

Brevel, CBC Group team up to create microalgae-enriched consumer products

10 February 2025 | News

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Microalgae protein innovator Brevel, Ltd., announces it has signed a development and commercialisation agreement with the largest Israeli beverage company, The Central Bottling Company (CBC Group). The partnership will develop functional beverages and dairy alternatives containing Brevel's high-value microalgae protein and oils.

Under a long-term purchase agreement to span 10 years, Brevel will supply CBC with its algae-derived raw ingredients, including extracted protein, functional oils and antioxidants.

Brevel's proprietary technology for cultivating microalgae is built on a breakthrough process that combines light with sugar fermentation in indoor bioreactors. This innovative approach enables the efficient production of nutrient-rich microalgae in large quantities, all without the need for genetic modification. Microalgae's natural components of nutrients include protein, lipids, fibre, and bioactive antioxidants derived from photosynthesis. Fermentation, traditionally limited to dark environments, is responsible for producing high microalgae at very high yields and affordable costs. Brevel is the first company to unite the two processes and bring fermentation out of the dark.

The resulting ingredient is a white, neutral-tasting powder consisting of 60-70 per cent microalgae protein concentrate. The powder can be seamlessly integrated into a broad spectrum of meat and dairy alternatives as a natural plant-based protein booster. It has functional properties that allow it to replicate the textures, flavours, and behaviour of animal proteins while providing the same sensory experience.