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FaBA partners with SeaStock to boost algae-based ingredient innovation

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Australiaâ??s Food and Beverage Accelerator has invested in SeaStock Pty Ltd to accelerate the commercialisation of clean-label ingredient innovation.

SeaStock is a leading global marine science solutions company specialising in onshore algae cultivation and compound extraction.

The project, titled â??Extraction and characterisation of techno-functional ingredients from Australian seaweed,â? marks a critical step forward in SeaStockâ??s commercialisation of RUBY SEA, a high-purity, naturally derived red pigment (R-Phycoerythrin (R-PE)) extracted from sustainably cultivated Asparagopsis algae.

FaBA is providing $740,000 matched co-investment to support SeaStockâ??s development and certification of safe, high-purity ingredients that meet Australian and international food and beverage standards.

FaBA Director Dr Chris Downs said the project demonstrated the impact of knowledge-led innovation.

â??Weâ??re proud to invest in SeaStockâ??s pioneering work in algae-based innovation,â?• Dr Downs said.

â??Their approach to developing clean-label, functional ingredients aligns strongly with FaBAâ??s mission to accelerate the growth of Australiaâ??s food and beverage manufacturing sector through science-led commercialisation.

â??By replacing synthetic additives with natural compounds, SeaStock has the potential to help shape a more sustainable and health-conscious future for consumers.â?•