

## 41132 Grade seaweed for quality and suitability for end-use

<b>Kaupae   Level</b>	3
<b>Whiwhinga   Credit</b>	5
<b>Whāinga   Purpose</b>	<p>This skill standard is for people who are currently working in the seaweed industry.</p> <p>This skill standard is designed to equip learners with the knowledge and skills required to grade seaweed by assessing the quality and suitability of seaweed for both edible and non-edible end-uses.</p> <p>This knowledge supports informed participation in the seaweed sector and highlights the environmental and economic importance of sustainable seaweed practices.</p>

### Hua o te ako me Paearu aromatawai | Learning outcomes and assessment criteria

<b>Hua o te ako   Learning outcomes</b>	<b>Paearu aromatawai   Assessment criteria</b>
1. Grade seaweed for quality and suitability for end-use.	a. Describe key quality factors to inform seaweed grading process.
	b. Determine physical and biological contaminants when grading seaweed species.
	c. Select relevant grading standards for grading seaweed species.
	d. Grade seaweed samples according to relevant grading standards.

### Pārongo aromatawai me te taumata paearu | Assessment information and grade criteria

#### *Assessment specifications:*

It is expected that programmes consider ngā kaupapa (the principles) of te Tiriti o Waitangi and relevant te ao Māori values and practices and provide opportunities for ākonga to apply them as appropriate to the subject matter and context.

All activities should, as relevant to candidates and/or this standard, reflect the peoples of the Pacific and other cultures, and their world views.

All activities must consider the needs of Tangata Whaikaha where possible.

Grading for all seaweed may include but is not limited to the visual identification of sand, detritus, feathers, fishing line and crustaceans. Grading for edible seaweed would also include colour, taste, moisture content, texture, smell and cleanliness.

Edible seaweed must be graded according to the Food Act 2014.

Non-edible seaweed must be graded according to particular industry requirements.

At least one edible and one non-edible seaweed must be graded.

### **Ngā momo whiwhinga | Grades available**

Achieved

### **Ihirangi waitohu | Indicative content**

Factors affecting grading for edible seaweeds

- Key factors such as colour, texture, moisture content, cleanliness, smell, taste and presence of defects or contaminants (visual identification) that influence the grading of edible seaweeds.
- Grading standards (premium, standard, reject) for various end-uses.
- Impact of environmental conditions, harvest and post-harvest handling on seaweed quality and grading outcomes.
- Stabilisation and preservation – drying, salting, pickling, fermenting, blanching, vacuum-packing, freezing.
- Market and end-use requirements.
- Processing/Value-add e.g. milling seaweed into flakes or powder for food seasoning and ingredients.
- Food Safety and compliance – Food Control Plans (FCP), National Programme (NP), Hazard Analysis Critical Control Point (HACCP), export accreditation. Testing for allergens, pesticides, heavy metal levels, radionuclides, microbes.
- Packaging and labelling – clear traceability, expiry dates, and hygiene compliance.

Factors affecting grading for non-edible seaweed uses

- Key characteristics such as species type, biochemical composition and structural integrity relevant to non-edible uses.
- Grading criteria align with the specifications of different industries or applications.
- How the harvesting method, drying technique, and storage conditions influence the quality and grading of seaweed intended for non-edible products.
- Grading considerations across uses:
  - Source species and part of the plant used
  - Drying and storage methods
  - Batch consistency
  - Compliance with regulatory or client specifications

### **Rauemi | Resources**

- [Ministry of Primary Industries – Seaweed farming in New Zealand fact sheet.](#)
- [Aotearoa New Zealand Seaweed Association - Resources.](#)
- [Sustainable Seas Challenge – Seaweed sector framework.](#)
- [Ministry of Primary Industries – Introduction to the Food Act 2014.](#)
- [The Australia New Zealand Food Standards Code.](#)

**Pārongo Whakaū Kouna | Quality assurance information**

<b>Ngā rōpū whakatau-paerewa   Standard Setting Body</b>	Food and Fibre Industry Skills Board
<b>Whakaritenga Rārangi Paetae Aromatawai   DASS classification</b>	Agriculture, Forestry and Fisheries > Seafood > Aquaculture
<b>Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga   CMR</b>	0052

<b>Hātepe   Process</b>	<b>Putanga   Version</b>	<b>Rā whakaputa   Review Date</b>	<b>Rā whakamutunga mō te aromatawai   Last date for assessment</b>
<b>Rēhitatanga   Registration</b>	1	26 February 2026	N/A
<b>Kōrero whakakapinga   Replacement information</b>	N/A		
<b>Rā arotake   Planned review date</b>	31 December 2030		

Please contact Food and Fibre Industry Skills Board at [info@foodandfibreisb.nz](mailto:info@foodandfibreisb.nz) to suggest changes to the content of this skill standard.