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Unilever, Algenuity to co-develop microalgae food technology

Recognizing the key role that diverse plant-based protein like microalgae will play in transitioning towards this new food system, British-Dutch multinational company Unilever and UK based Algenuity have joined hands to develop an innovative technology to

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Microalgae represents a significant step forwards in the critical shift needed to an equitable and resilient food system

Recognizing the key role that diverse plant-based protein like microalgae will play in transitioning towards this new food system, British-Dutch multinational company Unilever and UK based Algenuity have joined hands to develop an innovative technology to significantly reduce the chlorophyll content of microalgae while still allowing them to retain their natural nutrients.

The high chlorophyll content found in microalgae, which gives plants their green colour and a bitter taste and smell has proven a barrier to its inclusion in mainstream diets.

The new innovation 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.

Consumed globally for many years, Chlorella vulgaris, widely recognized (micro) algae, is a nutrient-rich, plant-based source of protein and fibre, with a low environmental footprint.

Chlorella possesses a number of additional beneficial nutrients including antioxidants, vitamins, minerals and essential fatty acids.

“Microalgae offer much untapped potential as a viable, climate-friendly protein alternative,” says Alejandro Amezquita, Future Bio-based Ingredients R&D Director, Unilever F&R. “

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