

# REGULATORY WORKGROUP

November 16, 2020

# SEAWEED SYMPOSIUM RECAP

# DAY 1: GENERATE BIG PICTURE CHALLENGES AND OPPORTUNITIES

## CHALLENGES

- Variability in challenges
- Conflicting Uses
- Zoning
- Potential impacts to protected species
- Regulations raw v. processed
- Lack of federal guidance for food safety
- Monitoring requirements (extensive and can be based on shellfish)
- Locating farms

## OPPORTUNITIES

- Marketing
- Engaging with hub to work collectively
- Ability to share state-to-state
- Nutritious, domestic product
- Can compliment other operations- aquaculture, fisheries, etc.
- Bring all products under same regulatory framework
- Give input to offshore framework
- Working with researchers on food safety/nutritional issues

## DAY 2- DEVELOP A WORK PLAN

- Worked to identify short and long-term priorities
  - Short-term = could be accomplished within timeframe of the Seaweed Hub (3 years)
  - Long-term = anything beyond that
- Facilitators presented consolidated lists of challenges and opportunities
- Performed a round of voting with a dot system:
  - Blue = short-term
  - Green = long-term

# IDENTIFIED PRIORITIES

## CHALLENGES

- Multiple state and federal regulatory jurisdictions (short and long)
- Potential impacts to protected species (short)
- Public perception, scrutiny of aquaculture v. wild harvest (long)
- Lack of knowledge/research of food safety hazards; federal guidance; food safety reciprocity (short and long)
- Need to understand genetics; genotype introductions; climate change impacts (long)
- Framework/program for nutrient offsets (short and long)

## OPPORTUNITIES

- Ability to generate offsets (short and long)
- Establishing markets, permitting processing facilities, sharing processing (short and long)
- Genetics- selective breeding for perfect product/diversity of strains (long)

## DAY 2- DEVELOPING GOALS AND OBJECTIVES FOR IDENTIFIED PRIORITIES

- *Multiple Jurisdictions/Permitting Efficiencies for Lease Site*
- *Protected Species*
- *Public Perceptions*
- *Food Safety Hazards*
- *Genetics*
- *Establishing Nutrient Offsets*
- *Establishing markets, permitting around processing facilities*

WHAT SHOULD WE FOCUS ON?

## NSGLC/CT SG FOOD SAFETY PROJECT

- National Sea Grant College Program funded to enhance coordination and cooperation among states to build policy consensus as to the preferred approaches for regulating the sale of seaweed in its whole form for food.
- Project Objectives:
  - (1) conducting legal research to identify and assess potential models;
  - (2) convening a collaborative learning workshop to engage stakeholders, and
  - (3) developing a model law, regulation, or guidance document for the sale of seaweed in its whole form as food.



# NSGLC/CT SG FOOD SAFETY PROJECT

- Currently on Objective #1 - conducting legal research to identify and assess potential models
  - Compilation - finalizing
  - White Paper – drafting
  - Webinar Series – in process
    - Federal- August 27- recording on project webpage  
<http://nsglc.olemiss.edu/projects/regulatingseaweed/index.html>
    - State- September 23
    - Industry- November 17
- Planning Committee and Project Team working on planning workshop for first quarter of 2021
  - Limited to state regulators, Sea Grant, federal Partners, Planning Committee

# TOPIC DISCUSSION

- 10 minute breakout session to review and talk about tasks identified in work plan
  - <https://seaweedhub.org/wp-content/uploads/2020/03/Regulations-Working-Group-Summary.pdf>
- Polling to identify topics to focus on:
  - Create subgroups
    - *NSGLC staff attorneys can help facilitate, but workgroup members need to drive the work of the subgroups*
  - Develop ideas for Seaweed Hub funds
- Determine how often to meet moving forward