Macro- and Microalgae

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Current Algal Uses

- Food and animal feed
- Phycocolloids
- Biofuels
- Wastewater treatment

- High-value products (pigments, carotenoids, and terpenes):
 - Functional Foods
 - Cosmetics
 - Pharmaceuticals
 - Nutraceuticals



Haematococcus pluvialis, Israel Astaxanthin Production https://www.algatech.com/ Dunaliella salina, Australia β-carotene Production Milledge, 2011 Spirulina platensis, USA Health food http://www.bsb.murdoch.edu.au/groups/beam/BEA M-Appl4a.html

Culture Collection of Algae and Protozoa



Overview

- CCAP is one of the most diverse service collection for living strains of microalgae, macroalgae, cyanobacteria, protozoa, and algal pathogens
- CCAP holds nearly 3,000 strains, with more than 1,100 species (including 345 type strains)
- Strains collected from every continent, representing an immense environmental and genetic biodiversity
- CCAP's catalogue includes extremophiles and an algal pathogen collection







Natural Environment Research Council



Wood et al (2022) Biomass Conversion and Biorefinery









https://www.algenuity.com



-Autotrophic microalgae production is approx. 12.000 ton/year:

- Arthrospira, (10 30 €/kg dw)
- Chlorella, (20 40 €/kg dw)
- Haematococcus, (100 250 €/kg dw)
- Dunaliella (200 2000 €/kg dw)

Heterotrophic microalgae production is approx. 6.000 ton/year:

- Schizochytrium, Crypthecodiniumand Ulkenia
- Algenuity- Chlorella colours

Top 10 production companies: Cyanotech, Cognis Betatene, Earthrise (DIC), Taiwan Chlorella, Parry Agro, Algatechnologies, and Roquette (autotrophic), and Martek, now DSM (heterotrophic)

Production in aquaculture hatcheries is approx. 2.000 ton/year

Global Seaweed Production



Global production of cultivated and wild harvested algae between 1950 and 2017 (from FAO 2018)

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Seaweed Products



- Minerals
- Trace elements
- Fibre
- Viable protein source
- Sea vegetables
- Processed ingredients

Food Markets





- Agricultural fertilisers
- Nutritional and active compounds for animal feed
- Aquatic feed

- Skin and hair care
- Make up
- Beauty and spa treatments
- Dietary supplements
- Pharmaceutical products
- Anti-inflammatory properties

Health and Wellbeing

Biofuels and Novel Materials



- Renewable fuel source
- Bioplastics



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Seeding Technologies Deployment Strategies Grow-out Systems Biomass ~ Environment Co-Cultivation

Knowledge Transfer Training

Seaweed Species





Saccharina latissima



Alaria esculenta



Laminaria digitata

Sugar kelp, sweet kelp / kombu,

Winged seaweed, dabberlocks, wakame, tang Oarweed, kombu, kelp



Seaweed Species





Chondrus crispus



Gracilaria sp.

Palmaria palmata



Porphyra spp.



Ulva spp.



Undaria pinnatifida



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Our cultivation site

SAMS operates an integrated cultivation site and our work focuses on optimising techniques for the co-cultivation of low-trophic

species to achieve efficiencies that generate improvements in Ostrea edulis - European flat oyster Alaria esculenta - Dabberlocks

growth performance, quality, and efficiency needed to drive profitable business models.



Shellfish

Seaweeds



Pecten maximus







Saccharina latissima - Sugar kelp



Laminaria digitata - Oarweed





Intended Application



~ 180 days of cultivation

Deployment late Oct – Harvest late April

LOW Yield

- Low fouling cover
- Low heavy metal & iodine content
- High lipid & N content

Food & Feed Products Speciality Products

HIGH Yield

- high fouling cover & frond damage
- high heavy metal & iodine
- High carbohydrate & C content

Bioenergy Bio-Packaging

Optimum Seaweed Harvest

- Kelp yield, morphology and composition vary throughout the cultivation cycle as well as between years
- Best time for harvest determined by downstream application
 - Late harvest \rightarrow higher biomass and carbohydrate content (e.g. biofuel/biogas, alginates)
 - Early harvest \rightarrow low fouling pressure and heavy metal content (food/feed applications)





Primary processing techniques





Drying

- Reduces water activity of biomaterials
- Increases shelf-life of products
- Deters microbial growth and other degradation



Ensiling

- Anaerobic digestion
- Alternative to drying seaweed biomass
- Fermented so more readily digestible



Freezing

- Most widely used for long-term storage
- Prevents microbial growth
- Rate of biochemical reactions reduced



SAMS Algae Past and Present- Especially

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