

Turning microalgae into sustainable ingredients

cleanalgae2value.eu

CleanAlgae2Value

Demonstrating a cost competitive, sustainable, scalable intensified micro algae bioprocess for the production of food-grade medium value, carbon negative ingredients exceeding market standards.

The CleanAlgae2Value project is a CBE JU Innovation Action funded project seeking to optimize the utilization of microalgae potential via a cascading approach to produce white-microalgae-derived medium-price ingredients, using solely CO₂ as a carbon source.



Sustainability
Resource-efficient processes



Scalability
From lab to industry



Quality and safety
Aligned with EU standards



Real-world application
Industry-relevant solutions

Partners

 SOLMEYEA

 DTU

 CNTA

 Bio Base Europe
Pilot Plant

 CHALMERS
UNIVERSITY OF TECHNOLOGY

 knoell

 cpi

 Euro
Funding

 tecno tp
packaging

 DELTA
authentic Greek dairy

 JUICY
MARBLES

 HOOKED


 EROSKI

 Magfi
Institute of Food Research

 Ausolan.



**Circular
Bio-based
Europe**
Joint Undertaking

 Bio-based Industries
Consortium

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