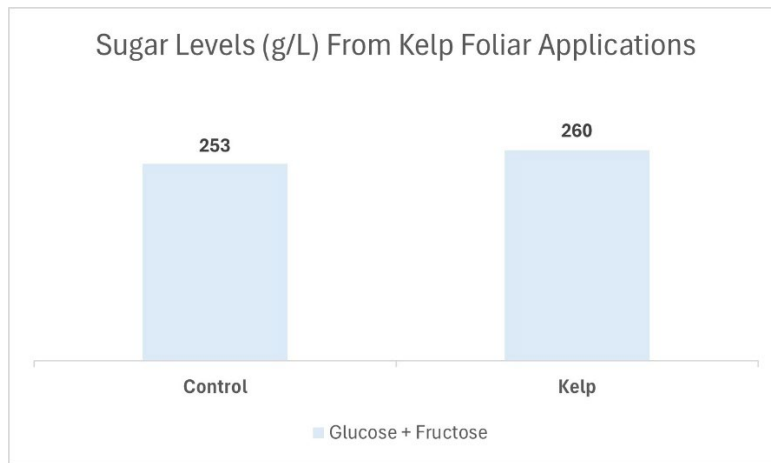




## Pacific Kelp Co.: Transforming Alaskan Kelp Into High-Value Agricultural Inputs

January 2026 Interim Update

### Update on our Wine Grape Research with Washington State University



*Differences in sugar levels (glucose + fructose) in the control grapes (left) and the kelp-treated grapes (right)*

We're pleased to share some initial data from our work with Dr. Bhaskar Bondada of Washington State University in partnership with commercial vineyards in Napa, California. Together we're researching how our KelpEdge™ liquid kelp extract can benefit grapevine health, yields, and fruit quality.

In this trial on Cabernet Sauvignon grapes we saw higher sugars (glucose + fructose) in the grapes that received foliar treatments of KelpEdge™ compared to the untreated control grapes. Increased sugar content can lead to enhanced flavors in wine and can also be sign of a healthier vine as higher sugar levels can result from stronger photosynthesis and healthier leaf function. While the initial results are modest, we are happy to see that key quality indicators are moving in the right direction after applications of KelpEdge™.



Speaking about the research overall, Dr. Bondada noted "Kelp extracts, rich in natural bioactive substances, are gaining attention in agriculture for their potential to enhance plant health. Ongoing experiments aim to explore their effects on grape quality further. Preliminary findings indicate that these extracts can increase sugar levels, and there is potential for improvements in color and nutrient levels as well."

Stay tuned for more updates on our work with Dr. Bondada and his team at Washington State University.