

## Sophie's BioNutrients Debuts Chlorella Ice Cream to Storm the Vegan Ice Cream Industry

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[Sophie's BioNutrients](#), a next-generation sustainable urban food production technology company, together with Danish Technological Institute (DTI), a green solutions facilitator in Denmark, collaborated to produce its first chlorella-based ice cream, made from Sophie's BioNutrients dairy-free Chlorella Protein Concentrate. With vegan, dairy-free options for ice cream on the rise in response to growing consumer demands for plant-based alternatives, this 100% plant-based ice cream is a much-anticipated addition.

Unlike conventional plant-based ice cream, this ice cream innovation boasts a complete nutrition profile, and in combination with other functional ingredients mimics natural ice cream texture and can be easily made into several popular ice cream flavors with add-on toppings.

"Microalgae is one of the most nutrient-rich and versatile resources on the planet. Today we have shown another facet of the unlimited possibilities this superfood can offer – a dairy and lactose-free alternative to ice cream that, thanks to microalgae, offers a higher nutrition content than most available dairy-free alternatives. We are incredibly excited for this development in allergen-free foods and the prospect of more inclusive dining," said Eugene Wang, Co-Founder and CEO of Sophie's BioNutrients.

The team at Sophie's BioNutrients collaborated with the team of technical experts at Danish Technological Institute (DTI) who performed an initial screening of the ingredients potential and following application test to create the vegan-friendly ice cream. A one ounce serving of chlorella ice cream has the potential to provide double the recommended daily intake of B12. Chlorella is also a good source of iron which is absent in cow milk. It is also sustainably harvested with no cows harmed

during the process and a significantly lower carbon footprint.

Anne Louise Dannesboe Nielsen, Director of Food Technology at the Danish Technological Institute also shared, "Microalgae is definitely part of the future. It is a sustainable ingredient with a lot of potential in multiple food applications. At DTI, we are increasingly experiencing interest in microalgae and are eager to help grow, understand and explore it's potential.

The microalgae strains (*Chlorella vulgaris*) used by Sophie's BioNutrients are U.S. GRAS and European Food Safety Authority (EFSA) approved for use as food ingredients or supplements.