

• CYCLIC FOOD CHAIN PROJECT

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Master programme year 1
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SEA FORAGER

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There are around 325 different types of seaweed in Sweden, of which about 20 are good to eat. Algies are an extremaly rich source of minerals and omega acids. Even though widely present at Swedish coast they didn't make their place to the every day diet. This project aims at pointing out an undiscovered potential of algae as local food source, focusing on direct foraging from the sea.

Drying seaweed is an easy and essential way to preserve it for longer time. How would it look like if the plant becomes part of everyday life, taken from the wild and present in home environment? The seaweed drying rack is a sculptural form that works both as a functional object and more conceptual display tool for curious shapes of New Nordic Food culture product.

