



Sustainable and healthy food and feed ingredients from seaweeds  
From ocean to functional food- and feed-ingredients

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# KEYFACTS

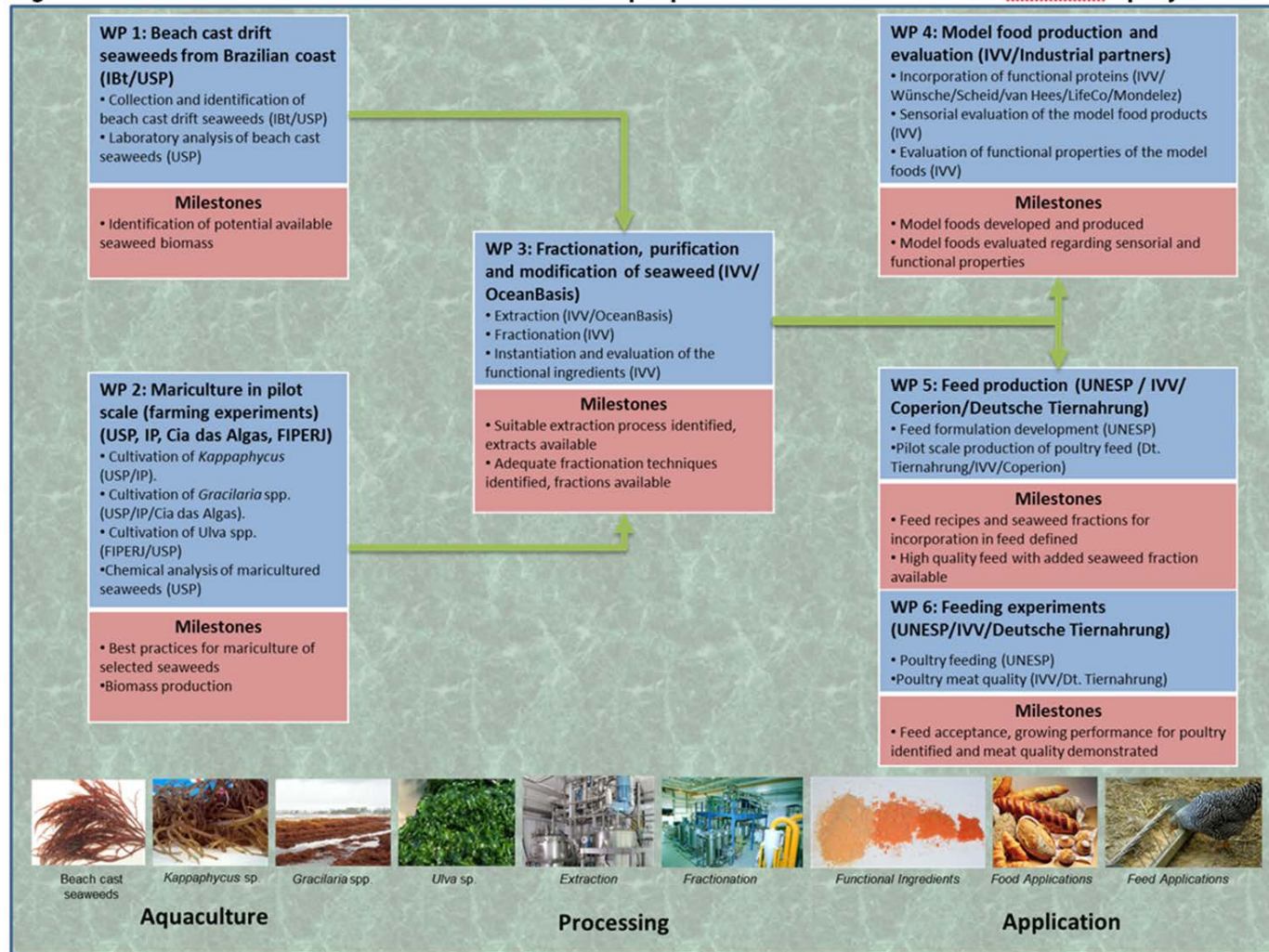


## SEAFEED - Sustainable and healthy food and feed ingredients from seaweeds:

- Funded by BMBF
- Bioeconomy International
- Project administration by Projektträger Jülich
- 2016/11 – 2020/04
- Project consortium with 15 Partners (scientific and industrial) from Germany and Brasil



# Project Structure



# Main Outcomes



## WP 1 & 2 (Beach-Cast and Mariculture of Algae / BR)

- Focus on *Ulva rigida* and *Porphyra ssp.*
- Best nutritional values for mentioned species

## WP 3 (Extraction, Purification, Modification of Algae / D)

- Extraction most sufficient with 3-step aqueous extraction (acidic, neutral, alkaline)

## WP 4 (Food Application / D & BR)

- Fractions with high functional properties for food application

## WP 5 & 6 (Poultry Feed Application / D & BR)

- Beach-cast algae not suitable for poultry feed



- Many Thanks to BMBF for funding this project
- Many thanks to Dr. N. Hassan, Dr. Ch. Pfaff and P. Dahmen from PTJ for project administration and support

**Thank You for your attention. Questions?**

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