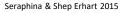


## MAINE COAST SEA VEGETABLES



Maine Coast Sea Vegetables (MCSV) was founded in 1971 by Shep and Linnette Erhart. Daughter Seraphina is now General Manager

Starting over a bowl of miso soup with local Alaria in their farmhouse kitchen, they built one of the most recognized and trusted brands in the industry





In 2017 MCSV became **100% EMPLOYEE OWNED** through an Employee Stock Ownership Plan



**Our mission is twofold:** to provide high quality North Atlantic sea vegetables as user-friendly foods, supported by reliable information; and to build respectful, long-term relationships with our customers, suppliers, employees and the environment.

**Intentions:** We strive for honesty, accountability, patience, and care. We understand that these gifts from the sea come with a responsibility to apply evolving sustainable practices in growing, harvesting, processing and distributing. These intentions also apply to our community outreach efforts and customer education.



Just some of our Sea Vegetable offerings!



Offering eight North Atlantic species in a range of whole-leaf and milled forms. Our iconic Sea Seasonings are a customer favorite.



In 2015 MCSV moved to this purpose built facility.



MCSV helped develop the Wild Crop Seaweed Standard accepted by the USDA National Organic Program

In 1992 MCSV became the  $1^{\mbox{st}}$  US seaweed company to receive Organic Certification by OCIA





L-R: Kelp in the wild; dried kelp; Seaweed Salad

- Sustainably wild sourced by independent harvesters from Organic approved areas in the North Atlantic
- Dried using traditional, low-heat methods such as solar, greenhouse, and geothermal to preserve nutrients and phytochemicals
- Farmed seaweed will complement the wild harvest as Maine's mariculture industry grows



Visit Seaveg.com

Kelp Krunch is another customer favorite and currently our only cooked product

2021 Good Food Award Winner (Ginger) & Finalist (Original)!



