Sheet N° 10- 1/2 - Alginate and carrageenan production unit

Description



Production unit for alginate and carrageenan from red and brown seaweed collected from local agents. Products in the form of food additives that can be used as gelling agents, stabilisers and emulsifiers. Capacity of approximately **250 tonnes per year**Main customers: Food and pharmaceutical industry
Branch and sub-branch: Biotechnology / Marine biotechnology

Complexity -3,33 2,56 of the product¹ -0,97

HS Code²: 130239

Key facts

- Project strongly correlated with ANDA's aquaculture plan to develop the aquaculture sector (including marine biotechnology)
- ➤ Availability of resources at national and regional level: Moroccan seaweed production is growing rapidly and is estimated at 22,000 tonnes in 2020
- ➤ International potential with a market growing at ~6% per year and driven by the increasing need for natural food thickeners

Prerequisites (3)

> Need to secure the supply of algae

Market indicators

Target market(s):

Target market(s), (from highest to lowest priority) to be addressed:

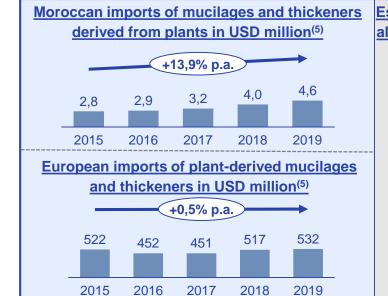


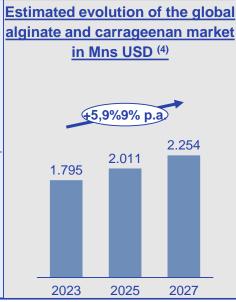
Exports mainly to Europe (Germany, Spain, United Kingdom...)



National (including local) as a substitute for imports mainly from France

Market size and development





⁽¹⁾ Product Complexity Index: Diversity and sophistication of the know-how required to produce a product. The PCI is calculated according to the number of countries that produce the product and the economic complexity of these countries. The most complex products, those that only a few countries can produce, have the highest PCI (e.g. electronics, chemicals) vs. the least complex products (e.g. raw materials, agricultural products). Source: Harvard Economic Complexity

⁽²⁾ Customs nomenclature taking into account the following codes: 130239. Source: TradeMap

⁽³⁾ Market research on alginate and carrageenan by Market Research and Straits Research

⁽⁴⁾ Historical imports of Mucilages and thickeners, whether or not modified, derived from plants (excluding agar-agar and mucilages and thickeners derived from locust beans, locust bean seeds or guar seeds). Source: TradeMap



Sheet N° 10- 2/2 - Alginate and carrageenan production unit







