

Unilever and Algenuity partner to explore use of microalgae protein

14 August 2020 | News

Unilever and biotech start-up Algenuity partnered on 27 July 2020 to delve into the huge potential microalgae bring in innovating future foods for Unilever's plant-based portfolio. Algenuity, which specializes in developing microalgae for use in consumer products, will work with the R&D team within Unilever's Foods and Refreshment (F&R) division to explore ways of bringing foods made with microalgae to the market.



Unilever's plant-based portfolio to expand further with alternative protein and fiber sources like Chlorella Vulgaris, a nutrient-rich microalgae to build an equitable and resilient food system

Unilever and biotech start-up Algenuity partnered on 27 July 2020 to delve into the huge potential microalgae bring in innovating future foods for Unilever's plant-based portfolio. Algenuity, which specializes in developing microalgae for use in consumer products, will work with the R&D team within Unilever's Foods and Refreshment (F&R) division to explore ways of bringing foods made with microalgae to the market.

Developing alternative protein sources like microalgae represents a significant step forwards in the critical shift needed to an equitable and resilient food system. By 2050, the world will need to produce 70% more food to feed a growing population of 10 billion people. These foods will need to meet a high nutritional standard while reducing their impact on the environment.

Unilever and Algenuity recognise the key role that diverse, plant-based proteins like microalgae will play in transitioning towards this new food system. Chlorella vulgaris, a widely recognised (micro)algae, is a nutrient-rich, plant-based source of protein and fiber, with a low environmental footprint. Chlorella possesses a number of additional beneficial nutrients including antioxidants, vitamins, minerals and essential fatty acids. It has been consumed globally for many years, yet its high chlorophyll content, which gives plants their green colour and a bitter taste and smell, has proven a barrier to its inclusion in mainstream diets.

Algenuity has developed an innovative technology to overcome this limitation. Its Chlorella Colours® palette significantly reduces the chlorophyll content of microalgae while still allowing them to retain their natural nutrients. This unlocks a wealth of potential applications for microalgae in the food and beverage sector. It brings the opportunity to develop a sustainable source

of protein that meets increasing consumer demand for nutritious foods that taste great.