

Barnacle Foods Visit to Cordova Kelp Drying and Processing

May 4-6, 2026

In the first week of May, 2026, two of Barnacle Food's leadership team, Max Stanley and Rosa Spaeth, visited Cordova to see the newly installed Sirputis kelp dryer and processing equipment. Considering Barnacle Foods has done the most kelp drying in Alaska to date, we were able to contribute our experience and perspective as they set up the dryer and process. Additionally, we were able to see the purpose-built dryer in action and gain a better understanding of Cordova kelp.

Each of the three days we were in Cordova, we saw a different aspect of processing: screw pressing, loading the dryer, and unloading the dryer. We were able to meet with farmers from each farm in Cordova as well as Prince William Sound Economic Development District staff, who are coordinating the effort.

The dryer functions, and with each batch, the process was dialed in further. Seeing the facility, the process, and speaking with the team gives us confidence that they will be able to produce food-grade dried kelp in 2027.

We appreciate the funding to make this trip.

Thanks,

Max Stanley

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Orca Inlet
May 5 10:53 AM





