Name: _____

SEA VEGETABLES SUPPLEMENT

If you wish to certify CULTURED and/or WILD CRAFTED SEA VEGETABLES, fill out this form.

Part 1. CULTURED SEA VEGETABLES - Cultured sea vegetables are edible seaweeds grown in open ocean waters on seeded ropes (no enclosed recirculating sea vegetables production is allowed). Cultured sea vegetables must meet all crop requirements of the NOP rule. *(If you do not produce cultured sea vegetables please go to Part 3 – Wild Crafted Sea Vegetables on page 3.)*

Cultured Sea Vegetables Variety	**Grown as part of a Multi-tropic Aquaculture System**	**Site Location and Description** ***(Please include each site on the Harvest Area Form.)***
	▢ Yes ▢ No	
	▢ Yes ▢ No	
	▢ Yes ▢ No	

NOP 205.204 Seed and planting stock standard - Certified organic propagules must be used unless not commercially available in the form, quality or quantity needed. You must document your attempts to source organic propagules. Conventionally raised male and female gametophytes must be transferred to pure seawater prior to fertilization and production of propagules.

1.1 **Source of propagules**

Cultured Sea Vegetables Variety	**Producer of Propagules**	**Propagules Certified Organic?**	**Certified By...**	**Verification Forms for Conventional Propagules on file? ▢ N/A (If non-organic are to be used.)**
		▢ Yes ▢ No		▢ Yes ▢ No
		▢ Yes ▢ No		▢ Yes ▢ No
		▢ Yes ▢ No		▢ Yes ▢ No

1.2 **If you produce and market your own propagules and/or juvenile sporophytes as certified organic, please fill out Part 2.**

1.2 If you are a parallel producer, how do you separate/differentiate organic and conventionally produced sea vegetables, from receipt of propagules through to harvest?

Name: _____

NOP 205.206 Crop pest, weed and disease management standard - Management practices must be used to prevent invasive algae, epiphytes, bryophytes, invertebrates and diseases. Management practices include cultural, mechanical and physical controls. If management practices fail substances on the National List NOP 205.601 may be used.

1.5 **Pests** - List all pest control products used on your Materials List.

1.5.1 What are the major pest problems?

1.5.2 Describe management practices you use to manage or avoid pests.

1.6 **Disease** – List all disease control products used on your Material List.

1.6.1 What are the major disease problems you encounter?

1.6.2 Describe management practices you use to control or avoid disease problems.

Part 2. Cultured Sea Vegetable Seed Production – Sea vegetable "seed" spools are grown indoors in hatchery settings. Seed spool production must meet all crop requirements of the NOP Rule. All seed spool producers must do the following:

2.1 **Submit** a flow chart of production practices from introduction of male and female gametophyte to juvenile sporophyte, as applicable.

Flow Chart Enclosed: ▢ Yes ▢ No ▢ Not Applicable

2.2 **Add to** your Material List all materials used during the production of propagules. Indicate at what stage of production each material is used.

Materials listed on Materials List: ▢ Yes ▢ No ▢ Not Applicable

2.3 **Submit** an SSOP for cleaning and sanitizing all equipment used in spool production. Please complete all information for all cleaning and sanitizing products on your Materials List.

SSOP Enclosed: ▢ Yes ▢ No ▢ Not Applicable

Materials listed on Materials List: ▢ Yes ▢ No ▢ Not Applicable

2.4 If you are a parallel producer, how do you separate/differentiate organic and conventionally produced juvenile sporophytes?

2.5 What materials or inputs are used to grow out the juvenile sporophytes? Materials and inputs should be free of substances prohibited by USDA-NOP rule.

NOP 205.206 Crop pest, weed and disease management standard - Management practices must be used to prevent invasive algae, epiphytes, bryophytes, invertebrates and diseases. Management practices include cultural, mechanical and physical controls. If management practices fail substances on the National List NOP 205.601 may be used.

2.6 **Pests** - List all pest control products used on your Materials List.

2.6.1 What are the major pest problems in the hatchery?

2.6.2 Describe management practices you use to manage or avoid pests.

2.7 **Disease** – List all disease control products used on your Material List.

2.7.1 What are the major disease problems you encounter in the hatchery?

2.7.2 Describe management practices you use to control or avoid disease problems.

3. WILD CRAFTED SEA VEGETABLES – Wild Crafted sea vegetables are sea vegetables harvested from natural growing areas along ocean coastline. Wild crafted sea vegetables must meet the wild crafting requirements of the NOP rule.

Wild Crafted Sea Vegetable Variety	**Harvest Method**	**Site Locations (harvest area)** ***(Please include each site on the Harvest Area Form.)****

*Include maps and a Landowner Affidavit, if applicable for each site. On each harvest area map designate harvest areas, boundaries, buffer zones, and sources of possible contaminants and prohibited materials.

Part 4. GROWING AREA DESCRIPTION: Cultured and/or Wild Crafted Sea Vegetables

4.1 Describe the natural environment of the harvest area. List any rare or endangered terrestrial or aquatic plants or animals that occur in the harvest area. Lists of rare or endangered plants and animals are available from MNAP or MDIFW.

4.2 Describe methods used to prevent negative impact to the harvest area and monitoring procedures used to verify lack of impact on the aquatic ecosystem, water quality and biodiversity.

4.3 How do your harvest practices ensure the health, sustained growth, and long-term viability of the wild crop(s)?

4.4 Approximately what percentage of the wild crop is harvested at each harvest? Are you aware of other harvesters working the same area?

4.5 List harvester training provided including frequency of trainings and the procedures used to ensure your collectors harvest crops in accordance with answers provided above.

4.6 What procedures are in place to prevent contamination from adjoining land/water use or other sources of contamination?

4.7 Describe your record keeping system for wild crop area management, monitoring, harvest and sales.

Part 5. Organic Integrity

If sea vegetables are dried or otherwise processed after harvest please fill out an **Organic Handling Plan**.

5.1 What is the facility address where you land (and store, if applicable) fresh seaweed.

5.2 Describe transport of sea vegetables to the facility from harvest area through ground transportation. If there is intermediate storage (i.e., in a cove or harbor) you must list that location here and include a map showing the area meets buffer setbacks in our guidelines.

5.3 Describe the storage of the sea vegetables at the facility and how organic integrity is maintained.

5.4 Describe sanitation practices used at the storage/packaging facility. Include cleaning/sanitizing of equipment and food contact services used to transport/store/pack unprocessed sea vegetables. (List all cleaning and sanitation materials on your Materials List.)

5.5 Describe pest control practices used at the storage/packaging facility. (List any pest control products used on your Materials List)

5.6 Describe packaging used.

5.7 What monitoring practices do you use in your operation, and how frequently do you use them? (For example: water quality tests, DMR reports, biomass measurements)

5.8 How do you verify that your Organic System Plan is effectively implemented?

Part 6. Record keeping

List all records kept from harvest through production, processing and sales.