

GOOD  
THINGS  
COME FROM  
THE SEA



SEA LETTUCE



# NOT JUST SUSTAINABLE— REGENERATIVE

THE MOST ADVANCED SEA LETTUCE OPERATION IN NORTH AMERICA'S PACIFIC COAST

STATE OF THE ART OCEAN WATER FILTRATION AND MARINE AGRONOMY MANAGEMENT FOR OPTIMUM GROWTH

GENTLE DEHYDRATION TECHNIQUE TO PRESERVE QUALITY AND NUTRITION

Blue Evolution Sea Lettuce is farmed, harvested, and processed at our facility in Baja California. While adhering to a strict harvesting and manufacturing practice, our vertically integrated operation allows us to oversee every aspect of cultivation to ensure we are producing the most consistent, safe, premium sea lettuce.

## DISCOVER THE MAGIC OF OCEANIC PLANT-BASED INGREDIENTS

With farms spanning North America's Pacific coast, Blue Evolution has pioneered regenerative seaweed mariculture. We're proud to lead this new industry, and delighted to supply these uniquely delicious and nutritious ingredients to consumers, ecosystems, and communities alike.

## PROCESSED WITHOUT THE USE OF FRESHWATER

As customers' interest in ingredients with lowest ecological impacts continues to grow, we've established our ocean-adjacent operations in Baja California, using NO fresh water, which is critical in a major agricultural region that is struggling with an extended drought.





## SEA LETTUCE (ULVA)



Sea Lettuce is a bright green seaweed composed of lobed, ruffled leaves that are coarse and sheet-like and resemble a leaf of lettuce. We grow our Sea Lettuce from locally foraged seed, which means the seaweed we farm in Baja California is optimised for its environment. Sea Lettuce is a versatile ingredient that can be used in sauces, seasonings, and dressings, and plant-based meats, acting as a nutritious flavor binder.



# APPLICATIONS



PLANT-BASED MEATS



SOUPS



DRESSINGS



SAUCES



DIPS



MARINADES



Sea Lettuce has a variety of potential applications, including plant-based meats, soups, dressings, sauces, dips and marinades. Not only does the sea lettuce deliver a more indulgent flavor enhancement to all foods, but it also delivers unprecedented nutritional values. Just as important, our sea lettuce is upending the nutraceutical industry as the hottest new nutraceutical ingredient on the market. Not forgetting it's the most sustainable ingredient on the planet!

## INGREDIENT FORMS

### COLOR

Emerald green reads as an herb

### NUTRITION

Clean label with plant-based micronutrients and mineral

### AROMA

Mild ocean or marine aroma

## PRODUCT LIST

SEA LETTUCE POWDER- Dried, 40lb    SEA LETTUCE FLAKES- Dried, 36lb    FRESH SEA LETTUCE - Fresh, 70g