

FOR IMMEDIATE RELEASE

Springtide Seaweed Unveils New Premium Farmed Sea Urchin (Uni) Product Line, Ensuring Sustainable, Year-Round Supply

GOULDSBORO, ME – October 25, 2025 – Springtide Seaweed, a pioneer in regenerative ocean farming, today announced the launch of its new line of **farmed sea urchin**, or **uni**. This initiative represents a major breakthrough in the luxury seafood market, offering chefs and consumers a highly consistent, premium-quality source of uni that is sustainably grown in the cold, clean waters of the Gulf of Maine.

Traditionally, the sea urchin industry is heavily dependent on unpredictable wild harvesting, leading to inconsistent supply, fluctuating quality, and seasonal limitations. Springtide Seaweed's new aquaculture method solves these challenges by providing a reliable, year-round harvest.

"The demand for high-quality uni has always outpaced the wild supply, creating pressure on marine ecosystems and frustration for high-end kitchens," said **Trey Angera, COO of Springtide Seaweed, LLC**. "By cultivating our urchins in a controlled, sustainable environment, we can guarantee rich, vibrant color, firm texture, and the sweet, consistent flavor that world-class chefs demand, all while upholding our commitment to ocean health."

The Springtide Difference

The farmed urchins are grown using innovative, proprietary techniques that mimic the natural diet of the highest-quality wild urchins. Key features of the new product line include:

- **Year-Round Consistency:** Reliable availability regardless of weather or wild fishery closures.
- **Guaranteed Quality:** Urchins are carefully managed and fed, ensuring a high yield of grade-A gonads (uni) and predictable flavor profiles.
- **Sustainability Certified:** The farming process is non-extractive and operates under the highest environmental standards, contributing to marine ecosystem balance.

This product line is immediately available for direct orders and through select high-end seafood distributors nationwide, catering to fine dining restaurants, gourmet markets, and discerning seafood enthusiasts.

All urchins are shipped live utilizing Springtide's **Sea Hedgehog Express™** shipping method that prevents the urchins from going reproductive during shipping. Reproductive urchins have an unpleasant milky texture that is prevented utilizing Springtide's unique shipping method.

Introducing Springtide Uni Powder

Springtide is also launching its **Springtide Uni Powder**. 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."

About Springtide Seaweed

Based in Gouldsboro, Maine, Springtide Seaweed is a leading North American aquaculture company dedicated to **organic**, sustainable and regenerative ocean farming. Focused on growing various types of kelp and other marine products, the company is committed to pioneering techniques that not only produce premium seafood but also actively improve the health and resilience of coastal marine environments.

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Top Left: Springtide Seaweed Farm with Kelp Used as Urchin Feed

Top Right: Springtide Farmed Green Sea Urchins

Bottom Left: Springtide Farmed Uni

Bottom Right: Springtide Juvenile Farmed Urchins

Email info@springtideseaweed.com for high resolution image files.