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Springtide Seaweed, LLC is preserving green sea urchins in Maine.

The sea urchin fishery in Maine has collapsed. The current wild fishery is small and is chasing a disappearing stock. We are striving to save sea urchins by utilizing our ability to grow what urchins need most: seaweed.

As the result of warming waters and dragging, the kelp forests in the Gulf of Maine are disappearing. Urchins need these kelp forests to survive and flourish. As the largest seaweed farm in Maine, capable of producing over 1 million pounds of USDA organic seaweed annually, we are now cultivating sea urchins on our aquaculture sites in Frenchman Bay Maine in the shadow of Acadia National Park. In these cold, clean waters, we raise urchins from their larval stages in our hatchery through market size. We also take barren sea urchins and feed them our proprietary seaweed blend to rejuvenate them for sale or for release into the wild to help rebuild wild stocks.

Purchasing Springtide Seaweed's farmed urchins supports not just the urchin fishery, but Maine's working waterfront.

Our urchins are sold live and as a uni powder.

Live urchins are shipped utilizing our *Hedgehog Express*™ shipping method that assures live urchins with delicious uni. Our urchins are shipped in water utilizing a special process that helps prevent urchins from going reproductive in shipping which would greatly diminish uni quality.

For those unfamiliar with uni powder, it is a unique product that is utilized to enhance the flavor of fresh uni, as well as in a wide variety of dishes from sushi to pasta. "Uni powder is like a snapshot of the sea; it's intense, pure, and layered," says Chef Nobu Matsuhisa, a celebrated Japanese chef. "Incorporating it in sushi is like adding a whisper of the ocean to each bite."

Our urchins and uni powder can be purchased on our website at:

<https://www.springtideseaweed.com/sea-urchins>.

Wholesale accounts can qualify for an industry discount— kindly email us at [info@springtideseaweed.com](mailto:info@springtideseaweed.com) to obtain a discount code.



Sample of our Maine farmed Uni.



Our farm with our organic kelp used to feed urchins.