



Seaweeds haven't got any leaves, any stem, any roots : It is called a **thallus**.





Finistère has the **biggest**
European field of seaweeds !

It is located around Ouessant
islands and along the Léon coast.



Are there a lot of different species ?

There are about 25000 different species in the world.

They belong to 3 main categories :











There is a very large diversity in seaweeds reproduction, some of them are reproduced by **cuttings** : a fragment of thallus broke and gives birth to a new individual



Others reproduce themselves **sexually**.

**Contrary to the other plants,
seaweeds do not have flowers and seeds.**

**It's often very difficult to observe
their reproductive organs.**

**Males and females produce
gametes which are expelled in the sea.**

**These gametes gather
to give birth to an egg.**

Other seaweeds produce spores.



Lifetime of seaweeds :

The lifetime of seaweeds is very variable : some of them are annual like ulvas and enteromorphs, others like coralline, gracilaria and ascophyllum can live up to 100 years.

**What are the specific
species in Finistère ?**

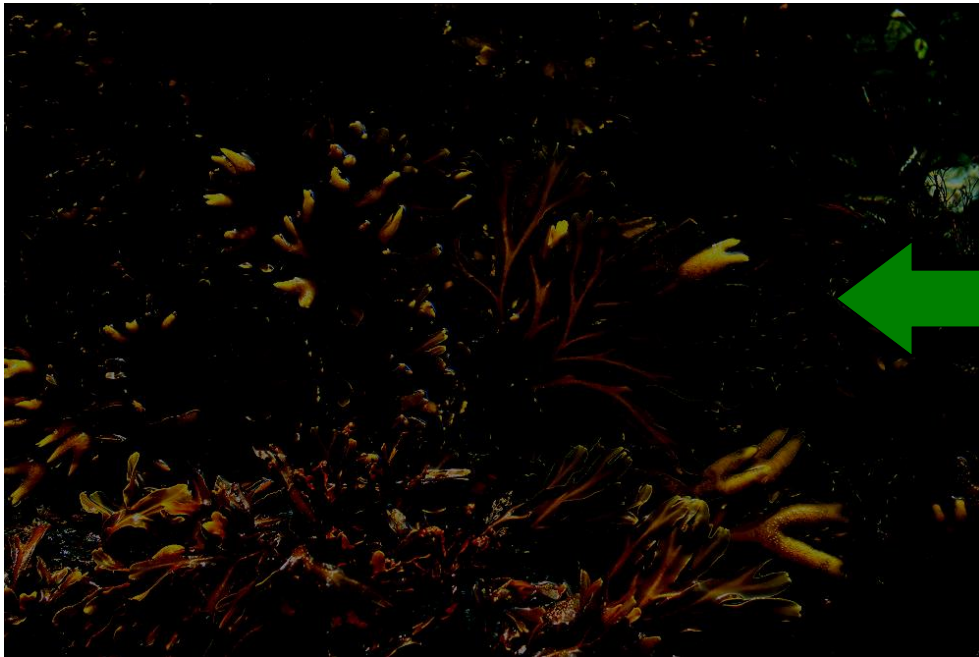
Laminaria



Chondrus crispus ou



Ascophylles



Fucus

Where are their harvested ?
By who ? How ? How many ?

Seaweeds develops along rocky beaches.

.The fucals or black wracks are harvested on the Estran by professional growers.

.Food seaweeds are harvested by hand by professional growers but mainly by occasional growers.



Seaweeds can't dissolve in the water.

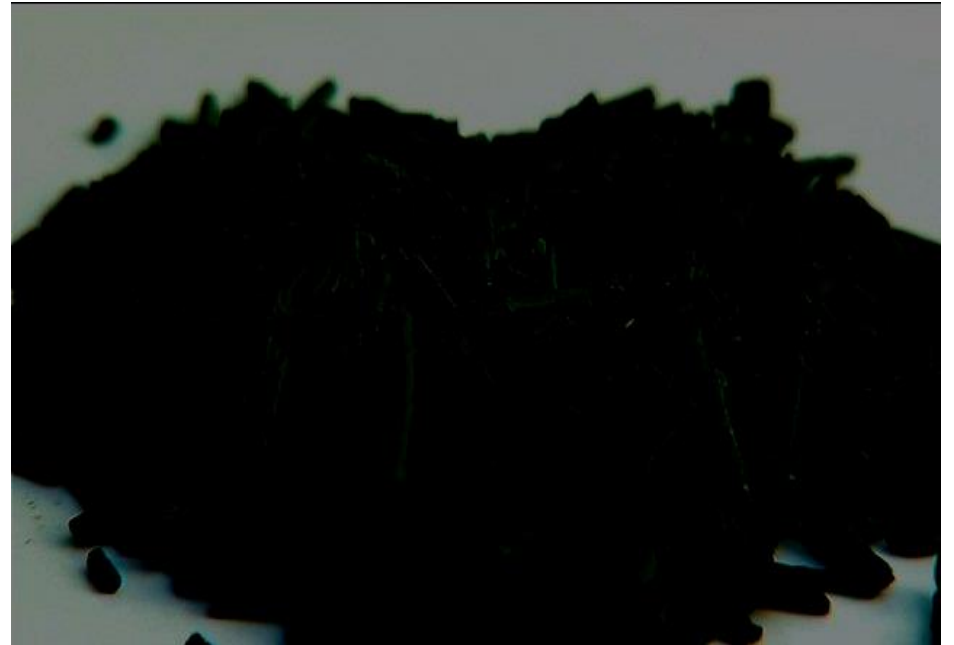
They have many moisturizing, nourishing, regenerating (against wrinkles), slimming and soothing proprieties.

Before using them, it is necessary to cut the seaweeds in tiny pieces. Organic make-up and cream often contain seaweeds.

They are often used to
make pills



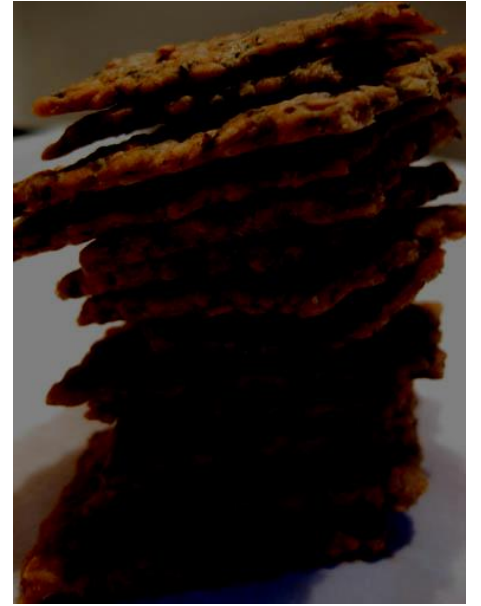
The spiruline is a micro-seaweed marketed as food complement because it is rich in minerals and vitamins.



Dried spiruline

Among approximately 1500 species of blue seaweeds, 36 sorts are edible.

It is a natural, healthy and effective food complement. The Incas used to consume it as full food.



Food



Pasta and seaweeds



Tea



Last year all the pupils in year 8 went to Plouguerneau to pick up edible seaweeds.

Then they had a cooking workshop to prepare delicious flans and toasts.















