



A spicy and a crispy seaweed based snack from selected seaweed varieties in Sri Lanka

Background

Seaweed based food products are available in many countries in the world. South East Asian countries have a long history of seaweed application in food whereas the application of seaweeds in the western world was mainly associated with non-food applications. Seaweed based extracts such as Carrageenan which is extracted from red seaweed is used as thickening agent in puddings, chocolate milk, chewing gum, jams and jellies. Algin or alginates from brown seaweed and agar from red seaweed are widely used in bakery products, candies, dairy products, salad dressings, ice creams and creams and jellies, as well as in processing meats, sausages and fish and in clarifying beers and wines. Other than those products out of seaweed extract, in countries like Japan, seaweeds are used to make “nori” from Porphyra species, which is a dried sheet of seaweed used in the preparation of “sushi”. Seaweed based snacks and biscuits with different flavors are also available in countries like Thailand, Japan, China and Korea. But these snacks and sushi are not familiar to Sri Lankans. They mostly refuse these food products due to its unfamiliar taste. Thus, to popularize seaweed consumption in Sri Lanka it is

essential to develop new seaweed based products appealing to the Sri Lankan taste.



Technical problem

Seaweeds are nutritious marine resources abundantly available in Sri Lanka. But they are underutilized in Sri Lanka. As a whole these sea-vegetables are low in caloric levels, rich in vitamins, rich in minerals, dietary fibre, antioxidants and other bio active compounds. At the same time seaweed cultivation does not require high cost resources such as land, fertilizer, pesticides and insecticide like chemicals. Thus popularization of seaweed consumption in Sri Lanka would be significant in Sri Lanka. Though seaweed based food products are popular in many countries all over the world, Sri Lankans reject those seaweed based food products due to its unfamiliar taste.

Technical Solution

Seaweed consumption can be popularize in Sri Lanka by developing seaweed based food products appealing to the Sri Lankan taste. Thus, a snack was developed out of *Ulva fasciata* and flavored with natural ingredients to obtain a familiar taste for Sri Lankans.



Advantageous effects

The taste of the Seaweed based snacks available in foreign market are not familiar to Sri Lankans. Thus Sri Lankans refuse to consume such products. But the taste of this developed snack is familiar to the Sri Lankan taste. Thus, popularizing of this product will enable to popularize seaweed consumption in Sri Lanka.



Industrial Applicability

Industrially the product can be developed in large scales to introduce to the Sri Lankan market as a spicy and a crispy seaweed based snack from selected seaweed varieties appealing to the local taste and popularize seaweed consumption in Sri Lanka by making its taste appealing to our consumers.

Contact Information:

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