



Crawford's Rock Seaweed Company

Ambient

Background

Michelle Wilson from Kilkeel established Crawford's Rock seaweed company in 2018. The super seaweed hand-gathered from the pristine waters around the area called Crawford's Rock off the County Down coast is the main ingredient in this range of small batch, hand-made, seaweed products like seaweed shots for juicing and smoothies, seaweed infused oils for cooking and seaweed flavoured dipping oils for breads.

Crawford's Rock has a range of Seaweed Salts, Seaweed Botanicals, Seaweed Seasonings and Seaweed Sprinkles as well as a Seaweed Capsule, they call Vitamin Sea.

Crawford's Rock have further developed their products to include a range of Seaweed Tea's they call C2T. The range includes Peppermint with Kombu, Nori Chai, Lemon Detox, and a Goodnight Tea. Along with this they have developed an Artisan Seaweed Chocolate .

Product Range

Seaweed Food Products

Seaweed Capsules

Seaweed Teas

Seaweed Chocolate

Cookbook

Seaweed Baths

Foraging Courses

Awards held

- Blas na h'Eireann Awards 2024: Gold for Loaded Fries Seasoning no food waste & the Chef's Larder award for Seaweed Seasoning Smoked Whiskey Toasted Garlic, Nori and Rosemary.
- Irish Quality Food Awards 2024: Gold for Crawford's Rock Seaweed Salt in the 'Store Cupboard - Other' category & Gold for Crawford's Rock Dandelion Honey in the 'Vegan and Vegetarian Sweet Items' category
- Great Taste Awards 2024: Two Star for Tsukudani & One Star for County Down Coastal Seasoning
- Blas na h'Eireann 2023 (Irish Food Awards): Gold for Seaweed Salt n Chilli Chocolate in the 'Sweet Pantry' category.
- Great Taste Awards 2023: One Gold Star awarded each to our Apple Cider Vinegar with Mother and our Pickled Seaweed.
- Blas na h'Eireann Awards 2021: Bronze for our Seaweed Seasoning with Toasted Chilli and Sesame Seeds
- Great Taste Awards 2021: Three Stars awarded to our Seaweed Salt
- Blas na h'Eireann Awards 2020: Gold for our Seaweed Seasoning Garlic and Rosemary and Bronze for our Seaweed Seasoning.

Contact this supplier

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Image Gallery









crawfordsrockseaweedco

7 SURPRISING HEALTH BENEFITS OF EATING SEAWEED

1. Contains Iodine and Tyrosine, Which Support Thyroid Function
2. Good Source of Vitamins and Minerals
3. Contains a Variety of Protective Antioxidants
4. Provides Fiber and Polysaccharides That Can Support Your Gut Health
5. May Help You Lose Weight by Delaying Hunger and Reducing Weight
6. May Reduce Heart Disease Risk
7. May Help Reduce Your Risk of Type 2 Diabetes by Improving Blood Sugar Control

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Kombu Peppermint Tea

★ 1-Star

This infusion has a deep green tinged mahogany coloured liquor which is richly minty in aroma. The aroma has a mineral hint and this continues into the richly minty flavour. There is a light chill from the mint which sits well with the sweetness and light salinity from the sugar kelp. Well conceived and very cleverly balanced.



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