

The background image shows the interior of a boat, likely a fishing vessel. It features a white cabin with various pieces of equipment. In the upper right, there is a clipboard with a white sheet of paper and a metal fastener. Below it, a black bucket sits on a ledge. To the right, there is a coiled rope and a wooden handle. In the lower left, a green circular object with a metal frame and several long, thin handles is visible. In the lower right, a circular metal component with several small protrusions is seen. The overall scene is brightly lit, suggesting an outdoor or well-lit indoor environment.

Maine

Seaweed Showcase

September, 2022

Coordinated & Designed by:

FOCUSMAINE

focusmaine.org

The Maine Seaweed Showcase is a summary of farmers, innovators, educators, researchers, and nonprofits working to create a resilient, thriving seaweed aquaculture industry in Maine.

Coordinated and designed by FocusMaine—a private sector-led initiative designed to accelerate economic growth and create quality jobs in Maine's agriculture, aquaculture, and biotech sectors—and co-created with 15+ leaders and entrepreneurs in Maine's blue economy, this publications outlines 35+ businesses, projects, programs, and initiatives across the state.

Farmers.

Harvesters

& Value-added

Producers



Atlantic Sea Farms



About

Good food should do good. Atlantic Sea Farms is a women-run, mission driven, vertically integrated, regenerative kelp aquaculture company based in Maine. We are dedicated to making a powerful and positive impact on the health of our customers and oceans by creating craveable and innovative products made from sustainably farmed sea greens, all while expanding opportunities for coastal communities. Atlantic Sea Farms partner farmers are the leaders in seaweed aquaculture in the US, landing over 80% of domestically cultivated seaweed.

Expanding opportunities for working waterfront communities

The Gulf of Maine is warming faster than 98% of oceans worldwide, and in Maine, our coastal economy is almost singularly dependent on one wild species—lobster. But there is hope. Cultivating kelp is proving a viable tool for fishermen and muscle farmers to diversify their incomes in the face of climate change. Seaweed aquaculture utilizes the same working knowledge of the ocean, as well as skills and infrastructure, as lobster fishing and shellfish aquaculture. By working with these skilled maritime professionals to farm kelp in their off season from fishing on independent farms, we are collectively building and leading an entirely new industry in the United States. Atlantic Sea Farms partner farmers landed over 80% of domestically cultivated seaweed in 2021, which represents over 90% of Maine’s seaweed aquaculture industry.



Credit: Daily Harvest

Link: [Meet the Farmers.](#)

Continued...



Driving the new market for domestic seaweed in the US

Over 98% of the seaweed eaten in the US is grown overseas. By creating a suite of value-added, award-winning CPG products, Atlantic Sea Farms leads in driving a new conversation about kelp on shelf and in homes across the country. Currently in 1500 stores, and rapidly growing, the Atlantic Sea Farms branded products are demonstrating that good food can do good, and are inspiring consumers to add kelp to their everyday diet. With smoothie cubes, condiments, and center-of-plate products, Atlantic Sea Farms is rapidly scaling demand for family farmed seaweed, ensuring that opportunities for fishermen to diversify into kelp aquaculture continue to grow.

Link: [Atlantic Sea Farms Wholesale Program](#)



Best-in-class supply chain

Atlantic Sea Farms is a vertically integrated company, producing high quality kelp seed in their state of the art cultivation center, and working directly with their community of partner farmers throughout the entire year to ensure the highest quality yield at harvest. Atlantic Sea Farms gives all partner farmers their kelp seed for free, provides ongoing technical assistance and support throughout the growing season, and guarantees purchase of every pound their partner farmers grow at harvest. This model mitigates risk for fishermen farmers as they diversify into kelp aquaculture, and guarantees the highest quality product for consumers, chefs, product developers, and ingredient suppliers. Atlantic Sea Farms has built a first-of-its-kind, best-in-class supply chain, and operates in the grocery, restaurant, institutional dining, ingredient and raw material spaces. This model is a key driving force behind Atlantic Sea Farms' ability to scale and expand positive impact for coastal communities.

Link: [About Us](#)

Contact

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Ocean's Balance



About

Ocean's Balance is a Maine-based vertically integrated seaweed company focused on the production of consumer product goods for human consumption as well as industrial uses of seaweed. The company's award-winning retail line currently includes 20+ products sold in over 800 stores across the country.

Ocean's Balance is the recipient of a NOAA grant for the project entitled "Sustainable seed production for North Atlantic kelp aquaculture" in partnership with Woods Hole Oceanographic Institution. The grant will be used to establish skinny kelp gametophyte cultures for perpetual lab/nursery propagation.

Link: [Ocean's Balance Product Line](#)

Video



Link: [Entrepreneurs in the Blue Economy: Ocean's Balance Video](#)

Video by: [Gulf of Maine Research Institute / Gulf of Maine Ventures](#)

Contact

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Planet Botanicals



About

Michele Gilfoil, founder of Planet Botanicals, developed her award-winning all natural Seaweed Beauty™ skincare collection, made exclusively in Maine with sustainably harvested Maine Seaweed. Seaweed has tremendous benefits for the skin because of its powerful anti-aging, anti-inflammatory and antioxidant benefits and numerous vitamins that keep the skin healthy.

Products

Planet Botanicals was chosen as one of the [10 Best Indie Beauty Brands in 2018](#) when we showcased our new Seaweed Beauty™ Skincare Collection at the Indie Beauty Expo in New York City.

Our products are artisan made with nourishing Maine seaweed and other high potency plant-based ingredients that are sourced directly from Maine harvesters. Customers love our seaweed skincare products because they feel great on the skin, are readily absorbed with no oily residue and are made with high quality natural ingredients.

Sustainably harvested in the pristine Maine ocean waters, our seaweed also benefits the environment to improve the health of our planet.

The Seaweed Beauty™ Skincare collection consists of the Seaweed Voyager Travel Bag, Seaweed Bar Soap, the best-selling Seaweed Dream Cream and Seaweed Hand Cream, Seaweed Rescue Salve, and our latest product, Seaweed Shampoo Bars.

Planet Botanicals seaweed skincare products are available at the Portland Jetport gift shop, Vermont Country Store, online, as well as over 40 boutiques and spas throughout New England. We are in the process of expanding to specialty shops throughout the US.

Link: [Planet Botanicals Seaweed Collection](#)

Contact

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VIABLE GEAR

Products for a healthier ocean

Viabile Gear

About

Viabile Gear is a mission driven company seeking to reduce traditional petroleum-based plastics in the aquaculture and fishing industry by producing gear out of seaweed-based bioplastic. With this biodegradable and compostable base material Viabile Gear will be able to make a variety of products to be used in the marine environment, including kelp seeding twine, bait bags, tubular mesh, buoy markers, and more. Viabile Gear is an early-stage startup working on materials R&D, product design, and is in search of a Maine or New England based manufacturing facility.



Contact

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Links to Additional Maine Seaweed Businesses....

[Acadian Seaplants Limited](#)

[Atlantic Holdfast Seaweed Company](#)

[Bangs Island Mussels](#)

[Dulse and Rugosa, LLC](#)

[Heritage Seaweed](#)

[Islesboro Marine Enterprises](#)

[Maine Coast Sea Vegetables](#)

[Nautical Farms](#)

[Running Tide](#)

[SeaMade](#)

[Seaweed Evolution Inc](#)

[Smithereen Farms](#)

[The Crop Project](#)

Email Laura England (lauraengland@focusmaine.org) to add your seaweed business.

Researcher,
Educators,

Trade

Associations

& More



Gulf of Maine
Research Institute

Science. Education. Community.

Gulf of Maine Research Institute

Gulf of Maine Responsibly Harvested Verification Report Kelp (multiple species)

Kelp offers a promising way for fishermen to diversify their income streams in the lobster offseason, and it's also the newest seafood product we've verified under our Gulf of Maine Responsibly Harvested® label. The kelp industry was seeing market demand for eco-labels and sought verification that their product was responsibly harvested. Kelp is a great fit for the Gulf of Maine Responsibly Harvested® because that's exactly the point of our program — to give the region's seafood industry access to rigorous, detailed, trustworthy verifications that can open up new potential markets. Kelp differs from the other verified Gulf of Maine Responsibly Harvested® species, such as American lobster, haddock, or Atlantic sea scallops therefore, to develop new assessment criteria for the responsible harvest of an aquaculture product like kelp, our seafood team gathered input from the aquaculture industry and held internal discussions with GMRI research staff and aquaculture experts.

Their efforts led to the development of responsible harvest criteria founded on the best management and science practices, which were then used to assess farming practices for the three main species of kelp in the state.

Link: [Maine-Grown Kelp: Opportunity & Impact](#)

Link: [Gulf of Maine Responsibly Harvested Verification Report Kelp](#)

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Island Institute



Ocean Acidification Research

Since 2015, Island Institute’s Dr. Susie Arnold has partnered with Dr. Nichole Price’s team at [Bigelow Laboratory for Ocean Sciences](#), the [University of New Hampshire](#), [Bangs Island Mussels](#), and [Atlantic Sea Farms](#) to determine whether kelp farming can locally remediate ocean acidification and improve growing conditions for nearby shellfish. Through the use of moored scientific instruments measuring water chemistry, the team measured higher pH (decreased acidity) inside a kelp farm off of Chebeague Island and observed how mussels growing inside the farm are performing better. This team is now partnering and sharing its methodology with two other sugar kelp farms outside of Maine—[Seaweed Solutions](#) in Froya, Norway, and [Seagrove Kelp](#) in Craig, Alaska, to quantify the ecosystem services of kelp farms in different environments.

Link: [Ocean Acidification](#)

Link: [Celebrate the Planet, Eat Kelp](#)

Sustainable Seafood Podcast Series – Kelp

[Listen on Apple Podcasts](#)

The From the Sea Up podcast shares stories of sustainability from Maine’s coastal and island communities. In this episode, we’re talking about vegetables. But not just any vegetable, the oldest vegetable—the fast-growing, nutrient-dense vegetables of the sea—specifically kelp. Hear from those working on the frontlines of this burgeoning industry in Maine to learn about growing and processing kelp and the benefits this powerhouse vegetable offers fishermen and the environment.

Continued...



Continued **Sustainable Seafood** **Podcast Series – Kelp**

In this episode we hear from lobsterman and kelp farmer Justin Papkee; Chef Damian Sansonetti of [Chaval](#) in Portland, Maine; and Bri Warner and Thew Suskiewicz of [Atlantic Sea Farms](#). Produced by the Island Institute, this podcast is made possible by the Fund for Maine Islands and a partnership between the [Island Institute](#), [College of the Atlantic](#), [Luke's Lobster](#), [Maine Sea Grant](#), and [The First Coast](#).

Link: [Listen to the podcast](#)



Credit: Nicole Wolf

Contact

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MAINE
AQUACULTURE
ASSOCIATION

Maine Aquaculture Association



Credit: MAA

Maine Seaweed Financial Benchmarking Study

The 2022 Maine Seaweed Financial Benchmarking Study serves as an update to the 2017, first-of-its-kind [Maine Seaweed Financial Benchmarking Report](#) and [infographics](#). Maine has experienced tremendous growth in its seaweed production from 45,000 lbs. in 2017 to over 1,000,000 lbs in 2022. The Maine Seaweed Financial Benchmarking Study will capture what has changed, comparing findings from 2022 and 2017 to identify areas of change as the sector has matured. The study will report on the average and range of what a seaweed farm looks like in Maine, including its production, yield, and financial performance. The project, funded in partnership with [FocusMaine](#) and [Maine Technology Institute](#), is underway, with a finished report expected by December 2022.

Link: [Maine Seaweed Financial Benchmarking Report](#)

Seaweed Farming

Benchmarks can serve as guidance for business planning by prospective shellfish and seaweed producers as well as for lenders in the evaluation of loan applications.

PRODUCERS CAN USE BENCHMARKS FOR:

- Comparing the performance of their farm to that of similar farms and thus find areas for improvement;
- Assessing risk management strategies;
- Expanding their businesses.

LENDERS CAN USE BENCHMARKS FOR:

- Better understanding seaweed businesses
- Comparing loan applications to standard industry performance

Since data collection in 2017, there has been a **significant increase in annual seaweed production**, resulting in significant decreases in costs of production due to efficiencies of scale. We plan to revisit this benchmarking study to analyze the new economic realities of this growing industry.

THE GREATTEST COST WAS LABOR

In seaweed production, the greatest cost was labor.

THERE IS A STRONG NEED FOR RESEARCH AND EXTENSION SUPPORT to identify sources of variation in seaweed yields and assist producers in increasing profitability.

ONLY ONE OF THE FARMS PARTICIPATING SHOWED LONG-TERM PROFITABILITY (including non-cash costs of annual depreciation).

THE LARGER THE FARM THE MORE PROFITABLE it will become. The data show a breakeven yield of 142,969 pounds per acre.

RECOMMENDATIONS FOR USE OF BENCHMARKS

- Seaweed farming is in a **developmental stage** in which farmers are learning how and where seaweed will grow well.
- Prospective producers should enter slowly and **learn how seaweed grows** on their site before incurring financial liabilities through borrowing or attempting to raise seaweed as the basis for a full-time business.
- Risk of total crop loss was found to be **moderate**. Given that seaweed production is in its infancy, such risks would be expected to diminish as producers learn how to protect crops from various types of losses.
- If your seaweed farm is part of another marine business, **assign each asset** (e.g. vessel, winch, mooring) a **percentage proportional** to its level of use by each business.
- **Monitor productivity in yields** per foot of line and track key environmental parameters such as temperature.

Losses increased with decreasing efficiency of use of labor and investment capital.

This project was funded in partnership with **FOCUSMAINE** and **mti**

Click to Download

Continued...



MAINE
AQUACULTURE
ASSOCIATION

Maine Aquaculture Private Tasting Event for Media at Rosemont Wine Bar

On April 27th, 2022 the Maine Aquaculture Association hosted a 4:30-6:30pm press event at Rosemont Market & Wine Bar as NACE kicked off in Portland. MAA staff and board members along with Simmer PR offered local, regional and national media an overview and sampling of diverse species of Maine Aquaculture. The objective was to welcome press and officially activate MAA media relations, providing an introduction and education to Maine aquaculture and building relationships, while ideally piquing interest in ongoing storytelling. Farmers and producers set up tables to share samples of their products, including Briana Warner and Matt Haight from Atlantic Sea Farms. Bri and Matt served samples of a warm bean, grain and kelp salad to the guests and chatted with them about seaweed farming in Maine.



Credit: MAA

Contact

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Credit: MAA



Maine Aquaculture Innovation Center

U.S. consumer preferences and attitudes towards seaweed and value-added products

Edible seaweed can provide income diversification for aquaculture operators and for fishermen. However, little consumer research has been conducted on seaweed, leaving seaweed farmers in need of insights data on which to base market-driven decision making, as opposed to supply-driven business decision making and planning.

A nationwide consumer insights survey on edible seaweed and value-added products was carried out. This survey data has been used to develop an interactive data dashboard that can be utilized by seaweed farmers, distributors, wholesalers, aquaculture researchers, and Extension professionals.

The data dashboard provides searchable, clearly understandable data on which good business planning can be based.

This publicly available resource can inform seaweed farmers about consumer attitudes and preferences, allowing them to produce the products and volumes that consumer's want and to communicate that information to their wholesalers and resellers.

Link: [Data Dashboard](#)



SCAN ME

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Credit: Chris Davis



at the University of Maine

Maine Sea Grant

About

Maine Sea Grant is a university-based program under the National Oceanographic and Atmospheric Administration (NOAA) that supports research, extension, and education on issues of importance to Maine's coastal communities, with a focus area in sustainable fisheries and aquaculture. Through extension professionals, Maine Sea Grant works closely with the states growing number of seaweed farmers, nurseries, processors, regulators, researchers, and supporting businesses, as well as with regional, national, and international initiatives to support the states evolving seaweed sector. This work includes seaweed farmer training programs, on-farm technical support, investments in post-harvest processing and product research, development of market opportunities, and advisory services for seaweed businesses, regulators, and researchers.

Link: [About Maine Sea Grant](#)



Advanced Trainings for Seaweed Farms and Businesses

Through the Maine Aquaculture Hub, Maine Sea Grant and partners offer introductory and advanced trainings for seaweed and shellfish farms and businesses. The training program, Aquaculture in Shared Waters, began in 2013, training fishermen to diversify their income on the water by farming species like kelp, oysters, mussels, and scallops. In 2021, an advanced training curriculum was developed to support existing aquaculture businesses in strengthening, expanding, and adding value to their operations. 18 hours of in-person and hybrid advanced training was offered for seaweed farmers, with courses taught by leading industry, regulatory, and scientific experts.

Continued...



at the University of Maine

Continued Advanced Trainings for Seaweed Farms and Businesses

The curriculum comprehensively covers high-priority topics for seaweed businesses, including: state and federal regulations, best practices in harvest and handling, food safety, organic certification, innovations in gear and farm technology, value-added product development and marketing, global seaweed supply chains, climate benefits and ecosystem services, aquaculture business planning, human resources and safety, financing and lending for aquaculture operations, and diversity, equity and inclusion on the waterfront. Maine Sea Grant and partners will continue to offer both introductory and advanced training opportunities that respond to the business and workforce needs of the state's growing seaweed sector.

Link: [Maine Aquaculture Hub](#)

Applied Research Supporting Maine's Seaweed Industry

Within the past decade Maine has emerged as the leader in U.S. seaweed production, with a growing number of commercial farms and processors, significant developments in supply chain and markets, and increases in landings, investments, and infrastructure. In addition to an increasing number of businesses, Maine is home to leading scientific research focused on seaweed farms, products, and markets. Maine Sea Grant funds and supports scientific research that addresses issues of importance to Maine's seaweed industry. Previously funded research on kelp nursery and farm operations has played a key role in establishing Maine's farms and businesses. Many of the projects currently funded by Maine Sea Grant seek to support these businesses as they mature and develop, focusing on processing, product development, and marketing. Examples of this applied research include pathogen analysis and food safety guidelines for kelp handling and storage, post-harvest processing methods for value addition in seaweed products, and innovations in kelp drying and blanching equipment and infrastructure. Continued investments in collaborative research that is responsive to industry priorities is critical to advancing the seaweed sector in Maine and the U.S.

To learn more about ongoing research or connect with a specific project, please contact Jaclyn Robidoux, seaweed extension specialist for Maine Sea Grant.

Link: [Research & Program Development Projects](#)

Continued...





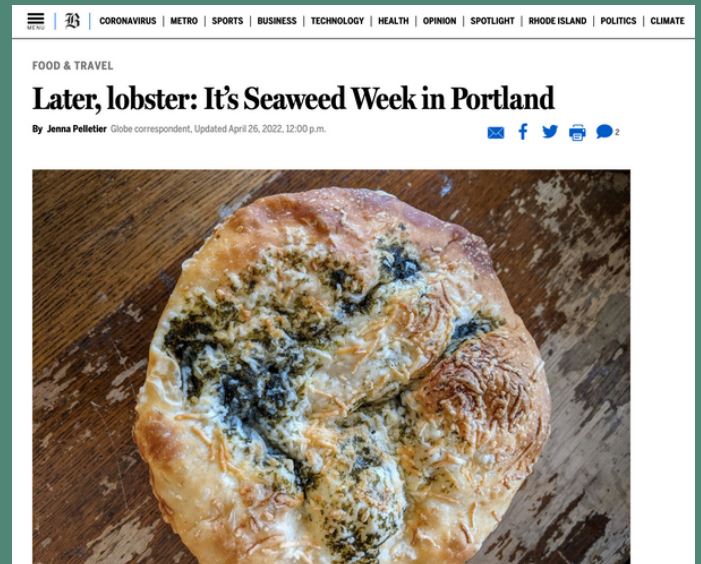
at the University of Maine

Maine Seaweed Week

Maine Seaweed Week is an annual food and drink festival celebrating Maine's spring kelp harvest, hosted by Heritage Seaweed and Maine Sea Grant. Seaweed Week is the largest seaweed festival in the U.S., with over 80 participating restaurants, bars, craft breweries and distilleries, and support from industry partners and farms across the coast.

During the week-long celebration, Maine's top chefs, brewers and mixologists feature seasonal seaweed specials, like kelp pesto pizza, seaweed-topped scallop crudo, seaweed and oyster pairings, kelp beer and infused cocktails, even seaweed ice cream. In addition to food and drink, the week is filled with exciting events like seaweed product launches, kelp farmer happy hours, specialty dinners, seaweed ID walks and workshops, and boat tours to local kelp farms. Seaweed Week engages a large audience of locals and visitors, highlighting both Maine's unique charm and leading role in U.S. seaweed aquaculture.

Check out our [website](#) for event details and recipes, and head to our [Instagram](#) to see some of the amazing seaweed creations from past celebrations! We hope to see you for Seaweed Week in April 2023!



Contact

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SEAMaine

About

SEAMaine, or the Seafood Economic Accelerator for Maine, is an industry-led initiative bringing together leaders in Maine's commercial fishing, aquaculture, and seafood economy. Funded by the U.S. Department of Commerce Economic Development Administration, with match funding from the Maine Technology Institute and FocusMaine, the statewide initiative is developing a roadmap and action plan for economic growth, market and workforce development, and greater resiliency in Maine's seafood economy. The seafood that comes from Maine's coastal waters and the Gulf of Maine, and the working waterfront communities along our coast, support thousands of good paying jobs and already contribute to the state's \$6 billion tourism industry. Imagine what Maine could be if our wild-caught fisheries, aquaculture businesses, fishermen, sea-farmers, and communities were granted opportunities to diversify and grow our marine economy in Maine, the U.S., and across the globe, and create new market opportunities.

Link: [Reports and Presentations](#)



Credit: Maine Aquaculture Association

Contact

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SEAWEED
COMMONS

Seaweed Commons



About

Seaweed Commons is an international collective of seaweed growers, lifelong harvesters, scientists and advocates. We believe that the seaweed aquaculture industry should be developed with a precautionary approach: conservation minded, at an appropriate scale, and with local ownership and control. Farms should be small-scale until knowledge gaps can be satisfactorily filled and the impact on wild coastal ecosystems and coastal communities is shown to be minimal. We hold bi-weekly community calls for seaweed practitioners and advocates and collaborate on research, projects, and media to uplift and celebrate a more nuanced narrative around responsible seaweed mariculture.

Myco-Bouy Project

Seaweed Commons and Smithereen Farms collaborated with mycologist Sue Van Hook on a workshop creating mycelium-based buoys in an effort to advocate for less plastic in aquaculture materials.

Link: [Alternative Materials in Aquaculture](#)

Our Position Paper on Seaweed Aquaculture Industry in North America

In the winter of 2022, a group of Seaweed Commons collaborators co-authored a position statement for the network. Please read our full position statement including case studies on aquaculture diseases and action calls for more rigorous research into the ecological, cultural, and regional economic implications of scaled-up seaweed production.

Link: [Position Paper](#)

Link: [Local Catch Network Webinar: a panel discussion with the authors of the position paper on the goals of the Seaweed Commons](#)

Contact

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Links to Additional Maine Seaweed Organizations and Resources....

[Maine Seaweed Exchange](#)

[Maine Seaweed Council](#)

[Compilation of Maine Aquaculture Resources](#)

Email Laura England (lauraengland@focusmaine.org) to add your seaweed organization.

Workforce
Development,
Sector &
Business
Support

EDUCATE MAINE



Educate Maine



Aquaculture Pioneers

Educate Maine launched the Aquaculture Pioneers program in 2022 to support growth of Maine's aquaculture industry and continue to cultivate talent in this important sector. The focus of our pilot year was in the Downeast and Mid-coast regions of Maine. We were able to support 10 internships at 9 sites in summer 2022 and look forward to doubling that number in 2023 with an expansion to support Southern Maine farms. Employers who host Aquaculture Pioneer Interns will become partner employers of Maine Career Catalyst (MCC) giving them access to added program support and a community of like-minded employers interested in elevating experiential learning in Maine. Interns hired through this initiative will be enrolled in the MCC program and will become a part of a cohort focused on building skills and their network in Maine's aquaculture sector. Funding for this program has been made possible through the Builders Initiative through a grant awarded to FocusMaine and Educate Maine.

Link: [Aquaculture Pioneers](#)

Link: [Maine Career Catalyst](#)



Contact

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FocusMaine

About

FocusMaine is a private sector-led initiative designed to accelerate economic growth and create quality jobs in three of the state's globally competitive and high-growth fields—agriculture, aquaculture and biotech—and to strengthen Maine's workforce capacity.

FocusMaine partners with a number of Maine organizations to spur business growth within those sectors. Together with its partners, FocusMaine catalyzes sustainable growth and business confidence that energizes Maine's economy.

Link: [About Us](#)

Helping Maine lead the aquaculture revolution

FocusMaine seeks to clear a pathway for sustainable growth of Maine's aquaculture industry. Our partners, [Maine Aquaculture Association](#) and [SEAMaine](#), provide tools for production planning, risk management, business resource access, workforce development, and community engagement. Together, we help Maine's sea farmers and innovators all along the coast responsibly meet the growing demand while building upon the state's reputation for high-quality, and sustainably raised delicious food.



Creating new resources for Maine's Food Producers

Our Food Economy program helps build the ecosystem to support food entrepreneurs, strengthen businesses, and grow jobs. We work with [Maine Center for Entrepreneurs](#) and other high-capacity partners to address business development needs from start-up to scale-up. This includes accessing capital, mentoring, sales and marketing, facilities development, human resources, and more.



Link: [Growing Maine's Sustainable Food Economy Video](#)

Contact

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NEW ENGLAND
OCEAN
CLUSTER

New England Ocean Cluster



Mission

We create value in the Blue Economy by discovering new opportunities for sustainable growth through connecting purpose-driven people and organizations.

Context

Maine is rich with ocean resources and a highly skilled marine workforce. Its fisheries, aquaculture, shipbuilding, and tourism industries have long been major contributors to the State's economy, but modern commercialization efforts and sustainable growth initiatives are often met with obstacles. The New England Ocean Cluster (NEOC) was created to help address these challenges by connecting people.

In June of 2020, we officially opened the Hús, our collaborative workspace located in the heart of Portland, Maine's working waterfront. The building features 20 glass-front offices, a 14-seat incubator, premium meeting spaces, and robust tele-connectivity, all in place to support our ocean-minded tenants. The Hús, (Icelandic for House), now serves as a place of congregation for those active in the Blue Economy.

Contact

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Live and Work in Maine



Mission

To attract and retain Maine's workforce.

How we do what we do

We partner with employers, communities, nonprofits and individuals to develop and execute programming, events, marketing campaigns, and/or other initiatives to support the Maine employment brand, raise awareness of Maine as a career destination, and ultimately attract and retain the talented individuals Maine employers need to continue thriving into the future.

Link: [Student Loan Repayment Program](#)

Link: [Welcome Home Event Series](#)

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**MAINE CENTER
FOR ENTREPRENEURS**



Maine Center for Entrepreneurs

MCE Food Accelerators

Join our dynamic group of innovative Maine food & beverage companies and let us help you sustainably scale and develop your business & regional and national market presence.

Receive expert guidance from industry leaders in grocery, retail, e-commerce and foodservice and take advantage of our unique program benefits. MCE's Food Accelerator Programs are run in partnership with [FocusMaine](#).

Contact

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Link: [MCE Food Accelerator Programs](#)

PROGRAM	TopGun	Cultivator FOOD, BEVERAGE & AG ACCELERATOR	MarketShare FOOD, BEVERAGE & AG SALES ACCELERATOR
MEMBER COMPANY TYPE	Startup, early stage companies in any industry	Established food or beverage companies looking to scale-up	More mature food or beverage companies looking to expand markets regionally and/or nationally
ADDITIONAL ELIGIBILITY REQUIREMENTS	<ul style="list-style-type: none"> Product or service must be past the idea stage Pre- or post-revenue Viable business model 	Preferred minimum \$250k Revenue	<ul style="list-style-type: none"> Preferred minimum \$500k Revenue Resources available to expand regionally and/or nationally at larger scale
PROGRAM LENGTH	15 weeks (11 classes)	12 months	12 month annual membership
AREAS COVERED	<ul style="list-style-type: none"> Business Basics including: Marketing, Sales, Finance, Legal, Company Culture, Pitching 	<ul style="list-style-type: none"> Sales & Marketing Finance Operations Business Management 	<ul style="list-style-type: none"> Sales & Marketing Market Development for Grocery, E-Commerce & Food Service CPG Strategies for Retail Success
DELIVERABLES VALUE	<ul style="list-style-type: none"> Cohort of companies Workshops Coaching & Mentoring from Industry & Subject Matter Experts 	<ul style="list-style-type: none"> Individual Company Assessment Prioritized Strategic Action Plan & Tracking Coaching & Mentoring from Industry & Subject Matter Experts Workshops & Webinars Technical Assistance 	<ul style="list-style-type: none"> Market Data and Trend Reports Coaching & Mentoring from Industry & Subject Matter Experts Workshops & Webinars National Emerge Network Membership Technical Assistance



Norfolk Green Ventures



About

Norfolk Green Ventures is committed to helping seaweed reach its full potential with strategic investment and collaboration. We believe seaweed will be the most transformative crop of our lifetime and poses solutions for some of the world's most challenging problems.

There is significant potential to DO GOOD (meaningful ESG benefits) and DO WELL (create value, find new markets, and scale). Our strategy is to identify and invest in great ideas, exceptional people, and quality assets, and ultimately, build a world-class portfolio of seaweed-based companies across the entire value chain.

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