

Current Status and Prospects of Mozuku Harvesting and



Aquaculture Business in the Kingdom of Tonga

About Us

- South Pacific Mozuku Tonga Ltd, is a small family business based in Tonga, run by a husband & wife team. We specialise in exporting Tongan seaweed into the international market. SPM was formerly known as Tangle Nano Co., LTD. We hold over 20 years of experience in Tonga's Seaweed and Aquaculture Industry.
- Every year we hire 20-30 staff from our fishing community per harvest season. We run from July to November.
- We have a ethical approach to our business and ensure that we make positive impacts on our 6 key areas.



What is Mozuku (Limu Tanga'u)?

Mozuku is Japanese for Limu Tanga'u, its also known as Limu Moui. It is a natural sea plant that can be found on the reefs of Tongatapu and also in Haapai, (Uiha). Mozuku is a seasonal plant and is only available between July to December yearly.

There are only two places in the world where commercial quantities of Mozuku are available, Okinawa, Japan and Tonga.



Tongan Limu-Mozuku

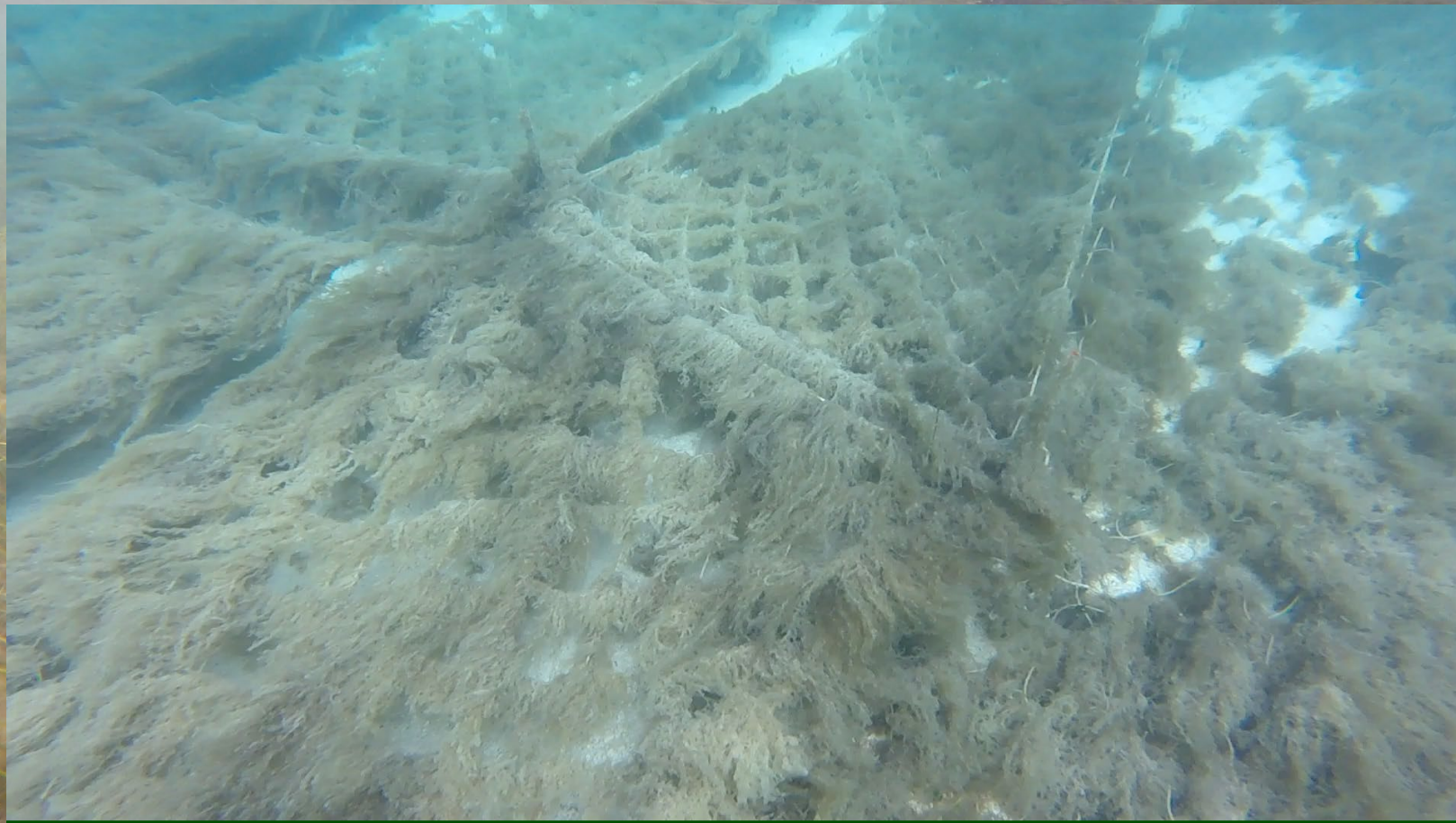
Natural Mozuku Video Clip



Farmed Mozuku pre-season



Farmed Mozuku ready for harvest



Tonga vs Okinawa



- Okinawa currently produces 20,000MT of Mozuku a year
- Tonga can produce up to 500MT
- We need cooperation with Okinawa Mozuku farmers to develop our farming methods and practices, access to technological advances that have adopted to over the years

Harvesting and Processing



Harvesting and processing



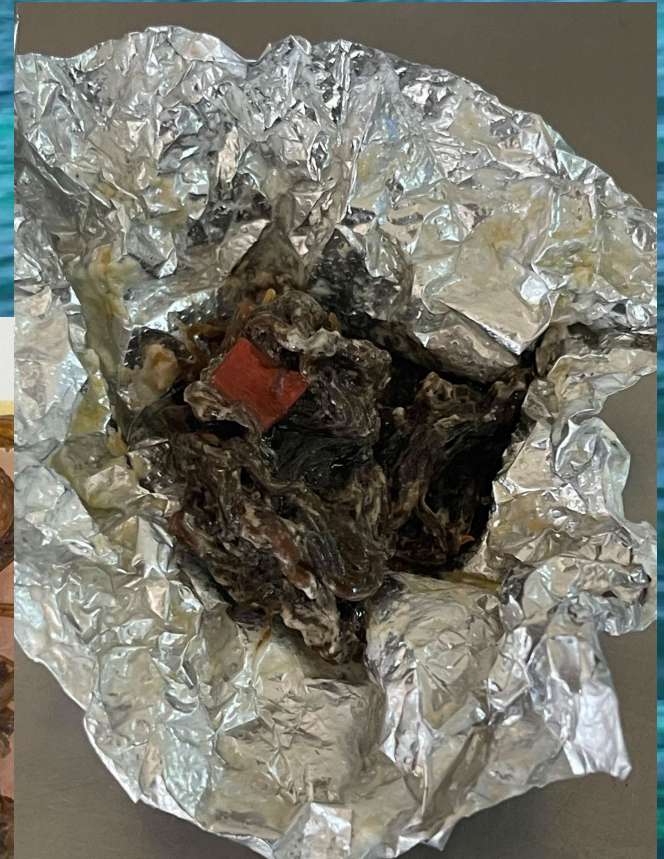




Mozuku in Foods



Mozuku Fusion Cooking



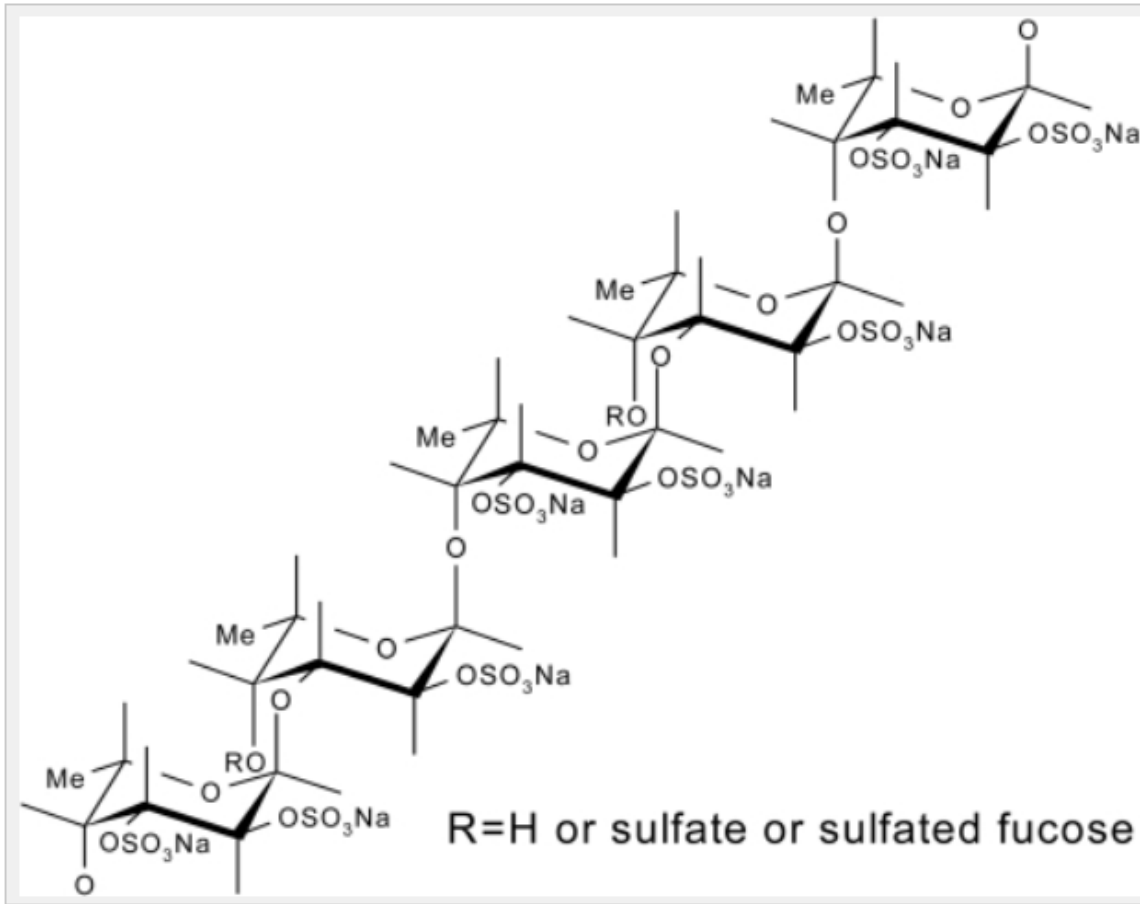
Mozuku in Health & Beauty and Nutraceuticals



Limu FUCCOIDAN



What is Fucoidan?



Fucoidan is a long chain [sulfated polysaccharide](#) found in various species of [brown algae](#).

What is it good for?

- Slows blood clotting
- Prevents the growth of cancer cells
- Has antiviral, neuroprotective, and immune-modulating effects
- Effective in the treatment of various types of cancers, including lung cancer/carcinoma and breast cancer
- Helps to lose weight and improve obesity
- Improves osteoarthritis
- Increases protection effectiveness after influenza vaccination
- Improves skin damage caused by photoaging

Business Model





Business Model

- Selling Fucoidan in Bulk to existing and new customers to add to their supplements
- Tourism, focussing on Cruise Ships, an estimated 30,000 visitors will arrive in Tonga over the next year. Setting up stalls at the wharf, selling our Fucoidan products direct to Tourists
- Online sales through Social Media, Facebook, Instagram and various trade websites, Ebay, amazon, trademe. www.limufucoidan.to will be established for ongoing direct sales.
- Distribution will be set up in New Zealand, for lower cost and better access to freight worldwide.
- Local Sales, with rising numbers of NCDs in the pacific, our Fucoidan will provide our peoples with immune boosting supplements that will enable them to combat these ailments

Fucoidan made in Tonga

- Tongan Mozuku Fucoidan made in Japan vs Tonga
 - Outsource Fucoidan production to Tonga
- Access to technology
 - Research and Development, technological advances in Fucoidan production
 - Laboratory equipment for analysis
 - Technical training of Tongan Staff
 - Equipment maintenance and ongoing support



Team Profile



Masa Kawaguchi
Managing Director

Has 20 years experience in Seaweed industry
Also has a background in HR, Business
Development.
Currently oversees SPM day to day activities.



Lilite Kawaguchi
Director/Head of Marketing

Has 15 years Banking Finance
experience. Also has extensive
background in Sales and Marketing.



Professor Lindsey White (AUT)
Technical Advisor

Professor Phycology and Fisheries at AUT
Lead Researcher in seaweed aquaculture
and seaweed utilisation in the Pacific.



Heting Gan
Director/Investor/Accountant

An accountant by trade, has a
background in International trade,
will be overseeing Chinese Market
access and development

Team Profile



Kaati Kolo
Aquaculture Team Leader

Has over 20 years in
Aquaculture, very experienced
fisherman.



Esiteli Pasikala
Chief Nutritionist (Vaiola Hospital)

Masters in Nutrition from Kagawa
Nutrition University, has had experience
in formulating and testing Fucoidan,
whilst studying in Japan



Annelise Halafihi
Lead Lab Technician (MAFFF)

Masters in Chemistry from Auckland
University (NZ). She will be
formulating and testing Fucoidan
and its different uses.



Potential other Seaweeds

- Gracilaria



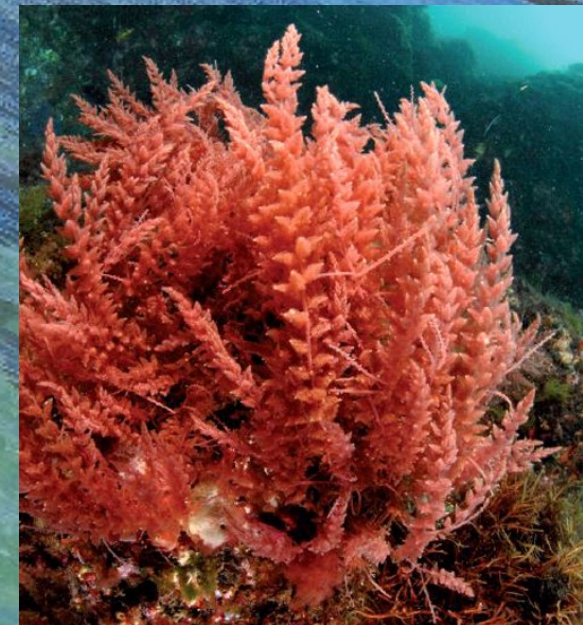
- Caulepra (Sea Grapes)



- Euchema Cottonnii



Asparagopsis Taxiformis



Lets start making a difference !!!!

Limu FUCOIDAN

