

Lower the carbon footprint of your food manufacturing by 50% by integrating our microalgae-based solutions, satisfying the growing demand for eco-friendly choices.

FOOD INDUSTRY



Who We are

We are a pioneering microalgae-based ingredient provider revolutionising the food industry. Our sustainable and nutritious extracts enhance food offerings with natural colorants, functional ingredients, and delightful taste, reducing environmental impact.

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WHY MICROALGAE

Applications of Microalgae Extracts

Innovative Food Products

Our microalgae extracts can be used to create innovative and nutritious food products, such as plant-based protein or omega-3 supplements.



Plant-Based Meat Alternatives

Microalgae-based ingredients can provide the functional properties required to create delicious and sustainable plant-based meat alternatives.

Omega-3 Supplements

Our microalgae extracts can be used to create plant-based omega-3 supplements, offering a sustainable and nutritious alternative to fish-derived omega-3s.

Microalgae Smoothies

Our microalgae extracts can be used as a nutritious and delicious ingredient in smoothies and juice blends.

Functional Ingredients

Microalgae-based ingredients can provide functional properties to food, such as emulsification or binding, without the need for artificial additives.



Emulsifiers

Our microalgae extracts can be used as natural emulsifiers to stabilize emulsions and improve the texture of food products.

Thickeners

Our microalgae extracts can provide a natural thickening effect to food products, improving their viscosity and texture.

Binders

Microalgae-based ingredients can be used as natural binders in meat alternatives and vegan food products.

Natural Food Colorants

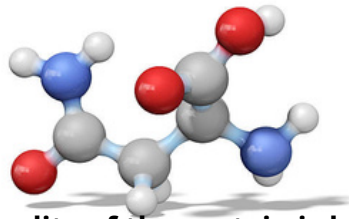
Harnessing the growing consumer demand for natural and sustainable options, microalgae emerge as a transformative food colorant. Supported by a 85% preference for natural hues, its potential to enhance visual appeal and reduce environmental impact makes it a game-changer for the food industry.



They are rich in valuable nutrients (proteins, essential fatty acids, minerals, vitamin B12).



The protein content of microalgae reaches up to 70% of dry matter: higher than in soy flour or chicken!



The quality of the protein is high as it includes all essential amino acids.



Elevate menus sustainably, crafting innovative, health-conscious offerings that align with the 55% rise in demand for natural, eco-friendly ingredients.

Did you know?

You might consider microalgae a 'novel food', but in fact, they have been eaten by our ancestors for a very long time!

The most known types in our foods are currently: Spirulina (a blue green algae) & Chlorella (a green, sometimes yellow, algae).

Tetraselmis chuii is becoming more popular & Nannochloropsis is on the rise too!



WHAT WE OFFER



Omega-3

Embrace microalgae-derived omega-3 fatty acids as a sustainable and vegan-friendly alternative to fish-based sources. Incorporate these essential fatty acids into food products to support heart and brain health.

Microalgae Biomass

Microalgae biomass, a sustainable and nutrient-rich source, serves as a versatile foundation for various food applications. Its well-balanced composition of proteins, carbohydrates, lipids, vitamins, and minerals makes it an ideal choice for fortifying food products.

Astaxanthin

Derived from microalgae *Haematococcus pluvialis*, astaxanthin is a potent antioxidant with bright red pigment. Incorporate this natural coloring agent into food products to enhance visual appeal and promote health benefits.



Spirulina

This nutritional powerhouse of microalgae offers an array of vitamins, minerals, and antioxidants. Utilize Spirulina in food products to enhance their nutritional profile and appeal to health-conscious consumers.

Beta-carotene

Extracted from various microalgae species, beta-carotene serves as a provitamin A source, enhancing the nutritional content of food products. Its orange pigment lends vibrancy to various food formulations.

Phycocyanin

Obtained from various microalgae species, phycocyanin is a blue pigment with powerful antioxidant and anti-inflammatory properties. Integrate it into food products to offer health-promoting benefits.

Carbohydrates

Microalgae-derived carbohydrates provide sustainable and eco-friendly alternatives for sweetening and texturising food products. Their low glycemic index and functional properties appeal to health-conscious consumers.

Chlorophyll

Chlorophyll, sourced from *Chlorella* and *Spirulina*, presents an opportunity for natural green food coloring. Embrace this vibrant and healthful option for plant-based food products.

Phycoerythrin

The red pigment phycoerythrin, sourced from various microalgae species, offers an appealing option for food coloring, adding visual allure and antioxidant benefits to culinary creations.

Proteins

Microalgae proteins, complete with essential amino acids, offer plant-based alternatives to animal proteins in various food products. Their sustainable and nutritious properties cater to the rising demand for plant-based diets.

Zeaxanthin

Extracted from various microalgae strains, zeaxanthin enriches food products with its yellow pigment and promotes eye health. Utilise its antioxidant properties in functional foods.

Crafting Unique Flavours and Nutritional Excellence: Explore our Customisation Services for Irresistible Food Innovations

Partner with us to tailor microalgae ingredients to meet your unique food product requirements. Our expertise in microalgae cultivation and processing allows us to offer customised solutions that align perfectly with your brand's vision and objectives.

Explore the diverse applications of microalgae in the food industry and leverage their sustainable, nutritional, and functional benefits to create innovative and health-promoting food products. As a leading provider of microalgae-based ingredients, we are excited to collaborate with you in meeting the evolving demands of modern consumers.