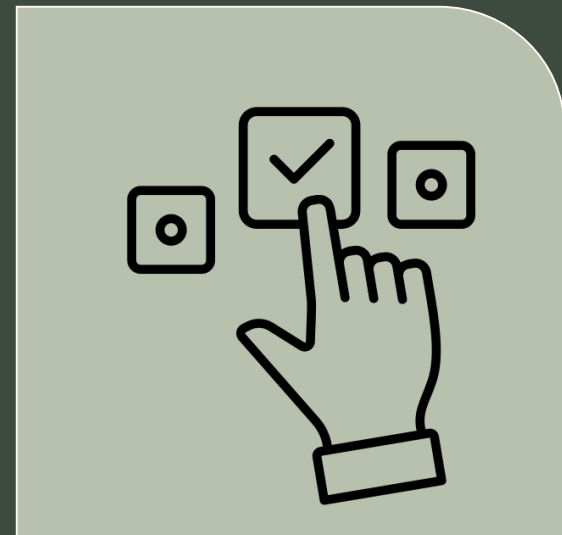
OP (Operating Processing).



Investigation Of Additional Valorization Pathways

Seaweed In Food Product Formulation

Seaweed drying technique
according to application



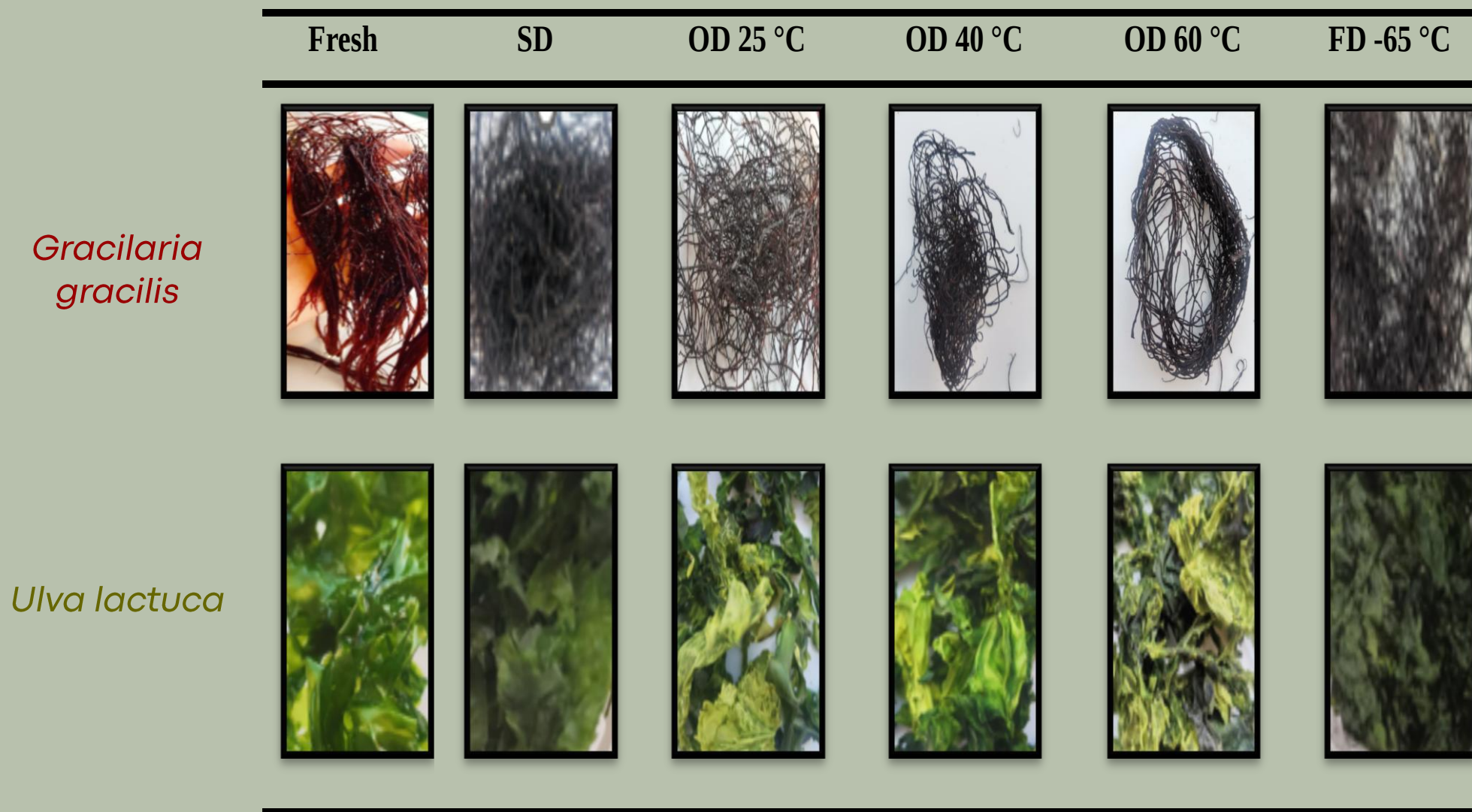
Study of Moroccan
Consumer Acceptance



R&D New Products
Food Fortification

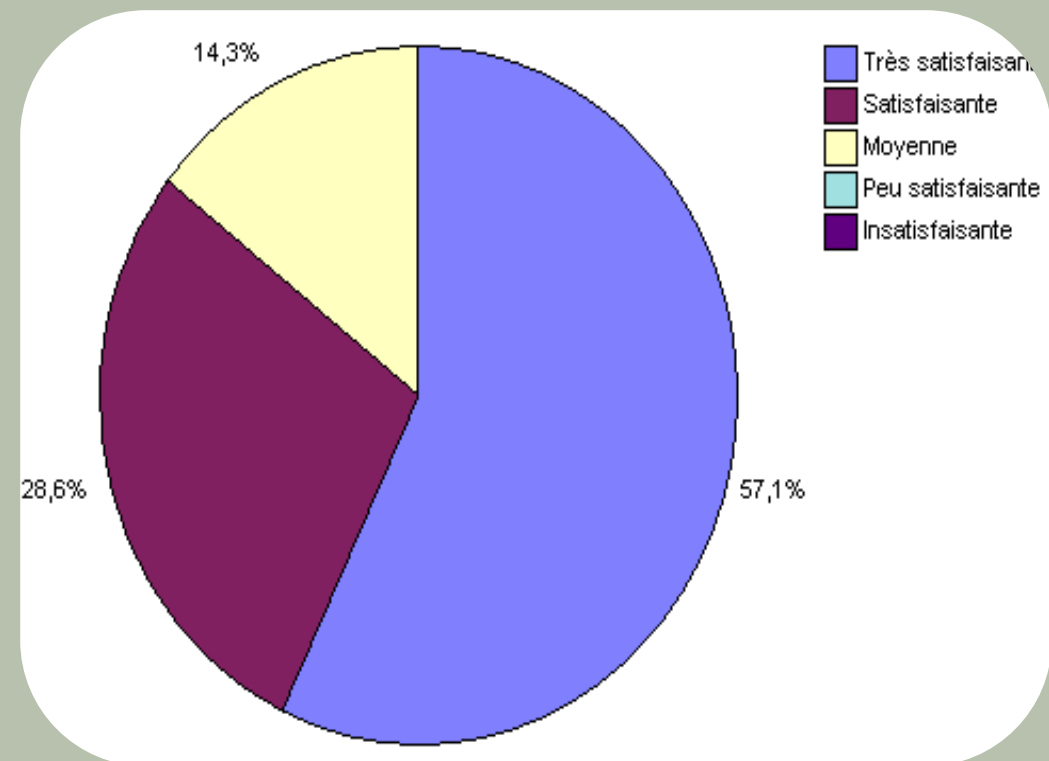


DRYING OPTIMIZATION FOR SUITABLE APPLICATION

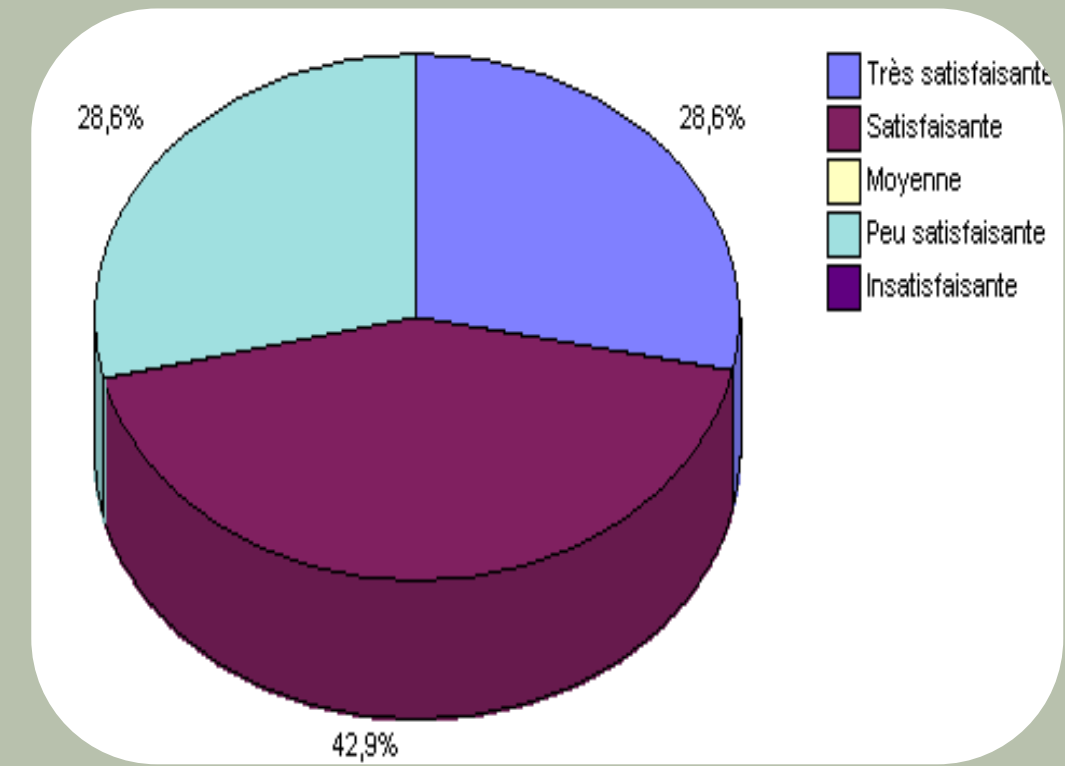


- Oven drying (OD) represents a controlled alternative that maintains bioactive compounds and antioxidant activity.
- Solar drying (SD) effectively preserves the antioxidant potential of *Ulva lactuca*.
- Freeze-drying (FD) better preserves the color of *Ulva lactuca*, enhancing its suitability for direct human consumption and commercialization.

MOROCCAN CONSUMER ACCEPTANCE



Ulva Lactuca



Gelidium corneum

R&D NEW PRODUCTS



Process Validation



Sensory profile & Acceptance



Packaging

R&D NEW PRODUCTS



Marinating



Brining



Candying



Drying



R&D NEW PRODUCTS



R&D NEW PRODUCTS





THANK YOU !

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