Consortium & Collaboration

The project brings together 15 organizations from 9 European countries, collaborating with end-users to manufacture carbon-negative ingredients that exceed market standards and to validate 15 prototypes, 13 for the food and 2 for the biopackaging markets.

This multidisciplinary consortium ensures that scientific excellence, industrial feasibility, regulatory awareness, and market needs are addressed together.

The project is coordinated by **SOLMEYEA** and involves partners from across Europe, including **DTU**, **Bio Base Europe Pilot Plant**, **Chalmers University of Technology, CNTA, KNOELL, CPI, Euro-Funding, MAGFI, Tecnopack, DELTA, Hooked Foods, BEVO, EROSKI,** and **AUSOLAN**.

The project is supported by the Circular Bio-based Europe Joint Undertaking and its members. Project Grant Agreement (GA) number 101213354.

Get in Touch

The project actively shares progress, insights, and public results through multiple communication channels, including its website, social media, events, and dissemination materials.

Scan for more

Clean Algae 2Value

Turning microalgae into sustainable ingredients

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

cleanalgae2value.eu

Circular Bio-based Europe Joint Undertaking

Bio-based Industries Consortium

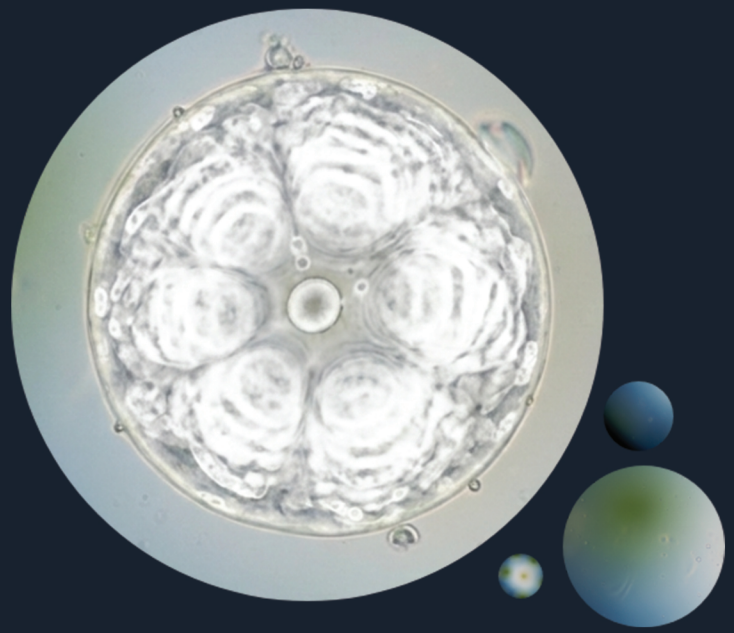
Co-funded by the European Union

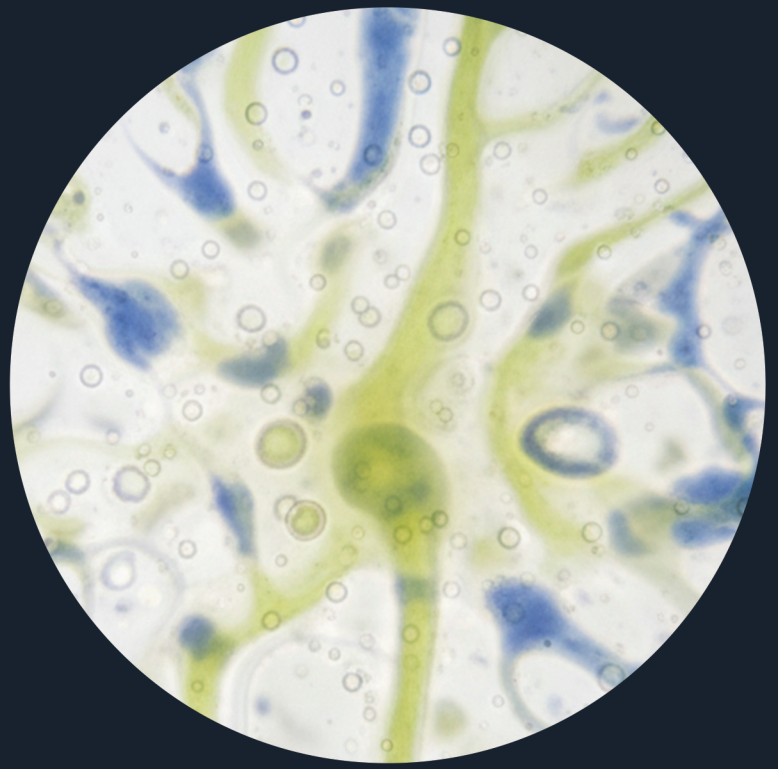
Why CleanAlgae2Value

Food systems today face growing challenges: environmental pressure, limited resources, and the need for more sustainable production methods. Microalgae offer a solution to many of the European bioeconomy needs.

Nevertheless, significant challenges still exist to their acceptance on the market, including organoleptic and functionality challenges.

The CleanAlgae2Value project is seeking to optimize the utilization of microalgae potential via a cascading approach to produce white-microalgae-derived medium-price ingredients, using solely CO_2 as a carbon source.





Project overview

The project partners will build and operate a replicable module to enhance relevant biorefineries' performance through a cost-competitive, sustainable, and scalable microalgae fractionation and valorisation process.

Our "Micro-Algae Biorefinery Upgrade Module" – MABUM – will be built effectively and efficiently to unlock the production of ingredients including protein isolates, oils, natural pigments and starch.

The approach considers the entire value chain, from production and processing to validation and market relevance, ensuring that results are aligned with European standards and societal expectations.

Objectives

- Improve microalgae processing methods for higher efficiency and scalability

Support the development of food-grade ingredients that meet strict EU quality and safety standards

Reduce environmental impact through more resource-efficient processes

Strengthen European leadership in sustainable food innovation

These objectives guide all research, testing, and demonstration activities across the consortium.