



# Are all seaweed products the same?

As we were founding members of SANZ (Seaweed Assn of NZ; [www.sanz.org.nz](http://www.sanz.org.nz)), and Jill is the current Chairperson, we are up to date with seaweed both nationally and internationally.

There are only around 15 specialist seaweed manufacturers of farm inputs in the world. We are the only one (a) to use NZ seaweed (b) with a unique manufacturing process. This begins with many families in remote coastal areas around NZ who are specifically trained and licensed in the AgriSea way of collecting and drying our seaweed. It is from this basic raw resource level that the retention of the vast range of elements including vitamins, minerals, pro-biotic elements, naturally occurring anti-bodies and growth promotants begins.

Our long, slow cold brewing process centres around retaining all these complex elements AgriSea can trace each barrel we produce to the exact remote NZ beach it was gathered from.

In contrast, most overseas seaweeds are kiln dried, (this destroys vitamins), many have had extractions taken out for other industries (e.g. food, cosmetics, science) and hence land in bulk in NZ as a very cheap powdered by-product.

AgriSea is the 'Rolls Royce' of seaweed products in the world – offering high nutrition and excellent value.



**// IF YOU CAN'T SMELL THE SEA IN A  
SEAWEED POWDER – DON'T BUY IT //**