Marine macroscopic algae normally found on the seashore, however, commercial seaweed *K. Alvarezii* is a kind of macro-algae that man has utilized as food, medicine, ceremonial objects and for ornamental purposes.

It simply involves tying healthy pieces (propagules) of the plant on a 3 or 4mm rope and left under water to mature in about 6 weeks depending on the local environment condition. The plant is sun dried for up to a week and then properly stored ready to be sold.

It requires very little capital input as compared to other fisheries activities and has proved to be sustainable.

Farming of seaweed involves five steps to which a farmer must do to become successful.

- Site selection
- Planting
- Maintenance
- Harvesting
- Drying

**KAPPAPYCUS ALVAREZII**

**“SITE SELECTION”**
Before any seaweed farm is established, surveying of a suitable site is very important. The primary parameters to be concerned with are water flow, temperature and salinity.

1. Water flow

Places that are exposed to wind-driven currents are best; here, the currents bring all the nutrients that the seaweed needs in order to grow.

2. Seabed

Another thing, when you are looking for the right place for your farm, don’t choose a place where the bottom is soft and muddy; in these places, there is no current and the water is stagnant.

3. Depth

Places near lagoon passages are also good, because they have strong currents and clean water, and so they are very rich in nutrients.

4. Temperature

Water temperature ranging from 25 to 30 degrees Celsius is good.

5. Salinity (sea saltiness)

Salinity at 28ppt or more is best.