PROCESSING FACILITY FOR SEAWEED

Cecilie Schjetlein Sundt, AHO, spring 2017

SEAWEED - AN UNEXPLOITED NATURAL RESOURCES

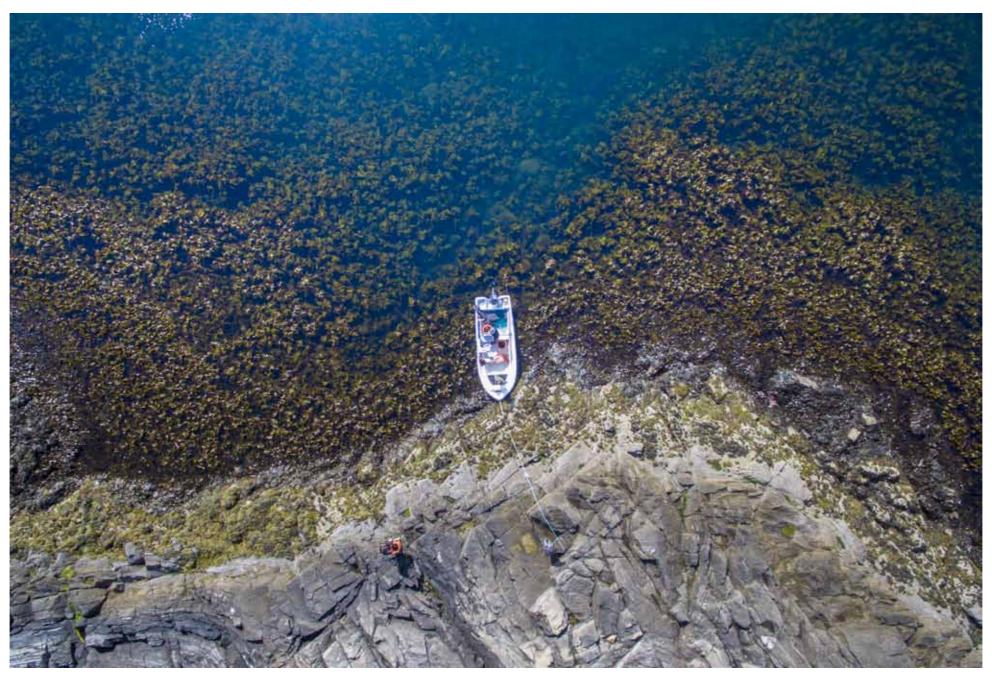
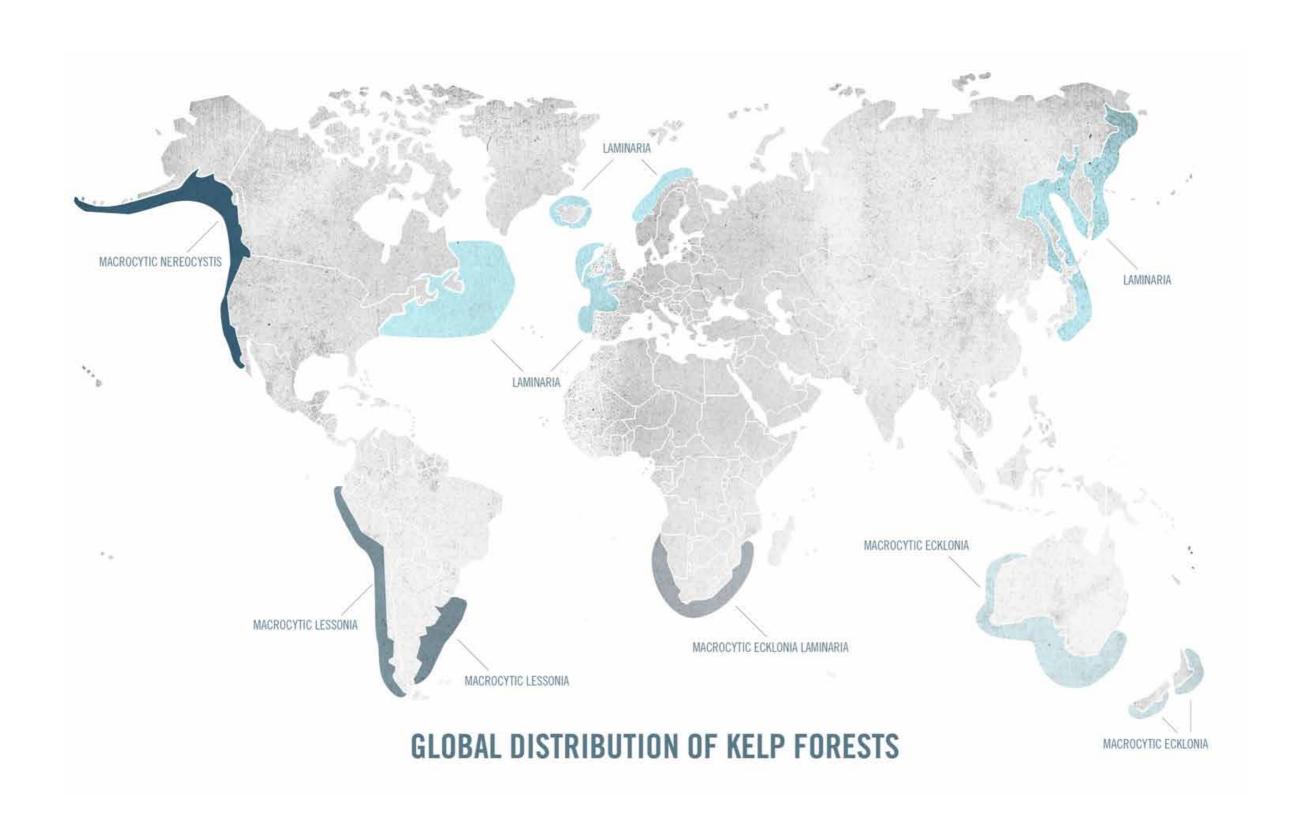
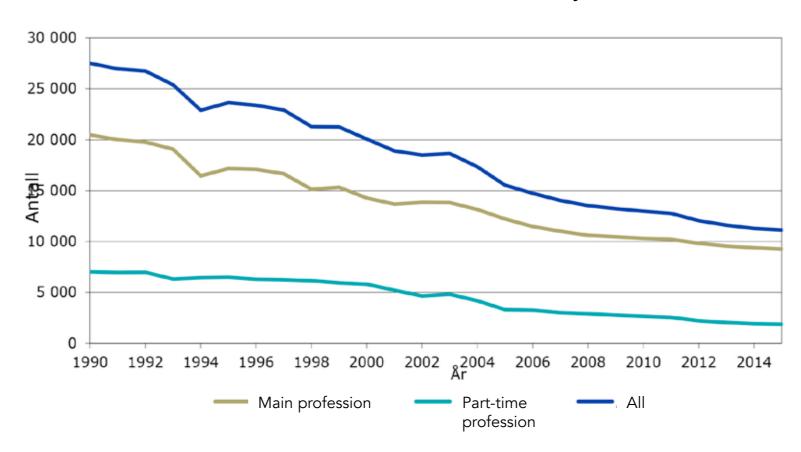


Photo by Alex Asensi

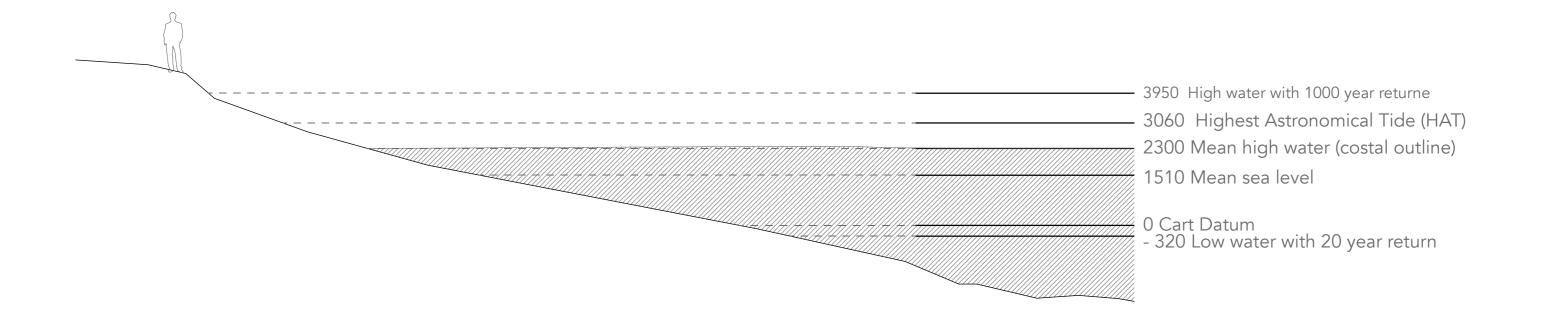


COSTAL COMMUNITIES THAT CAN BENEFIT FROM THIS NATURAL RESOURCES

Number of fishermen in Norway



A COASTAL CHALLENGE - THE TIDE



LARGE SCALE OCEAN FARMING OF SEAWEED VS. WILD GROWING SEAWEED AND THE MEDIUM SCALE INDUSTRY





Photo by Alex Asensi

THE NORTHERN COMPANY







Photo by Alex Asensi

SEAWEED AS FOOD



Seaspaghetti/Remtang/Himanthalia elongata (Green Algae)



Suger Kelp/Sukkertare/Laminaria saccharina (Brown Algae)



Oarweed /Fingertare/Laminaria digitatae (Brown Algae)



Wakame/Butare / Vingetang/Alaria esculenta (Brown Algae)











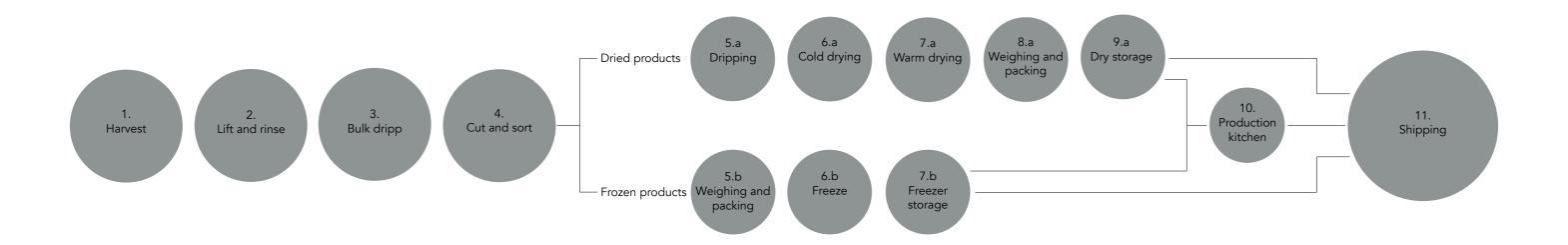






Photo by Alex Asensi

PRODUCTION LINE

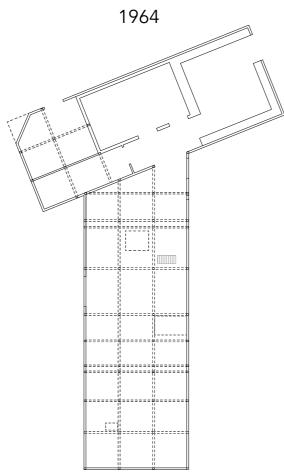


SEASONS

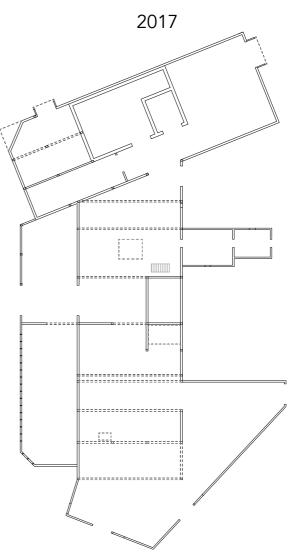


MY PROCESS

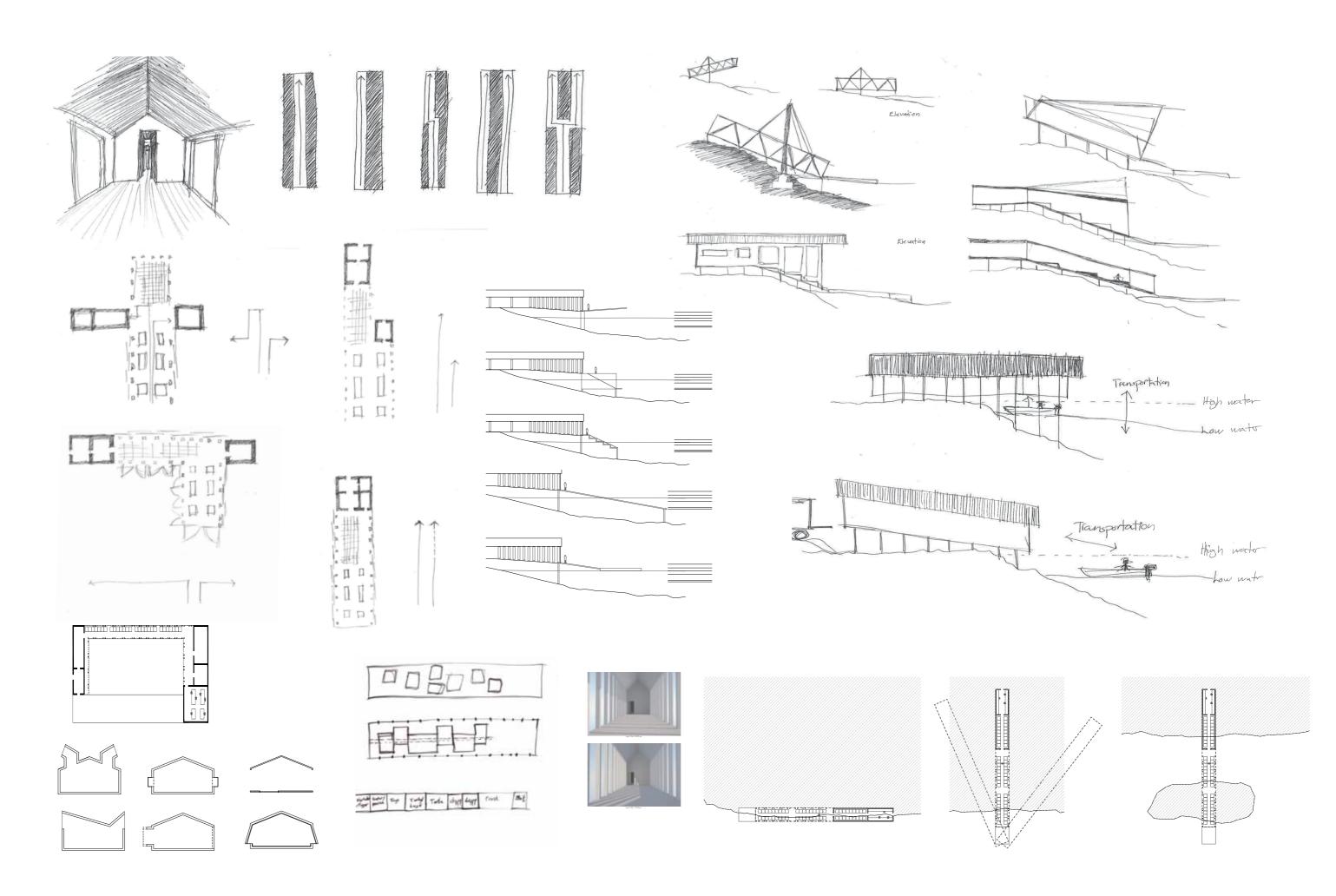








Re-use or a new typology?



Sketches (a new typology) - production flow, openings, metting between land, water and building

REQUIREMENTS FOR THE TYPOLOGY

After studying the production flow and the metting between land, water, building these following requirements are needed for the typology:

Site

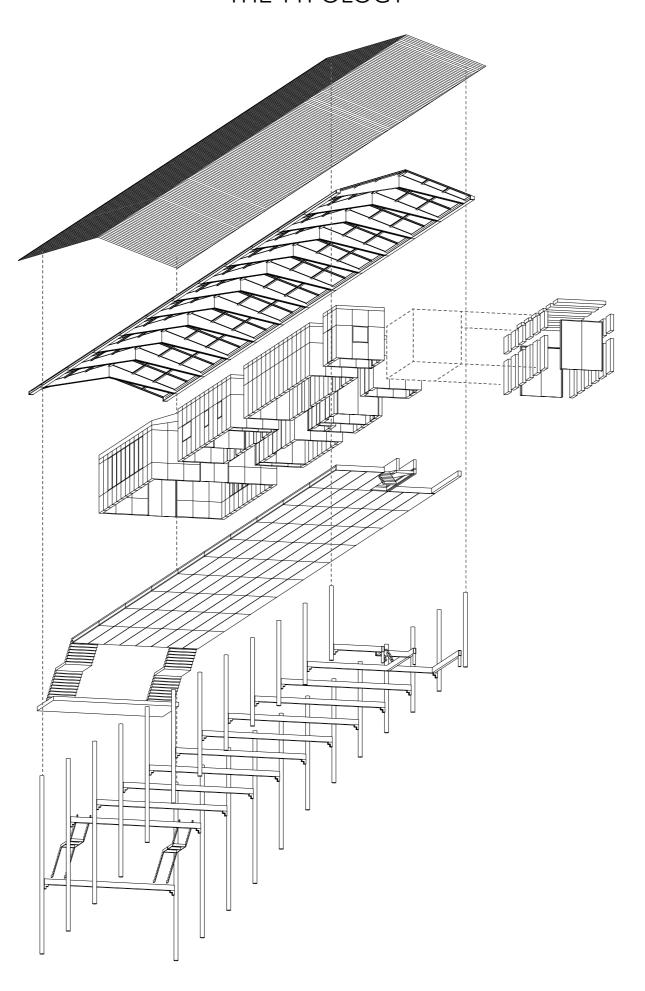
1. INFRASTRUCTURE	- in close proximity of existing infrastructure (roads, electricity, freshwater, sewage system etc.)
3. SHORELINE	- the site has to be by the shoreline to reduce the transportation distance of the harvested seaweed
4. TIDE	- at low tide the sea level has to be high enough for a boat to be able to dock
5. TERRAIN	- the terrain has to have a height difference of minimum 3 meters from the top and down to the shoreline
	because of the tidal water. The maximum and hight difference depend on the size of the facility and the
	spesific inclination on the plot
6. SUN	- excellent sun conditions throughout the whole day so it is possible to sundrie the seaweed
7. WIND	- the site should in some degree be sheltered from the strongest winds from the west.
8. POLLUTION	- the seawater in the area should contain as little pollution as possible

Building

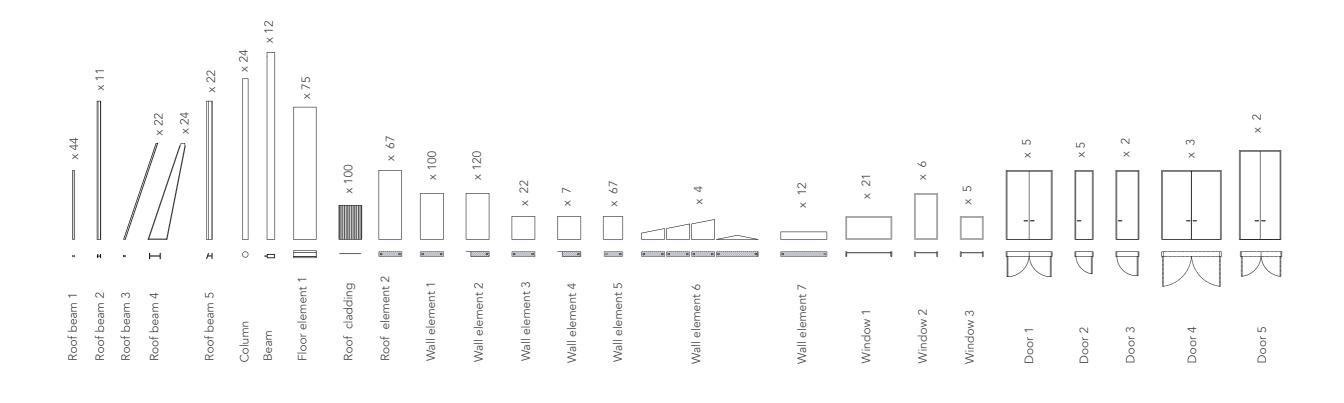
1. ON PILOTI	- by placing the buildir	ng on piloti the producti	on facility can be place	d in different terrain types
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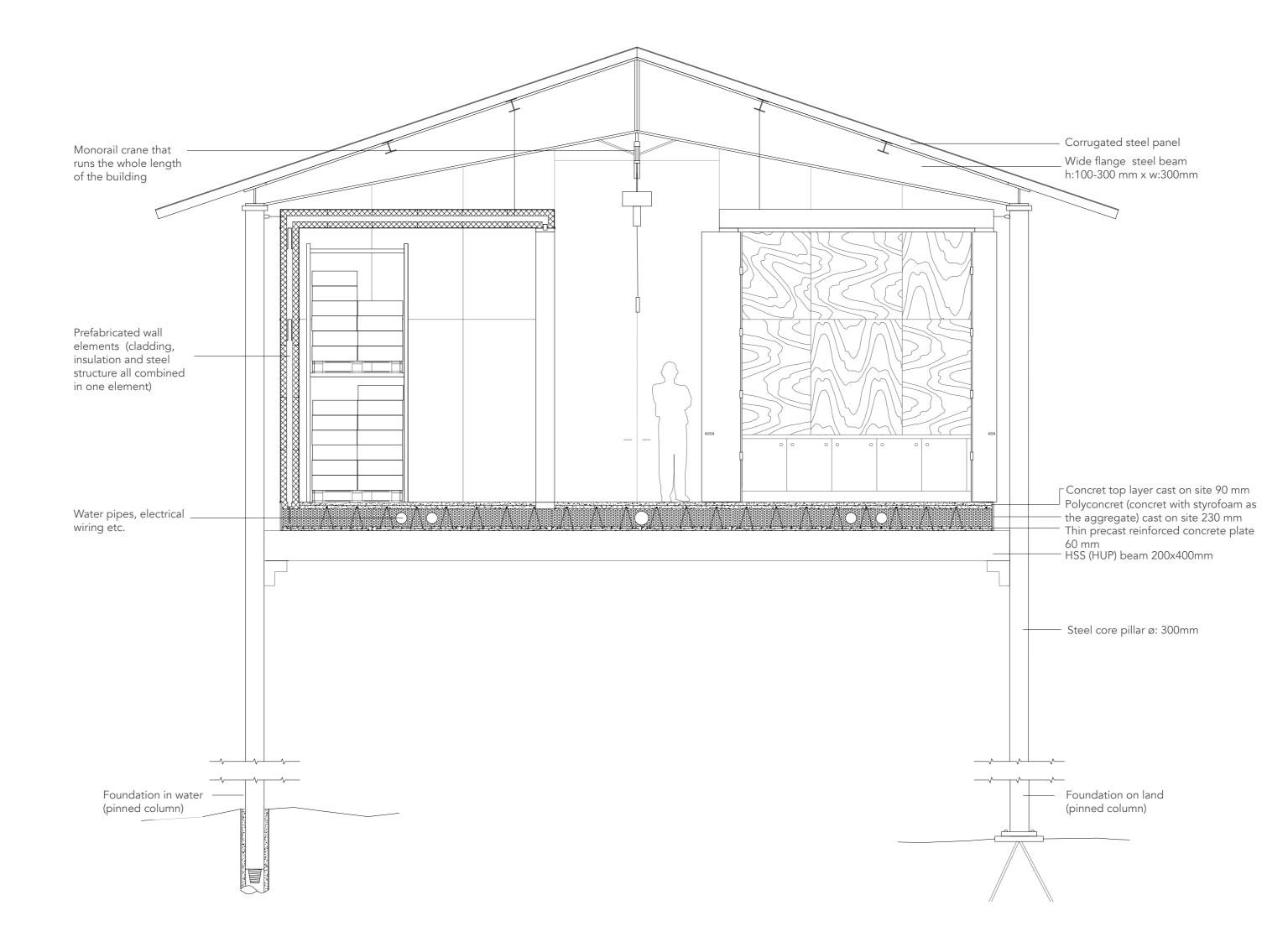
- 2. BRIDGE the building needs to function as a bridge between the infrastructure on land and the water
- 3. SEPAREATED the structure must be free from the facade to give the needed flexibility in the floorplan
- 4. PRE-FABRICATION the building is based on prefabicated elemets to ensure that each producer can cutomize their facility for their production and their spesific needs
- 5. ONE LEVEL the entire production line must be on one level

THE TYPOLOGY

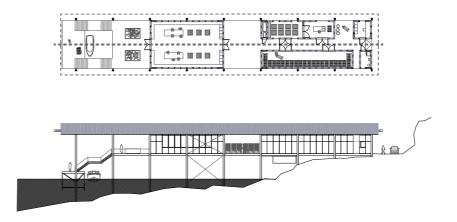


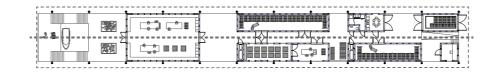
PREFABRICATED ELEMENTS



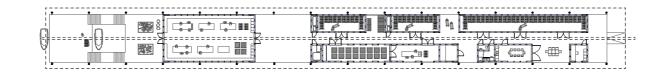


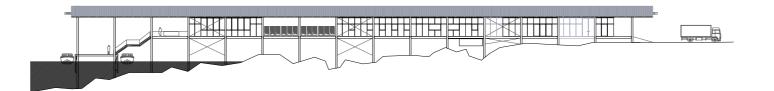
EXAMPLES OF PROCESSING FACILITIES IN DIFFERENT TERRAIN TYPES

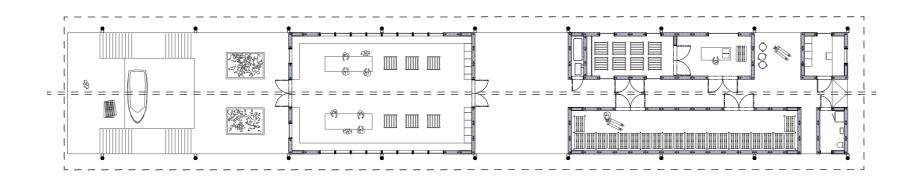


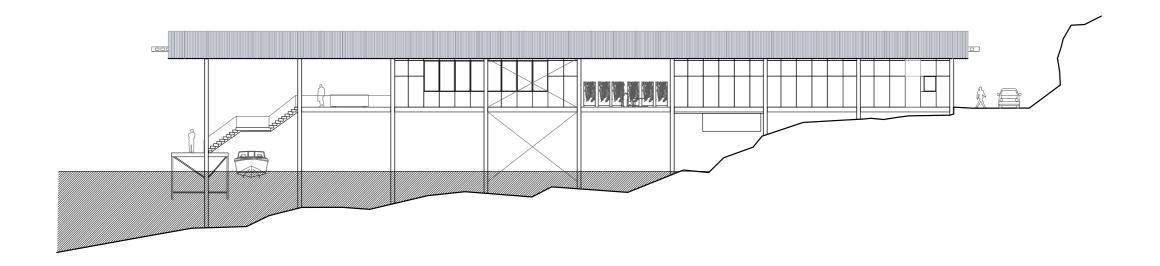


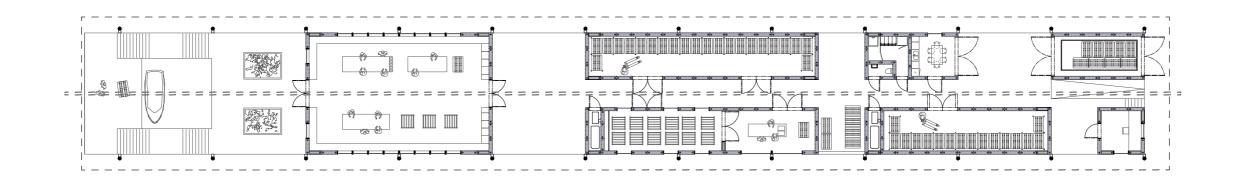


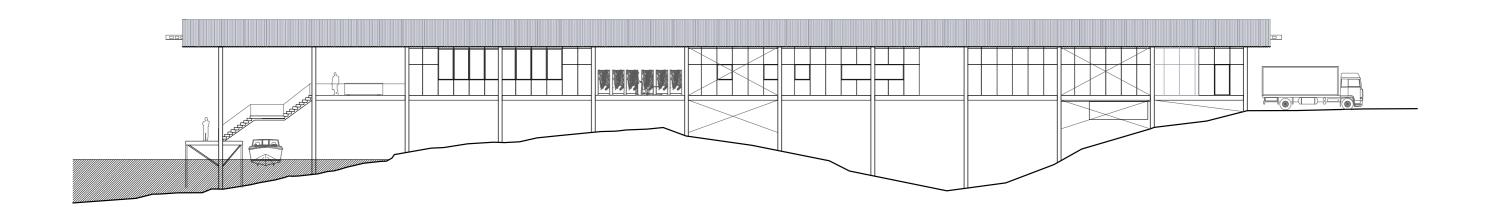


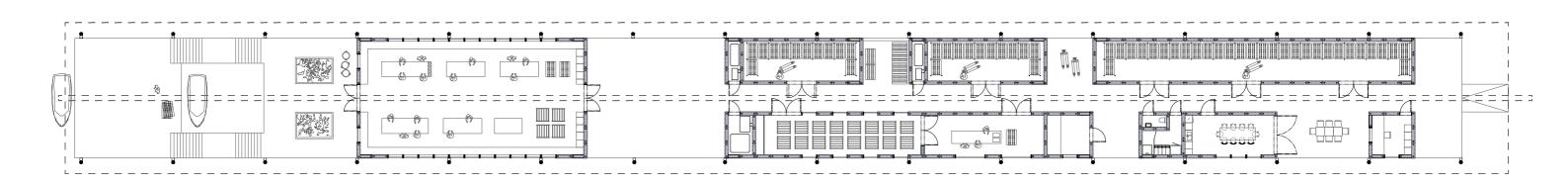


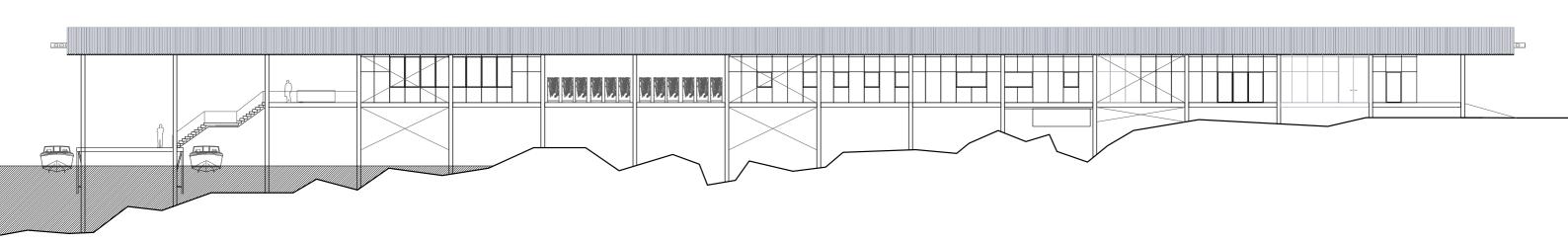














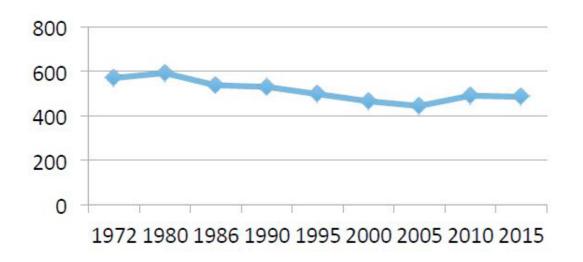
MY CASE STUDY



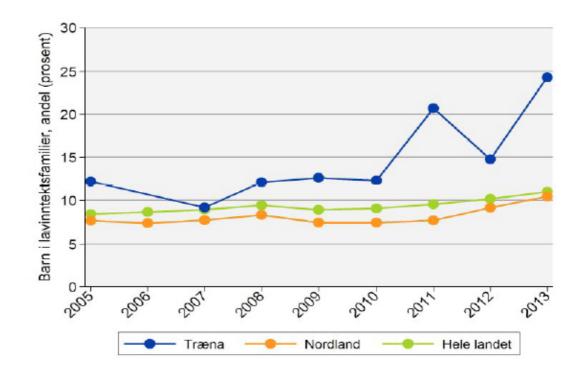
Nordland Nordland Træna



Population on Træna 1972-2015

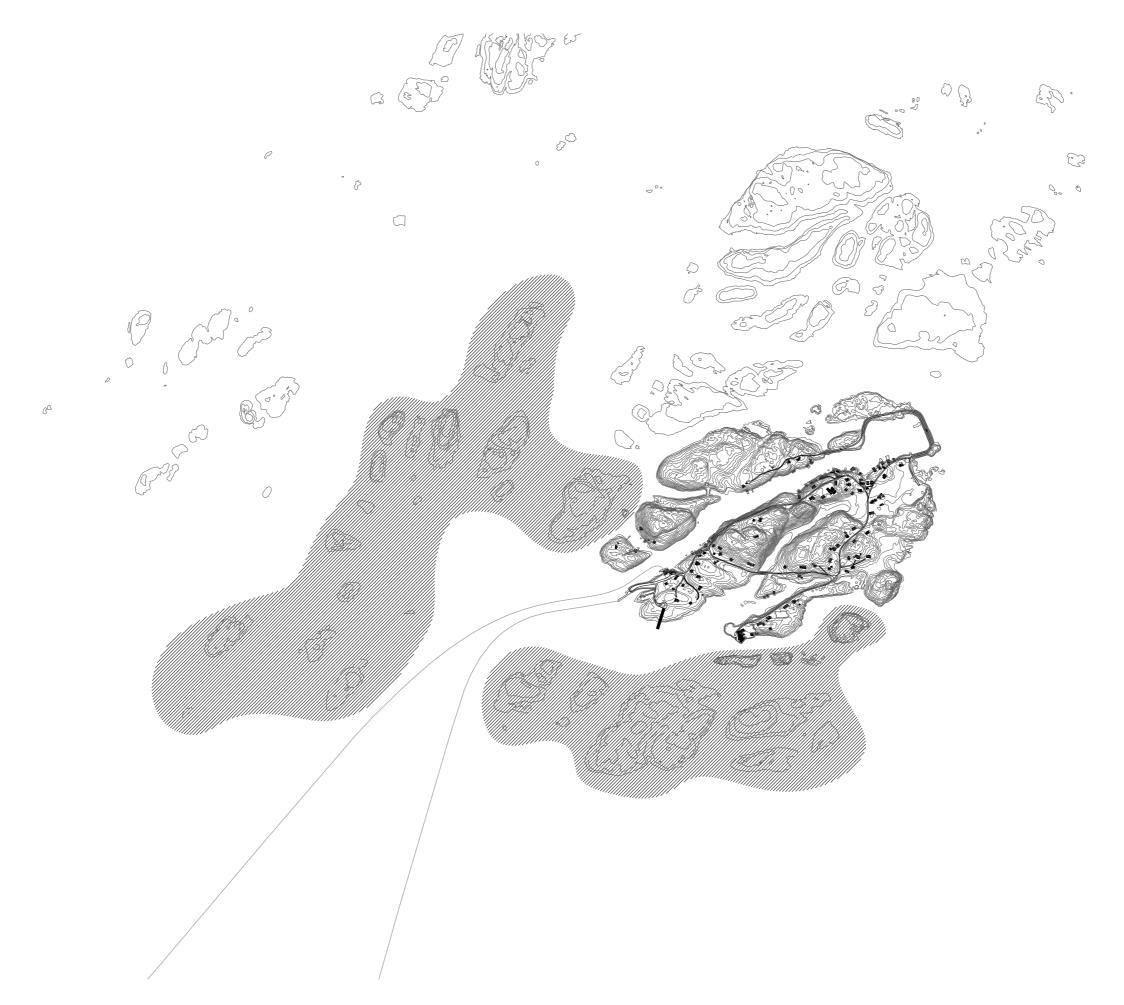


Low inncome households with children



SELVÆR





The Northern Companys current harvest areas





Siteplan





THE NORTHERN COMPANY

Program

PRODUCTION VOLUM: 50 ton harvested seaweed pr. season (approx. 2 x 250kg is harvested each day at low tide and there are approx 100 harvest days pr. season)

50 ton harvested seaweed =100 pallets finished products

50 ton harvested seaweed requires 40 pallets of packaging

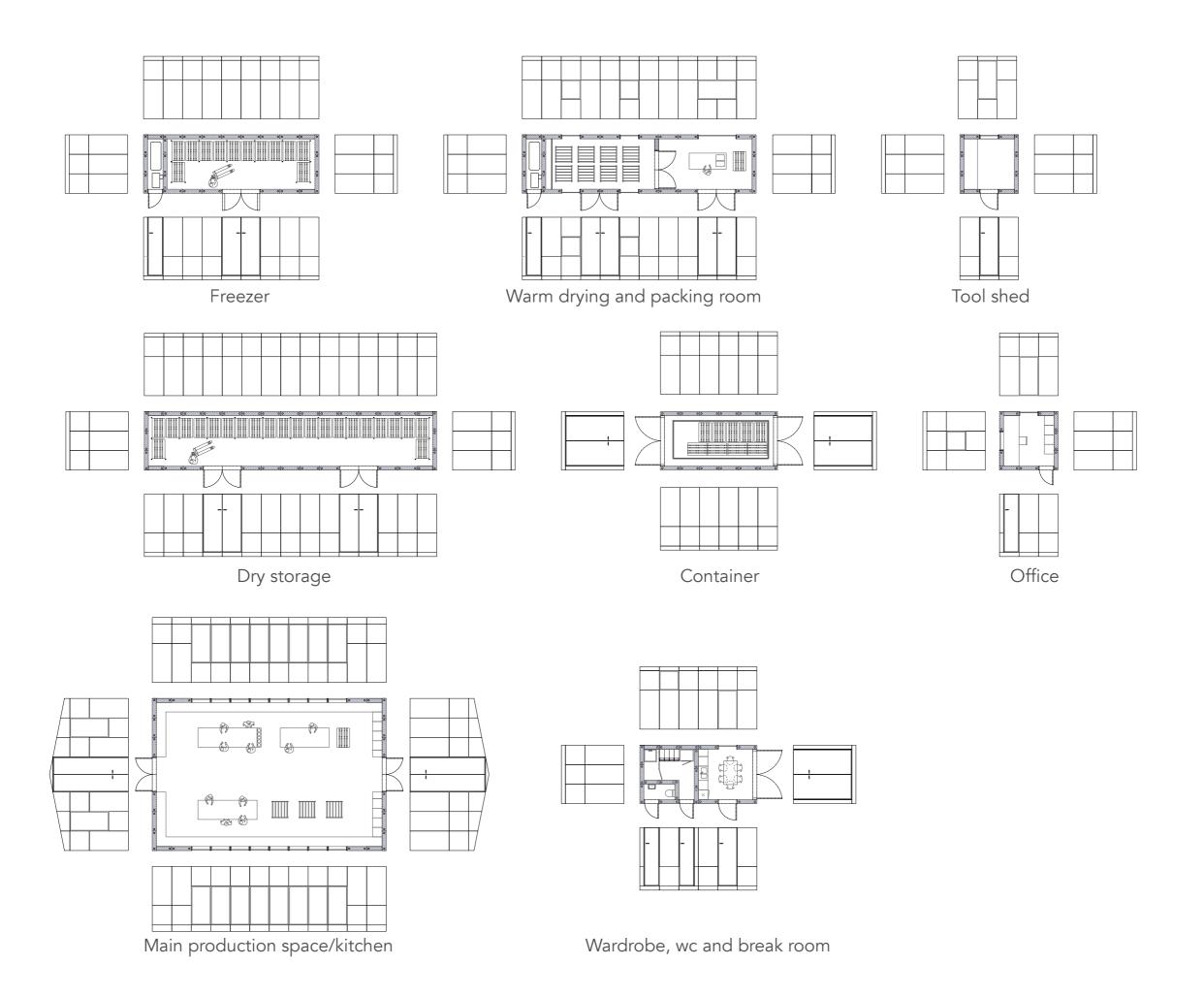
1 pallets = 1,2x0.8x1,5 and takes up 1m2 floorspace

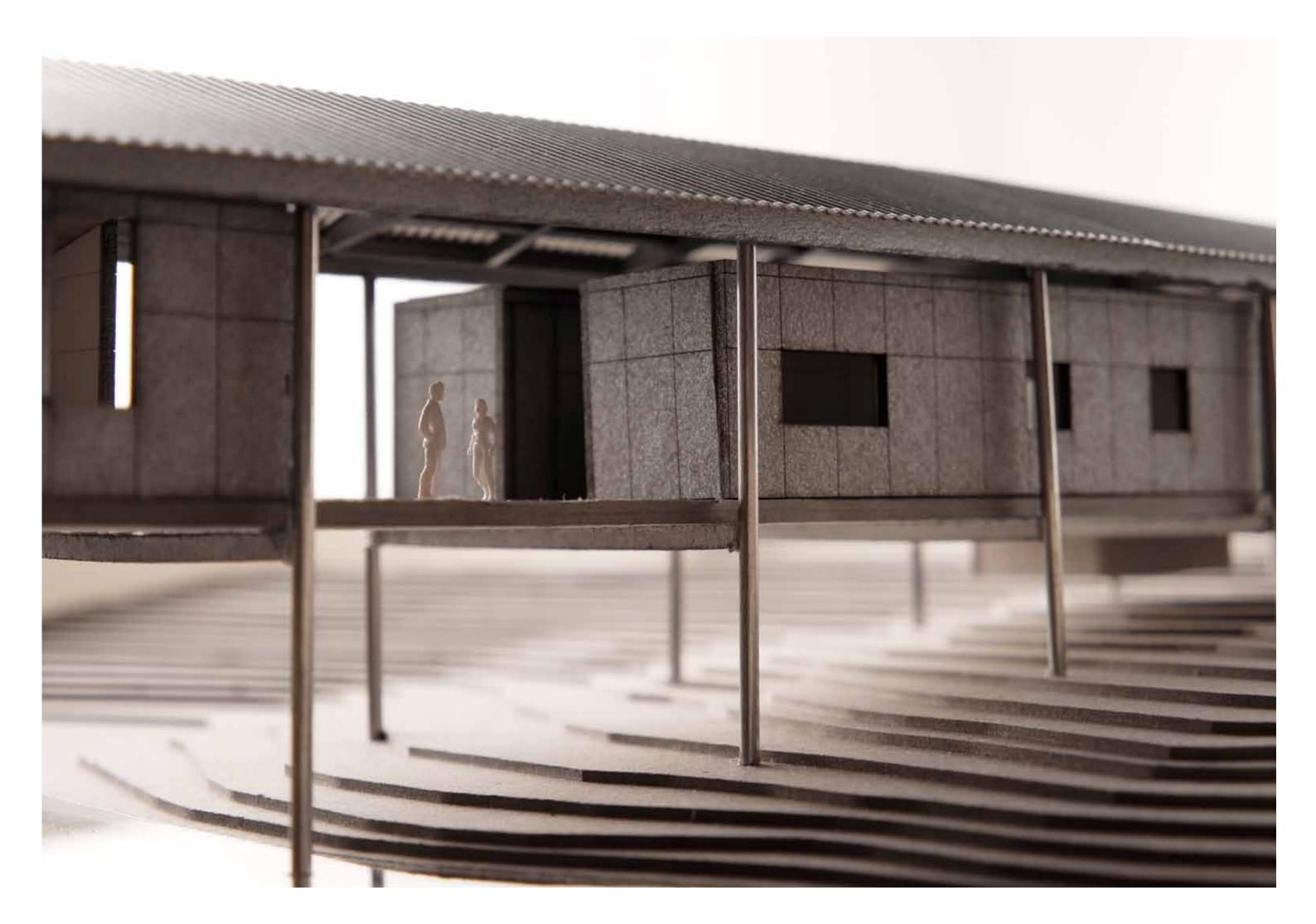
TYPES OF PRODUCTS: Mainly dried products, but also frozen and other further processed products like pesto, pasta, snacks, soups, spices etc.

NUMBER OF EMPLOYEES: 4-10 people depending on the season

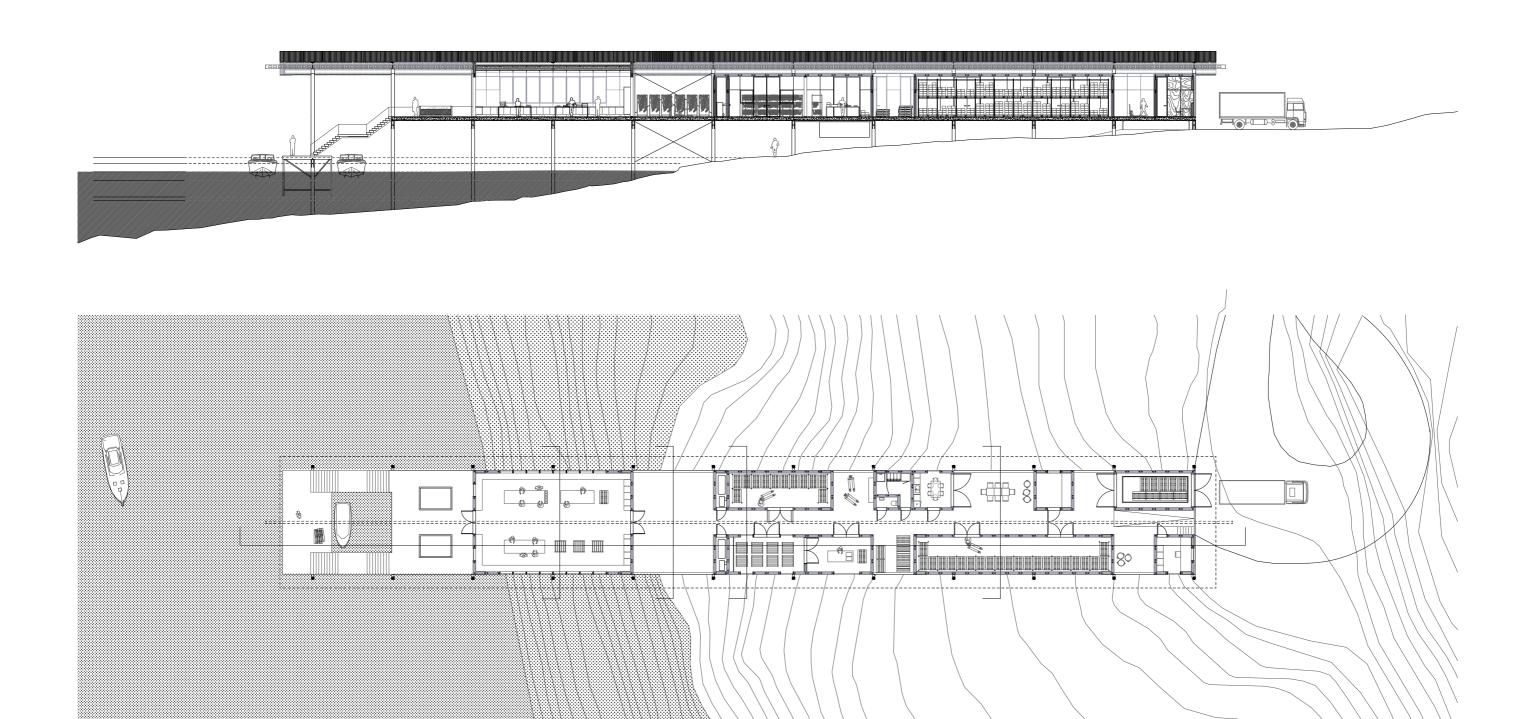
NEEDED SPACE: Approx. 700m2 of production space out of witch about 325m2 are insulated interior space and the rest outdoor floor space.

Lifting and rinsing space	130 m2	outdoor
Production space/kitchen to cut, sort and pack the seaweed - a space that can also be used for events	140 m2	indoor
Freezer storage	40 m2 (24 pallets)	indoor
Dripping/Cold drying room	70m2	outdoor
Warm drying room	30 m3 (200-300 kg)	indoor
Packing room	20m2	indoor
Dry storage	65 m2 (44 pallets)	indoor
Temporary storage for equipment, pallets and packaging for the products	10-60 m2	outdoor
Wardrobe with a toilet, shower and a drying cabinet	10 m2	indoor
Office space and break room	10 m2	indoor
Workshop and tool shed	10 m2	indoor
Container	25 m2	outdoor
Corridor	90 m2	outdoor

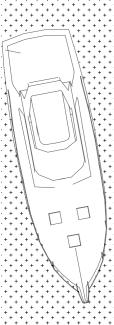


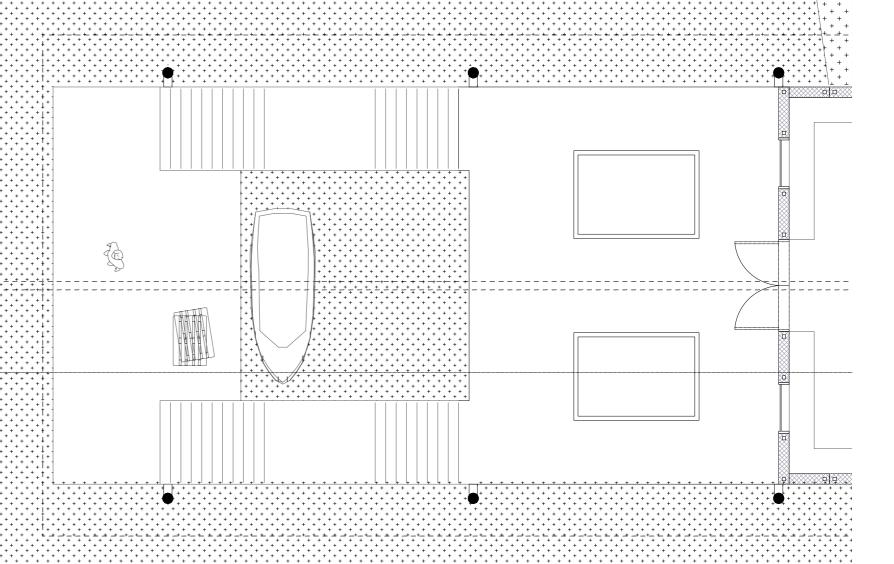


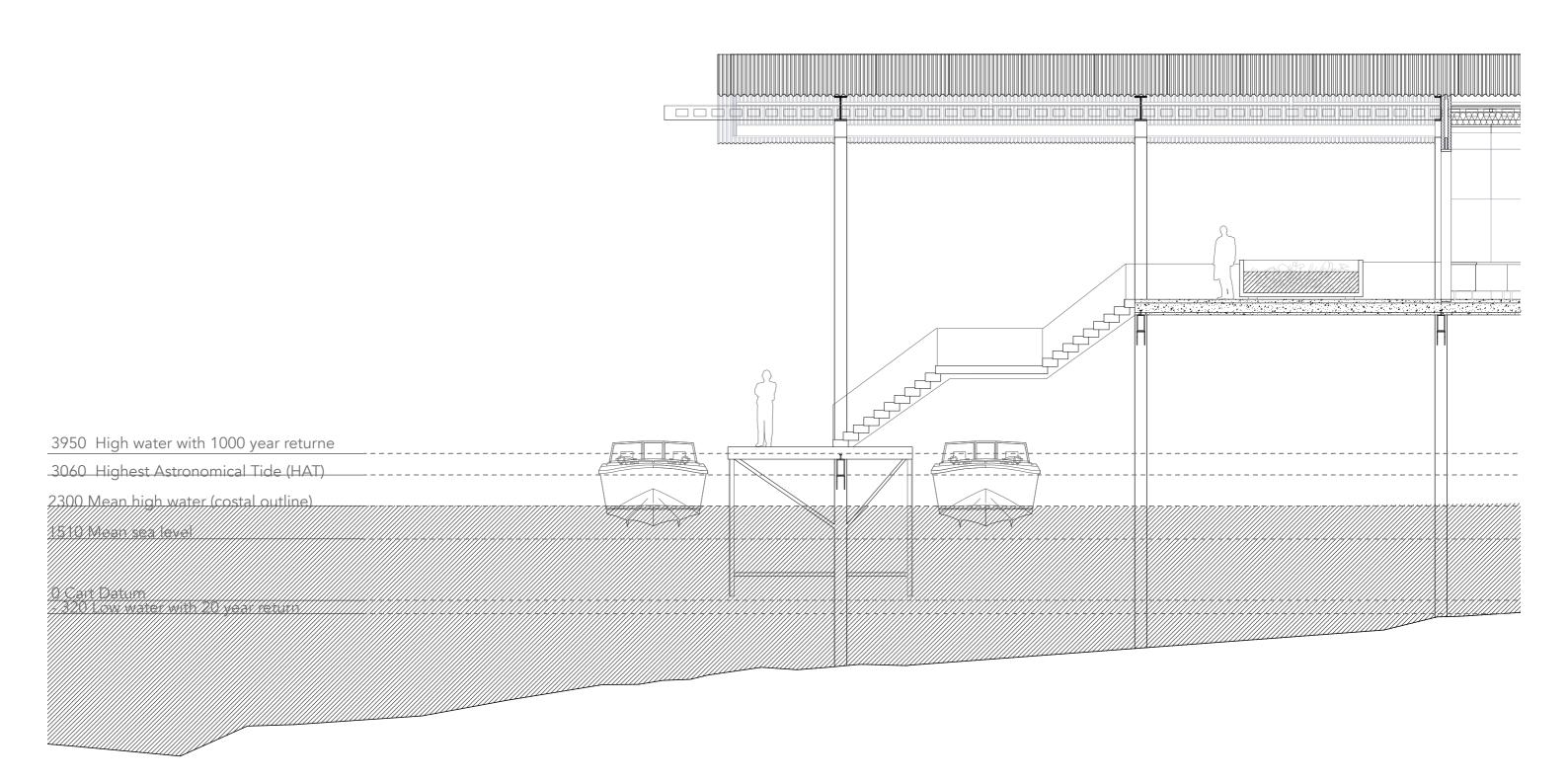


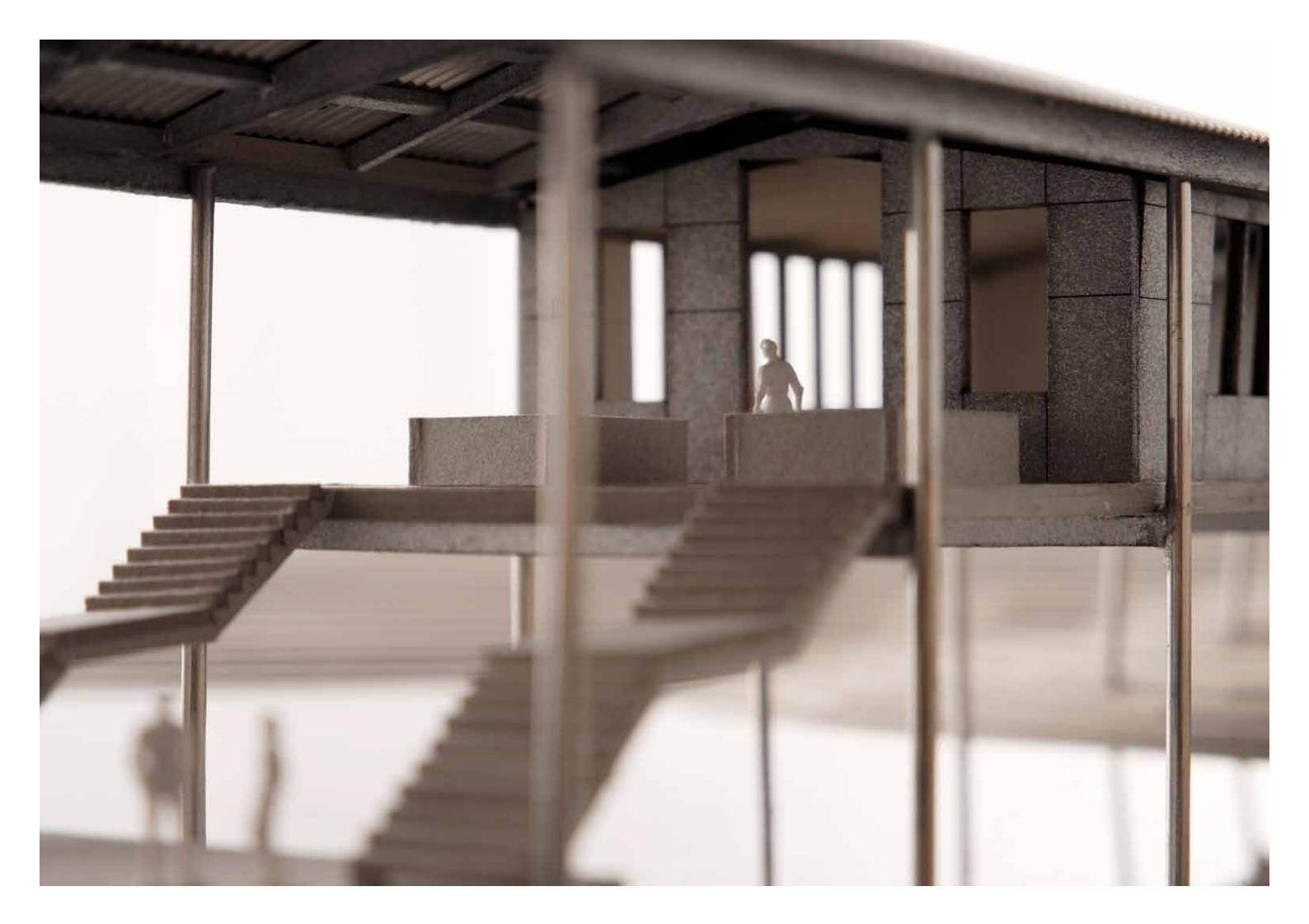


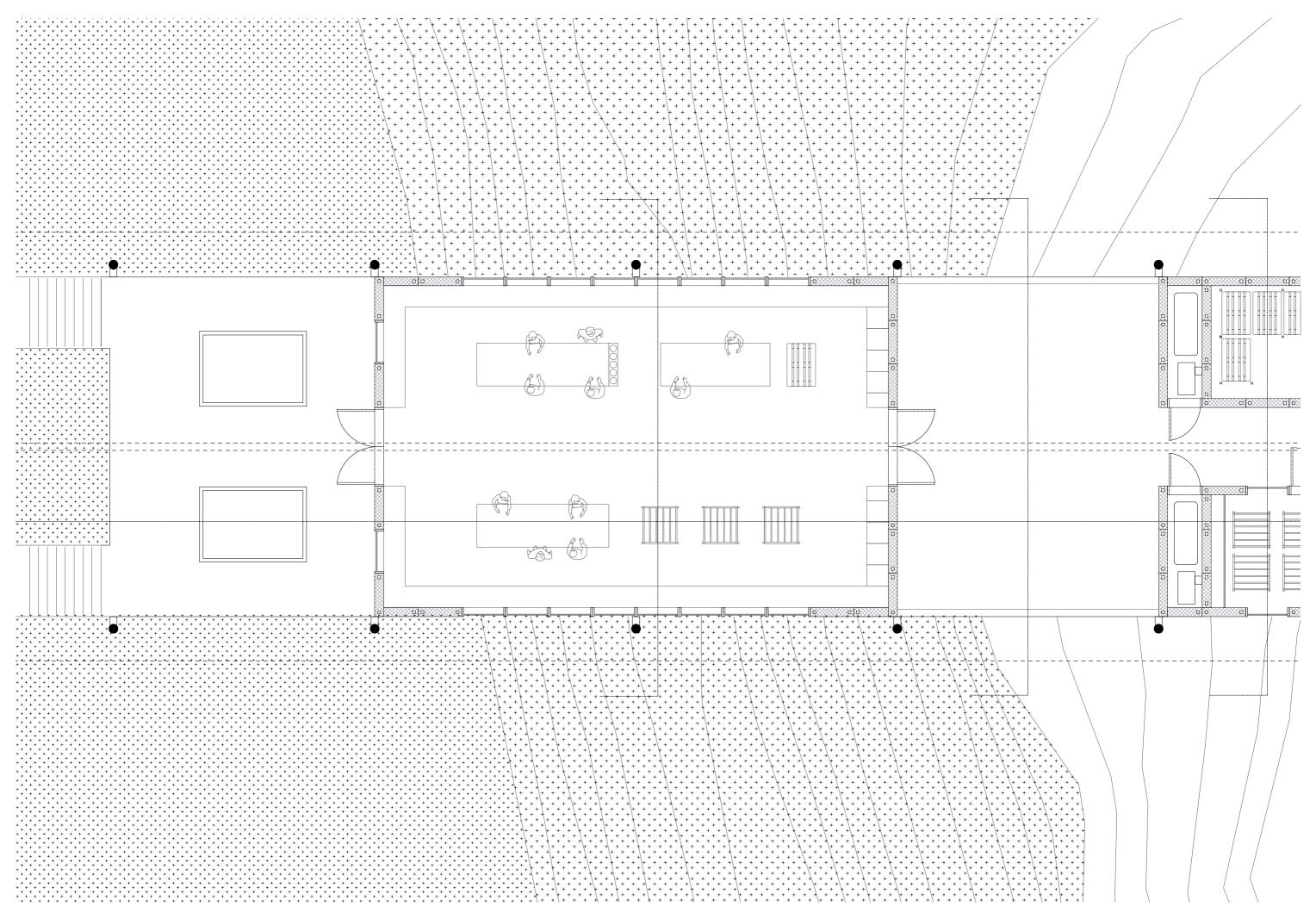












The production kitchen (where events also take place) and the outdoor cold drying area

