

## Do you like the taste of algae?

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To maintain current consumption trends, the world must produce up to 50-70% more food by 2050. One promising solution to meet this increasing demand, is to consume algae or products derived from algal biomass. There are, however, some issues to be dealt with first: harvesting wild algae is mostly an unsustainable practice and the import of Asian algae often does not meet EU safety standards. Food producers, therefore, need a reliable, sustainable and predictable supply of high-quality algal biomass. Another very important issue, is that consumers want products that are tasty and safe to eat.

Within the ValgOrize project, we will therefore investigate how environmental conditions affect the production and composition of micro- as well as macroalgae and how this affects consumer acceptance.

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