

La nature en héritage
nature's heritage



nutrition *livestock*
animale &
végétale
plant nutrition



A unique company

Health – Productivity - Quality

500 km West from Paris, on the North coast of Brittany, SETALG started back in 1985 as one of the French seaweed pioneers.



SETALG has developed a unique expertise in the **sourcing** and **processing** of natural ingredients for Feed, Food, Nutraceutical and Cosmetic applications.



A unique location

Health – Productivity - Quality



Located in the heart of Europe's largest algae beds, SETALG's unique natural environment is listed **Natura 2000** site by European authorities.

This direct access to resources originates in the combination of **unique natural factors** :

- Record tidal range : 13 meters high / 3 km long / twice a day.
- Beneficial action of the Gulf Stream

To preserve this **biodiversity**, SETALG maintains the Goémoniers' **hand-harvesting** seaweed collection. This regional family tradition is handed down from generation to generation.



A unique company

Health – Productivity - Quality



SETALG has developed a unique expertise in the **sourcing** and **processing** of natural ingredients for Feed, Food, Nutraceutical and Cosmetic applications.

Our **technological know-how** combined with high performance industrial machinery guarantees a **total commitment** to safety, quality, traceability and customer satisfaction.

2009 KEY FIGURES

- 5 M€ Turnover
- 22 Employees
- 55 countries worldwide

A receptive and flexible multidisciplinary team offers **tailor-made solutions** adapted to customer requirements



Europe's largest algae beds

Health – Productivity - Quality

SETALG is located in France, on the North coast of Brittany where it manufactures its products from carefully selected raw materials harvested in the heart of **Europe's largest algae beds**.

This region of character and exceptional beauty, counts more than **800 different species** of seaweeds.

There are brown, red and green algae.



Europe's largest algae beds

Health – Productivity - Quality



With two tides per day, Brittany enjoys a tidal range of **11 meters in height** and **2.5 km in length**. This rocky foreshore is seaweed's natural habitat.

Brittany also benefits from **2 different water currents** :

- Cold waters from the North Sea.
- Warm currents from the Atlantic (Gulf Stream).

Setalg's harvesting area stretches out on several hectares, it is listed as « **Natura 2000** » site by IFREMER.



SETALG : 25 years of experience

Health – Productivity - Quality

For the last 25 years, SETALG has been the leading French seaweed processing company, transforming in 2007 **30.000 tons of fresh algae** for spa, food, nutraceuticals, feed and agricultural applications.



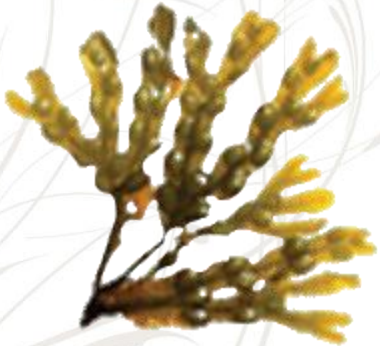
From this experience comes a **wide range** of marine ingredients that find numerous applications in the above-mentioned sectors.



Brittany, Land of tradition and authenticity

The seaweeds are harvested around the **Bréhat Archipelago** in a sustainable and environment-friendly manner.

The algae harvesters « **goémoniers** » collect these marine plants from boats or by hand.



Collecting seaweed is a **regional family tradition** handed down from generation to generation for centuries.

The harvesting season depends on the life cycle of each species of seaweed.



The Pleubian site second half of the 19th century

Vegetals & animals

Health – Productivity - Quality

Animal feed



SETALG is the first French seaweed processing company being [ECOCERT](#) - certified for the use of algae in organic animal feed.

Veterinary registration # : FR - 22 195 10



Agriculture

For centuries, seaweeds have been used as a natural fertilizer by generations of coastline farmers.

Rich in nitrogen, phytohormones, phosphorus, potassium, they provide plants with all the nutrients they need for their growth.

SETALG is [ECOFERT](#)- certified by Ecocert.



**Thank you
for your attention...**

Setalg
France

**Presqu'île de Pen Lan
22610 Pleubian
FRANCE**

tél. : +33 (0)2 96 22 86 39
fax : +33 (0)2 96 22 96 32
setalg@setalg.com
www.setalg.com

**We are at your disposal to develop your personalised
products and packaging**

