

COAST TO KITCHEN

HANDLING HARVESTED KELP BASED ON BEST AVAILABLE DATA

HARVEST

Immediately after harvest, kelp must be kept as cold as possible.

FRESH KELP

Kelp sold directly after harvest should be labeled as raw.

BLANCHING

Briefly submerging kelp in hot water reduces pathogens and must be validated.

DRYING

Air-drying and freeze-drying significantly reduce the pathogen load of edible kelp. Kelp with lower water content has less microbial activity. Shelf-stable commercial products range in water activity between 0.3-0.65.

SALTING

Salted kelp has lower microbial activity. When combined with drying, salted kelp is shelf stable.

FERMENTATION

Fermented kelp requires a pH below 4.6 followed by heat processing or refrigeration.

PROCESSING

Adhere to these thresholds to reduce levels of harmful bacteria.

STORAGE

Follow these timelines to consume kelp.

REFRIGERATION

Fresh kelp must be kept refrigerated and used within days.

FREEZING

Fresh or blanched kelp properly packaged can be kept frozen for several months.

SHELF-STABLE

Properly packaged dried or dried-salted kelp is shelf stable for months.



For more information, visit <https://sites.une.edu/byronlab/foodsafetyinfographic>

