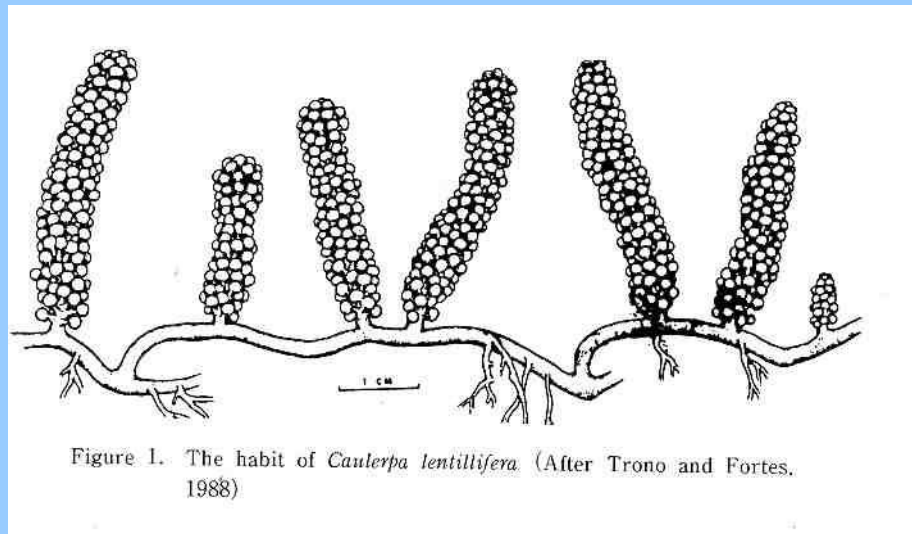


New Seaweed cultivation





***Culerpa lentillifera* in Veitnam**



Figure 7. A. Floating containers for the harvest of *Caulerpa*. B. Selling of *Caulerpa* at fish market. C. Harvesting "sea-grapes", from cages, hoisted out of the sea. D. "Sea-grapes" as fresh seaweed salad.



***Caulerpa* salad in Philippines**



***Caulerpa* cultivation ground in Cebu, Philippines**



Harvesting of *Caulerpa* fronds



百年プリント

Harvested fronds of *Caulerpa*



***Caulerpa* products in Cube market**





Cladosiphon okamuranus
Mozuku in Japanese



Mozuku dishes

Production of *Cladosiphon*

Japan: 20,000 ton (wet) for food

Subject

- 1. Cultivation technology is incomplete**
- 2. Stable cultivation**
- 3. Improvement in the quality**

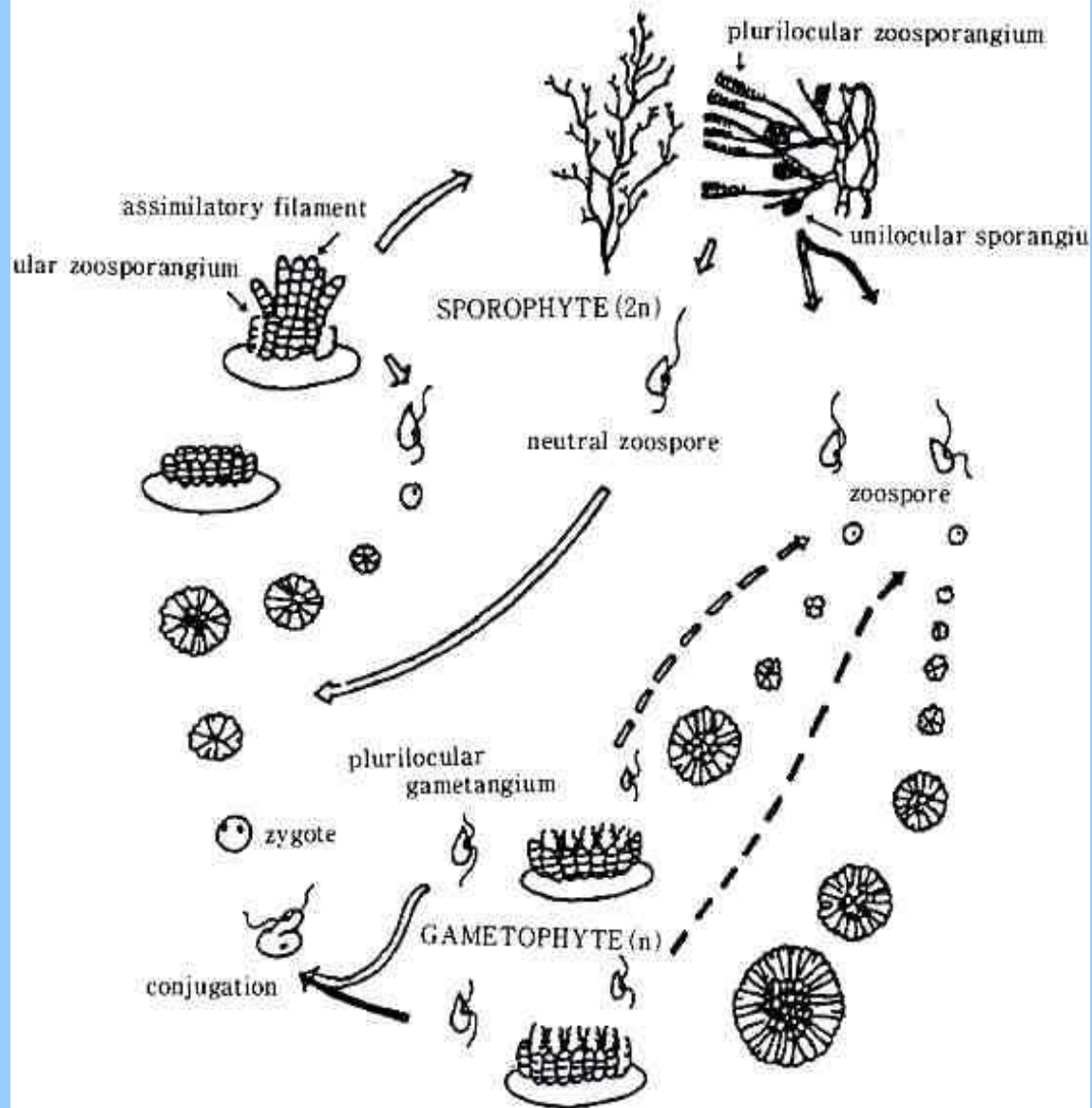


Figure 3. Life history of *Cladosiphon okamuranus*.

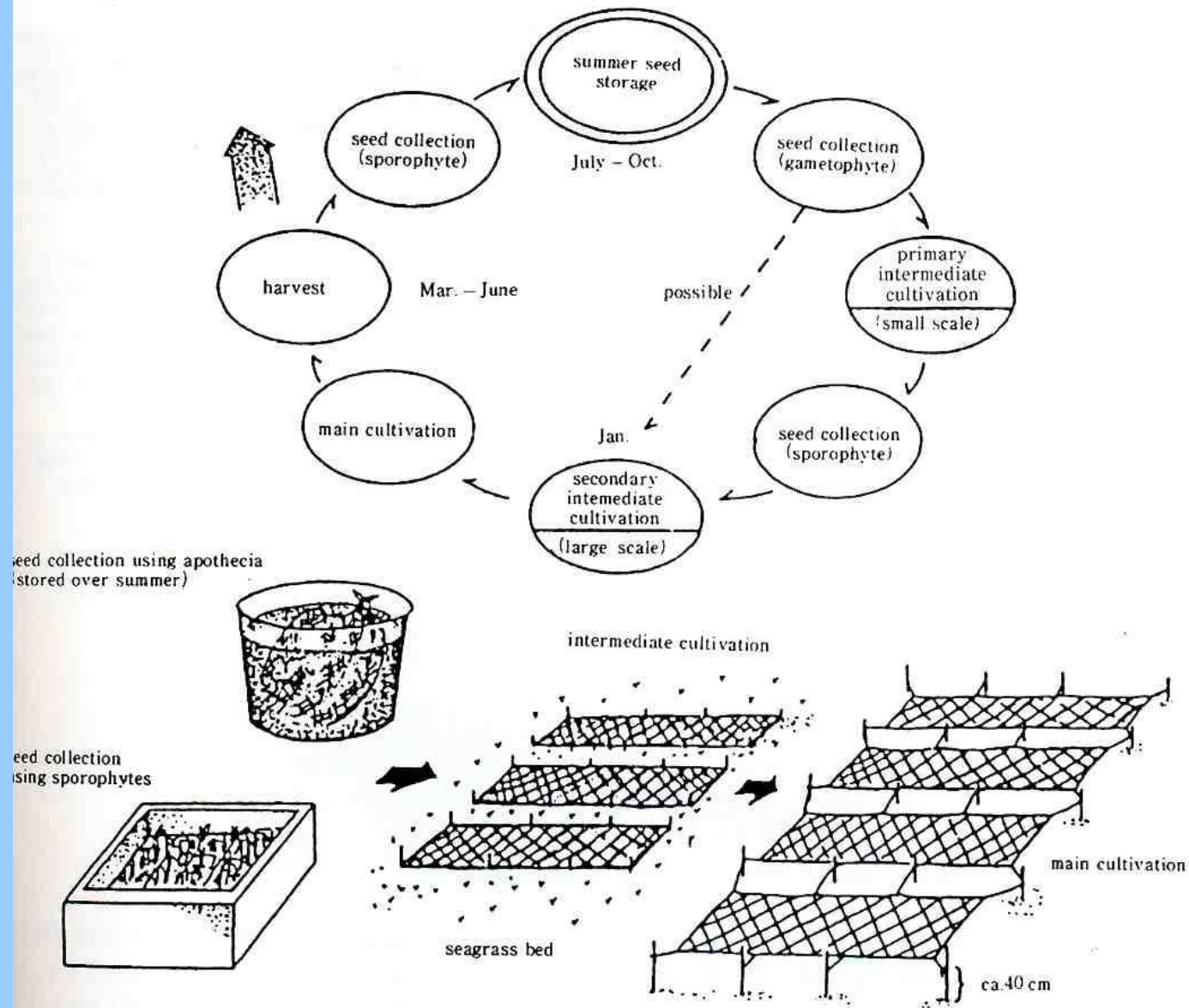
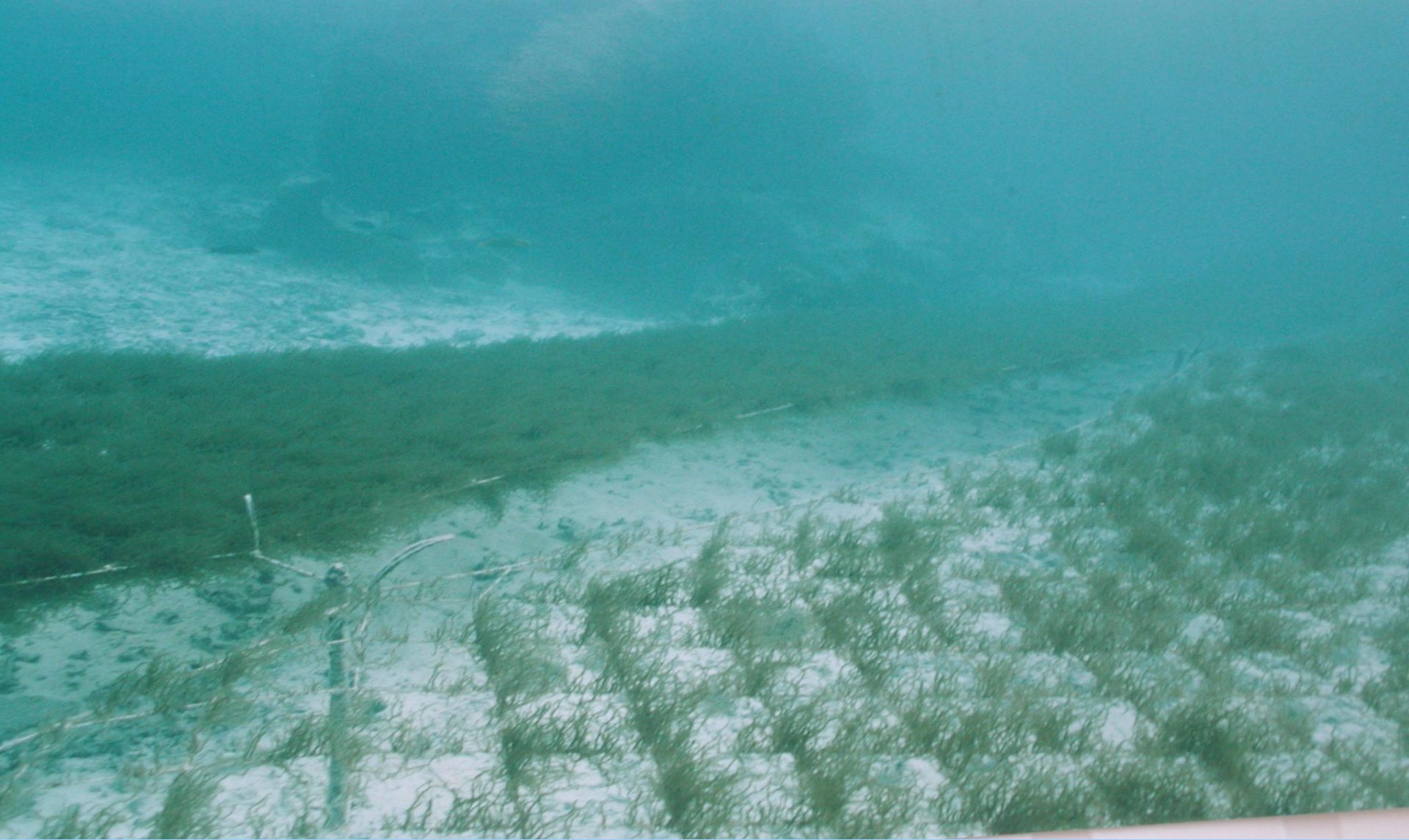


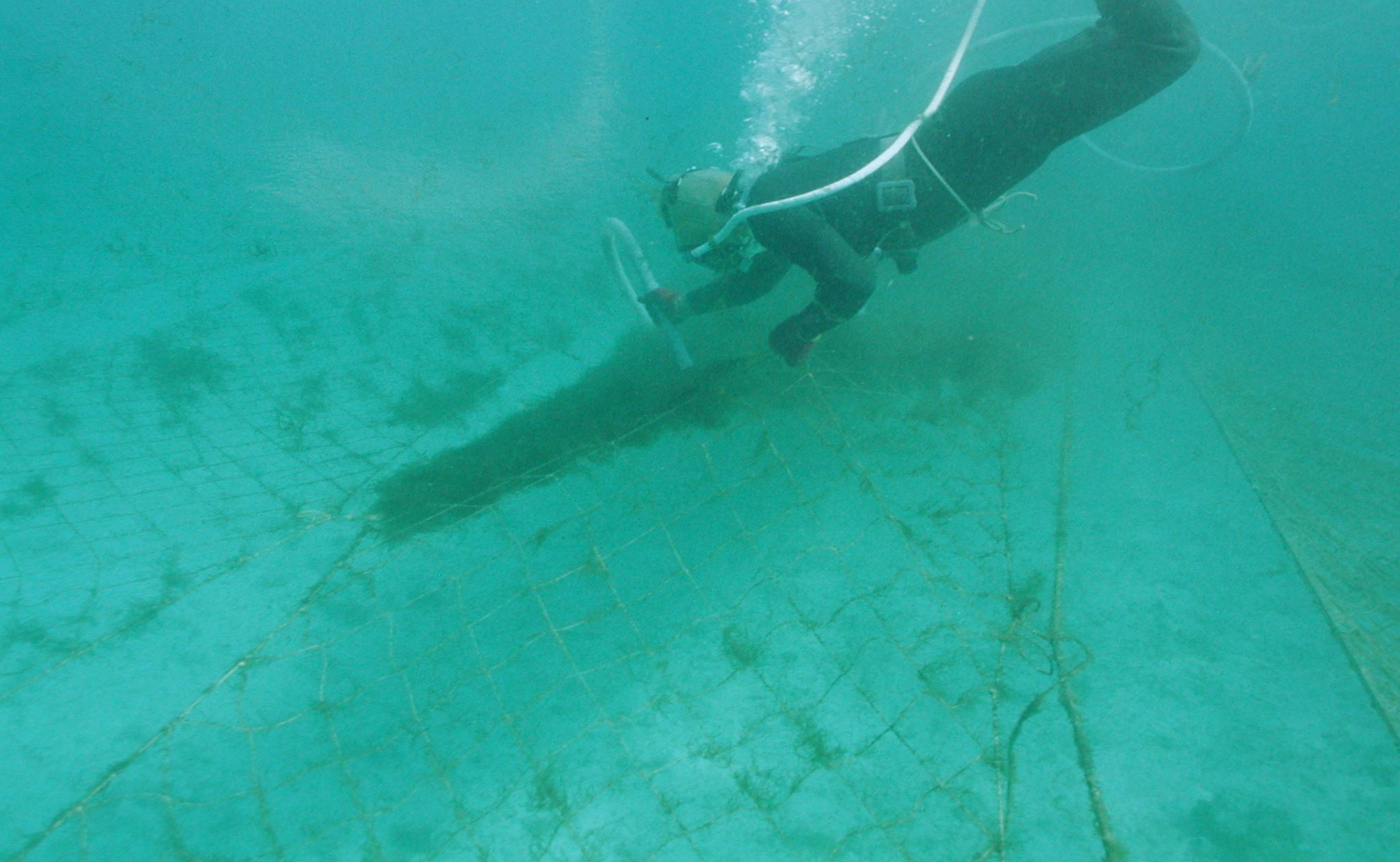
Figure 4. Scheme and schedule for the cultivation of *Cladosiphon okamuranus*.



***Cladosiphon* cultivation ground in the coral reef,
tropical waters, Okinawa**



***Cladosiphon* cultivated nets fixed
at the bottom of 1-2 m depth**



Suction pump for harvesting



Harvest stored in a large basket , floating a boat



Washing and cleaning



Salting fronds at the processing factory