

Hainam-Okinawa Company Limited was initially established by a joint venture between Hai Nam Co., Ltd and Okinawa Chuoh Gyorui Company (Japan).

Now Hai Nam Okinawa is a member of Hai Nam Co., Ltd.

Hai Nam-Okinawa - the first company brings
Japanese Grape Seaweed Seed to cultivate in
Vietnam.

- Beginning the trial cultivation of Okinawa Grape Seaweed seed in Vietnam: since 2000.
- Establishing the joint venture farming in Vietnam: Jan 2004
- > A member of Hai Nam Co., Ltd officially: 2023



HAI NAM OKINAWA'S GRAPE SEAWEED IS CULTIVATED

JAPANESE CULTIVATING MODEL

- Seaweed is grown suspended in the clean seawater tanks.
- The seawater in tanks is changed regularly.
- > Grape seaweed never touch mud of sea bottom, pond bottom or plastic griddle as other cultivating models.

ADVANTAGES OF MODEL

- Grape seaweed is not contaminated mud smell.
- Avoiding situation if the mud is polluted, grape seaweed will absorb heavy metals, which are harmful to health of users.

CHALLENGES OF MODEL

Requiring large investment capital to build farming under Japanese model.





GRAPE SEAWEED (UMIBUDO) AQUACULTURE

- Farming area: 10.000m2
- Japan transferred aquaculture technology
- Grape seaweed floating on clean sea water tank



Grape seaweed farm by the sea



Sea water settling and filter system





Culturing grape seaweed in clean sea water



GRAPE SEAWEED GROWING









GRAPE SEAWEED = GREEN CAVIAR



HEALTH USEFULNESS OF GRAPE SEAWEED

On Research

- ➤ Grape seaweed contains **caulerpin** which is bio-active substance that helps reducing cholesterol, blood pressure balance, anti-oxidant, anti-virus, anti-cancer.
- ➤ Grape seaweed contains many vitamins A,B,C, cellulose, micro-minerals (Fe, Iodine, Cailcium,....).
- Grape seaweed contains essential amino acids that human body impossible selfsynthesize, but only received through diet such as: Histidine, Threonine, Valine, Methionine, Isoleucine, Leucine, Phenylalanine, Lysine.





FRESH GRAPE SEAWEED HAI NAM OKINAWA



FRESH GRAPE SEAWEED EXPORT

3.0 kg/styrofoam tray x 4/carton















GRAPE SEAWEED (UMIBUDO)

DEHYDRATED GRAPE SEAWEED







5 x 20g 100gr

Guidance of use for dehydrated grape seaweed

Step 1: Put grape seaweed in a bowl of clean water for grape seaweed to come back to fresh original form.

Step 2: Take grape seaweed out, wash 2-3 times with clean water and soak in ice water in 5-7 minutes for more crunchy.

Step 3: Eat fresh right after soaking in ice water. Taste better when diping in sesame sauce, maiyonnaise,... or eating with other cuisine as sashimi, sushi, soft tofu.



DISHES FROM GRAPE SEAWEED









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Thank you!