

1991

# Regulations on seaweed gathering/farming

Aquaculture Department, Southeast Asian Fisheries Development Center

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Southeast Asian Fisheries Development Center, Aquaculture Department (1991). Regulations on seaweed gathering/farming. Aqua Farm News, 9(6), 11-12.

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commercial sodium thiosulfate ( $\text{Na}_2\text{S}_2\text{O}_3$ ), also available at the drugstore trays, basins, or any aluminum container; big kettle or vat; strainer or cheesecloth bamboo matting or wire screen; ice; salt

### Procedure

1. Select freshly harvested seaweeds gathered early in the morning or during low tide.
2. Wash the seaweeds with freshwater and drain thoroughly.
3. Spread the seaweeds into thin layers over wooden trays or in any clean container and dry under the sun for one week.
4. Resoak seaweeds in freshwater for 5-10 min. Dry again under the sun until the color of the seaweeds turns dirty yellow.
5. Once the seaweeds are dried, bleach them with weak acids like vinegar until the color turns olive green. One hundred g of dried seaweeds is either soaked in a solution of 3.5 l of water and 90 ml of 0.1 N sulfuric acid or soaked in a solution of half a liter water and 2.5 g of commercial sodium thiosulfate.
6. Drain the bleached seaweeds and sun-dry until sufficiently dried (light brown in color).
7. To the dried seaweeds, add 3.5 l of water and a diluted solution of vinegar until slightly acidic to taste. Allow this to boil for 30 min to 1 h while constantly stirring the solution. Boiling can be repeated until the solidification of the extracted agar is difficult to achieve.
8. After boiling, strain the seaweeds using ordinary cheesecloth. Separate the liquid portion from the plant residue.
9. After extraction, allow the filtered extract to cool and solidify. Once it is hard enough, cut into strips or bars or to any desired form.
10. Pack the gulaman strips or bars into an ice box with dry ice or wrap them in cheesecloth with ice and salt; keep the bars intact for 2-3 days.
11. Thaw the gulaman bars by placing them on bamboo mattings or wire screen and allow them to dry at room temperature.
12. Finally, allow the extracted thawed agar to dry under the sun until the desired texture is obtained.
13. Cool the gulaman bars before packing and storing.

Source: *Make Your Own Gulaman from Seaweeds* by Dalisay de Guzman and Ginna Guiang, Fisheries Research Department and Applied Communication Department, PCARRD, February 1987.

## Item seven

### *Regulations on Seaweed Gathering/Farming*

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Salient provisions from Fisheries Administrative Order No. 108 (1973-09-13, Series of 1973) are as follows:

#### **Section 2. Gathering and/or culture of seaweeds**

No person, partnership, association, corporation, or cooperative shall gather seaweeds in areas designated by the Director as seaweed restricted areas and seaweed farm lots or culture seaweeds in any public water area in the Philippines without any of the following permits or license

issued by the Director (of Fisheries):

- a) Permit to Gather;
- b) License to Culture;
  
- c) Gratuitous Permit (for scientific, research, and/or educational purposes).

**Section 3. Who are entitled to gather and/or culture seaweeds**

- a) Citizens of the Philippines;
- b) Partnerships, associations, or corporations duly registered in accordance with law and sixty (60) percentum of the authorized capital stock of which belongs to citizens of the Philippines;
- c) Cooperatives duly registered in accordance with law.

**Section 4. Restrictions on seaweed fanning or culture**

1. Size of seaweed farm lot -

a) For individual - Not more than an aggregate maximum area of 1 ha. provided that only one license shall be issued to a family, either to the husband or the wife unless they are living separately and independently from each other, and provided further that any member of the family and living independently, may also apply for a license.

b) For partnerships, associations, corporations, or cooperatives - Not more than an aggregate maximum area of 30 ha.

c) The provisions of the preceding paragraphs (a) and (b) notwithstanding, the (DA) Secretary may, upon the recommendation of the (DA) Director, increase or decrease the area that may be granted for reasons of public interest, taking into consideration (1) the financial capacity and/or qualification of the applicant; (2) the socioeconomic importance of the project or industry for which the area is applied; and (3) the existence of numerous applications for permits and/or license in the place where the area applied for is located.

2. Establishment of seaweed farm lot - No seaweed farm lots shall be established within a distance of sixty (60) meters from each other nor shall they be so established as to obstruct free navigation.

**Section 5. Obligations of seaweed farmer-licensee**

The seaweed farmer-licensee shall comply with all pertinent existing laws, rules and regulations, and those which may hereinafter be promulgated.

**Section 9. Duration of the license**

A license to culture seaweeds in any public water area of the Philippines issued by the Director shall be for a period not exceeding ten (10) years subject to renewal; a permit to gather shall be for a period of one (1) year subject to renewal; and a gratuitous permit shall be for a period of six (6) months subject to renewal.

