

EIT Food Fight Podcast - S3 E14B - Pure Algae V1.mp3

Lukxmi Balathasan [00:00:06] Welcome to this bonus episode of The Food Fight podcast from EIT Food

Matt Eastland [00:00:11] In these episodes, we want to shine a light on new projects and agri food start ups and hear about their efforts to fight for a better future. This week, we're handing over to Esben Christensen to tell us about Pure Algae, a start-up providing a sustainable solution for land based seaweed cultivation.

Esben Christensen [00:00:36] Hi, my name is Esben Christensen, and I am the CEO and founder at Pure Algae. We are a part of the EIT Food Seedbed Incubator alumni, and we are fighting for the future of food by turning emissions into revenue streams. And we do that by enabling the cultivation of seaweed on land.

[00:01:04] Pure Algae has developed a controlled, land based module designed and vertically scalable cultivation system for growing seaweed, and we use this technology as a technology for bio remediation. This means that we can use this technology to transfer nutrients and CO2 into a high value biomass - seaweed. We see this as a perfect match for land based fish farms to turn their emissions into revenue streams. That's why we call our main product for the value farm because it's adding value to land based fish farms. Fish farmers using our technology is enabled to transform nutrients and CO2 from their wastewater streams into seaweed as a valuable biomass, and the seaweed can enter both the feed, food and even the pharmaceutical industry.

[00:02:18] I found the potential of growing seaweed while travelling around in Australia. I saw that they had these massive production facilities. And the thing that I noticed was that with these facilities, you have an option to produce and provide a healthy food while at the same time using this production to capture nutrients and CO2. And I thought to myself, this is the opportunity to make a business out of doing something good for the environment.

[00:03:03] Seaweed is by many considered a superfood, but there is a lack of industrial facilities to ensure high output productions. The benefits of seaweeds are numerous. But what we focus on is the high value compounds and its high contents of fibres. The high content of fibres can be explained by high capacity to uptake CO2 and actually for every tonne of dry seaweed you produce. You have an equal amount of CO2 captured the ability of a high nutrient content results in a healthy gut system. And meanwhile, seaweed contains many minerals. Many antioxidants many vitamins, which can promote human health.

[00:04:15] Being a part of the EIT Food has been a source for inspiration, knowledge and network, and we have gained valuable insight through work shops through one to one dialogues and through mentorships. And we have evolved our business model to look broader and to narrow down at the same time and to be more specific at our end distillation.

[00:04:48] One of the main products that pure algae is developing is the value farm, a farm that is adding value to land based fish farms. We believe that a growing population has a growing need for food, and we believe that a growing need for food has a call for action to more fish. But we cannot keep counting on natural harvest and fish productions at sea. This production has to be taken up on land in a controlled environment, and our solution is a perfect match for this. While having this set up in extension to the land based fish farms,

we can ensure that there is not excess nutrients and CO2 that is being introduced to the marine ecosystems. And by avoiding a nutrient excess in marine ecosystem, we can avoid that there is a ecosystem collapse.

[00:05:53] I believe that we are in a time which calls for circular solutions, and I believe that it's time that we think of more than just producing, using and letting go to waste and think about the value chain and stands together and connect industries from different areas for our common good.

Lukxmi Balathasan [00:06:26] Thanks for listening to this bonus episode of The Food Fight podcast

Matt Eastland [00:06:31] To find out more and to learn how you can get involved in the fight for better food future, head over to eitfood.eu/podcast and join the conversation via the #EITFoodFight on our Twitter channel @EITFood. For more information on Pure Algae, head over to porealgae.dk