

Singaporean firm develops micro-algae-based milk

03 May 2021 | News

Sophiea's Bionutrients, a Singapore-based next-generation sustainable urban food production technology company, has announced that it has developed the world's first-ever micro-algae-based milk that promises to eliminate allergies making it safe for consumption for people with lactose intolerance.



Groundbreaking micro-algae formula eliminates allergies while providing complete nutrition

Sophiea's Bionutrients, a Singapore-based next-generation sustainable urban food production technology company, has announced that it has developed the world's first-ever micro-algae-based milk that promises to eliminate allergies making it safe for consumption for people with lactose intolerance.

The milk alternative dairy replacement was made with Sophiea's Bionutrients signature micro-algae protein flour with the same essential amino acids as micro-algae.

The dairy alternative is comparable in nutritional value to cow's milk. However, the protein value can be elevated by up to 50 per cent by altering ratios in the water-soluble micro-algae flour.

Sophiea's Bionutrients is the world's first company to use microalgae and patent-pending technologies to develop 100 per cent plant-based and sustainable alternative protein with the core vision that micro-algae is the superfood of the future.

Prepared in-house in a protected environment, Sophiea's micro-algae has a whole-wheat flour colour that can take on unlimited forms, textures or colours. Thus, from burger patties to alt milk, Sophiea's Bionutrients micro-algae flour can be used to develop almost any food.

