
Viva Maris GmbH

Kiel, June 18th 2026

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01 Viva Maris

Who we are!

- SME founded in 2014 and located in Schenefeld (Schleswig-Holstein),
- Development and distribution of **food-, feed- and agricultural products** – based on microalgae and seaweed,
- Participating in national and international R&D projects.



Source: www.pixabay.com

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Algae in conventional food products:

- Rich in proteins and fibre,
- Rich in minerals and vitamins,
- Well used for dietary product.

□ German market for algae food products remains emerging!

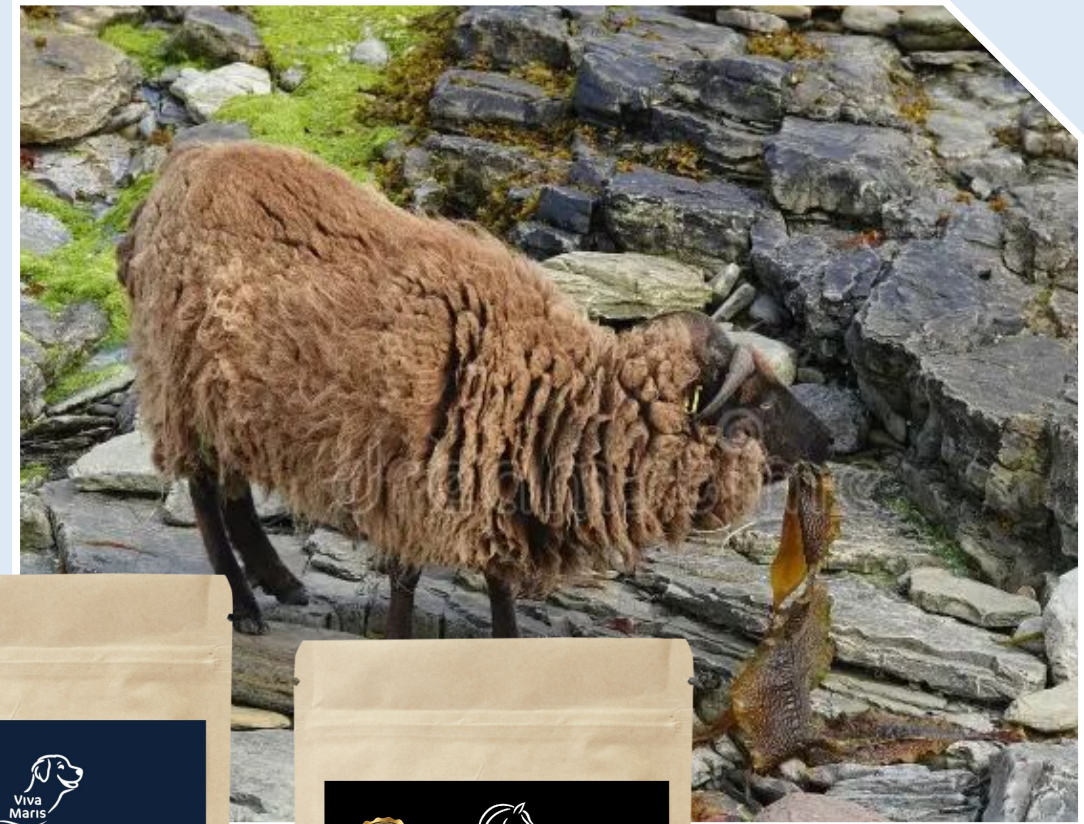


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Algae in feed supplement:

- Rich in vitamins,
- High mineral density,
- Low fat content.

□ Scientific studies support improved health of animals!



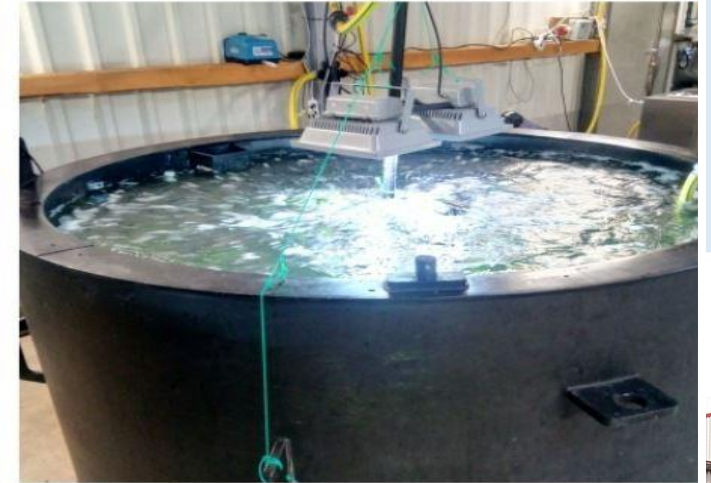
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Seaweed tumble cultivation:

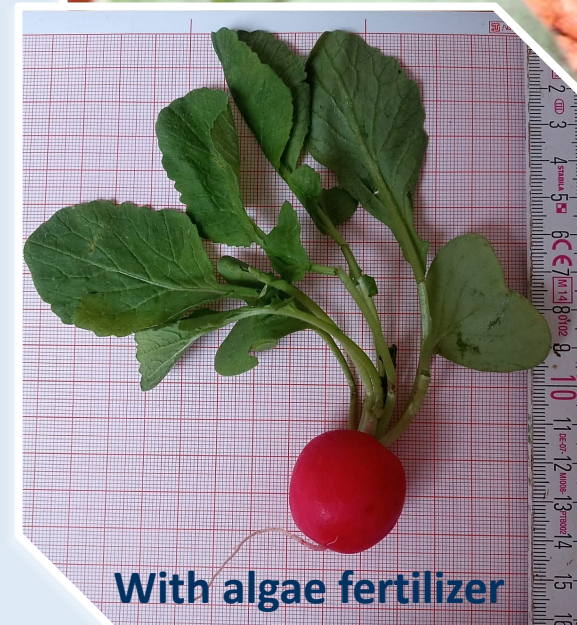
- Land-based and seawater independent cultivation,
 - Year-round production,
 - Production on demand,
 - High quality biomass.
- ☐ **Low costs as power from agricultural biogas plant and fertilizer from fish aquaculture!**



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Algae-Fertilizer as growth Biostimulant:

- Growth stimulating components,
 - Rich in minerals and vitamins,
 - Broad nutrient range.
- ❑ Scientific studies demonstrate species-specific growth stimulation, increased productivity and resilience!



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Research & Development

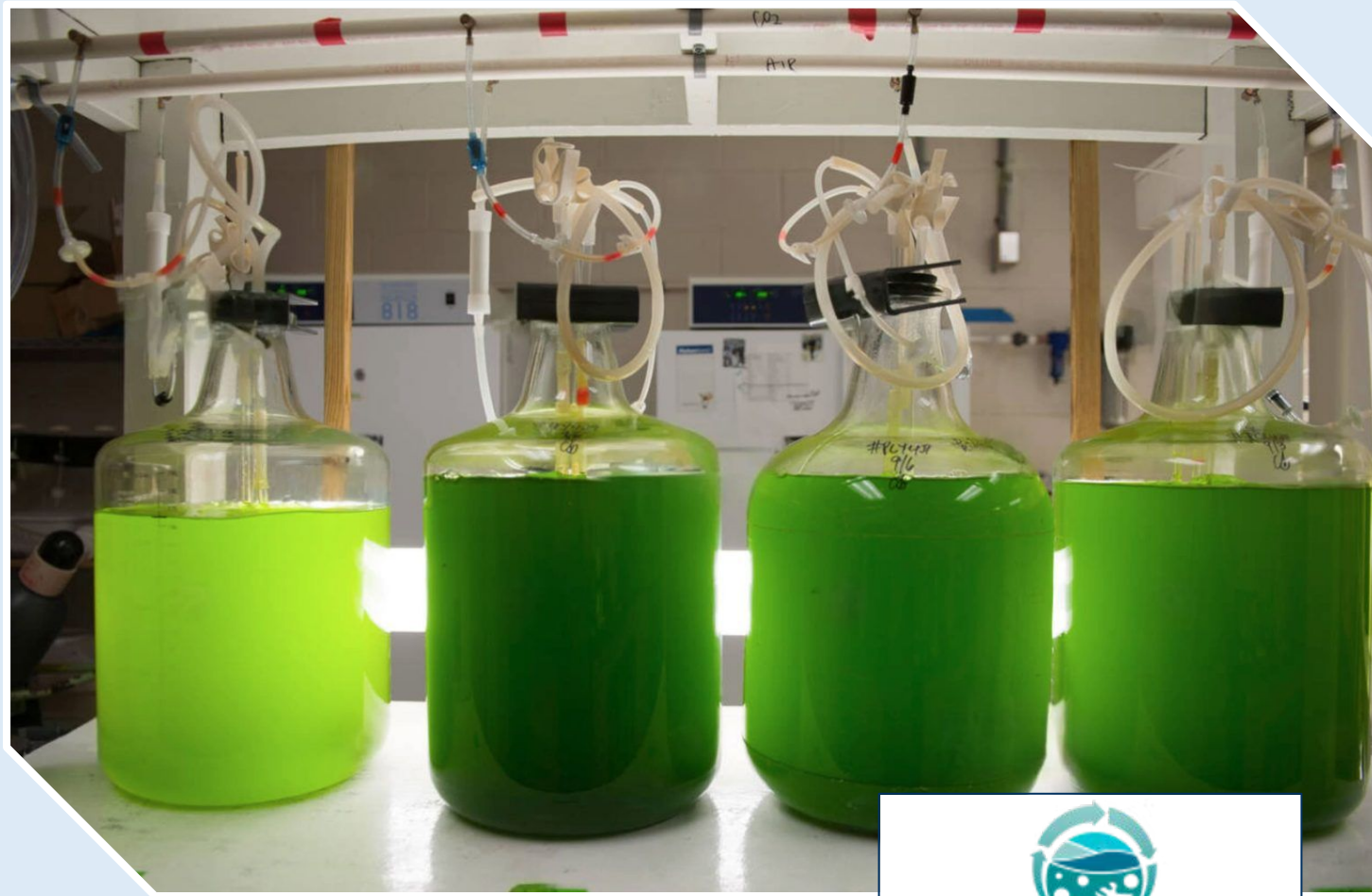
- Active participation in multiple national and international R&E projects.
- Aiming to actively shape the development of the blue bioeconomy sector and simultaneously develop new products, methods, and technologies!



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Project - *LOCALITY* -

- Stimulating protein concentration in *Chlorella* spec.,
- Extraction of microalgal proteins,
- Production of vegan sausages with microalgal protein.



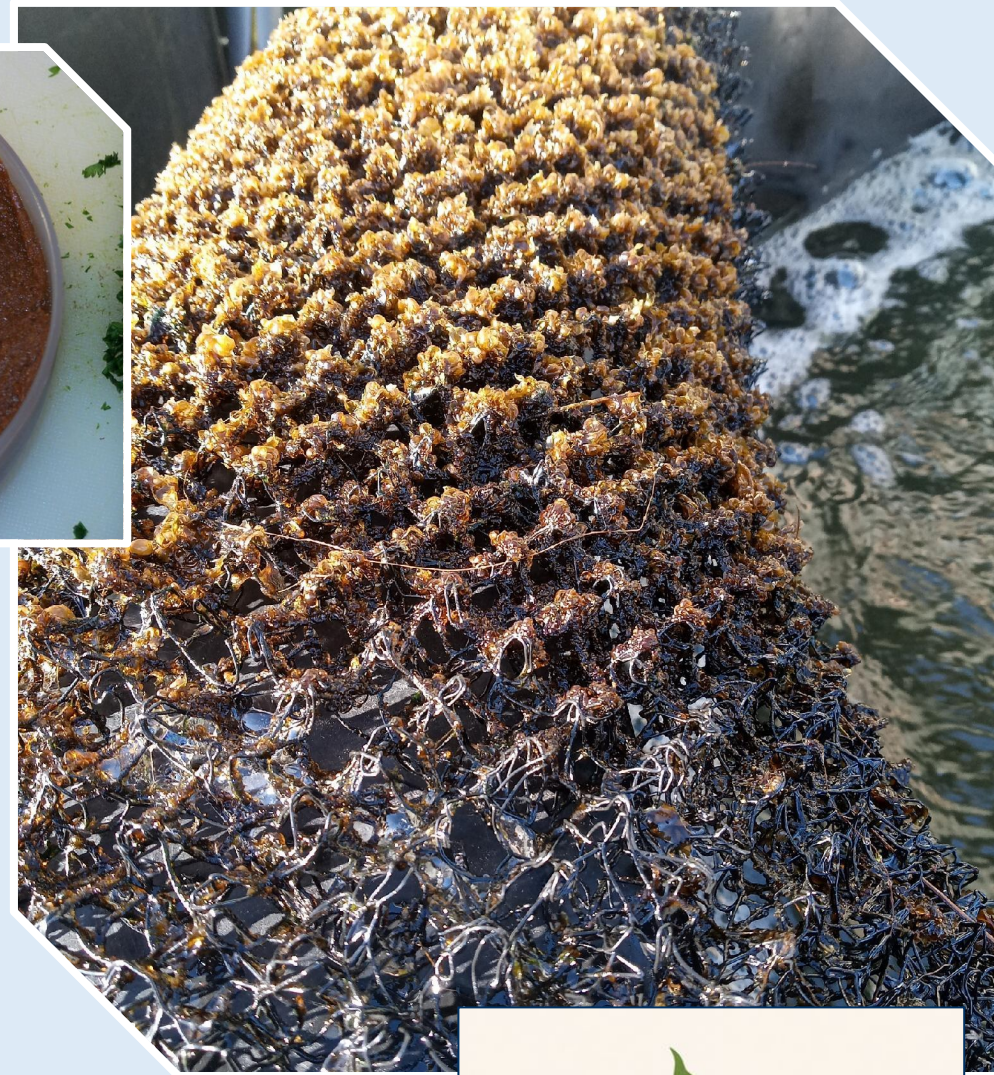
□ Development of sensorially appealing prototypes of microalgae sausage.

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Project - *EOM* -

- Development of artificial growth substrate for seaweed species,
- Extraction of glutamic acid from seaweed biomass for developing of Umami flavoured seasoning paste.

□ **Successful development of organic growth substrate and of Umami flavoured seasoning paste!**



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Project - *SOLKUBIM* -

- Development of seaweed cultivation method in thermal water,
 - Extraction of cosmetic relevant hydrocolloids,
 - Production of skin care product.
- Innovation regarding technology and method for land-based seaweed production.



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- Algae – high potential for multiple applications in many sectors,
- Seaweed demands major investments in information campaigns,
- Seaweed market demands constant participation in R&D projects

□ **With our expertise in algae and cultivation, we are always open to national and international projects.**



Source: www.shutterstock.com

Thank you for your attention!

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