



The Next Step in the Evolution of Food

AlgaVia® Whole Algae Ingredients

Univar is working with:



foodEMEA@univar.com | www.univar.com/EMEA



About AlgaVia®

Algae is one of nature's first foods. It is an ancient source of macro and micronutrients. Algae is the foundation of our food chain and the basis for all plant life.

Algae are nutrient-rich, with a nutritional profile that includes vitamins, minerals, protein, fat, and fiber. Not only are algae a rich source of essential nutrients, they are also plentiful – found in almost every ecosystem on Earth.

AlgaVia® is an innovative and inspiring portfolio of whole algae ingredients from TerraVia™ which includes Lipid-Rich Whole Algae and Protein-Rich Whole Algae.

Sustainable, multi-functional and completely natural, this range of whole algae ingredients is suitable for an extensive variety of applications for endless benefits and advantages.

This is the next step in the evolution of food.



Lipid-Rich Whole Algae

This multi-functional, whole food ingredient can replace eggs, dairy fats and oil in bakery, sauce, dressing, beverage, snack and frozen dessert applications.

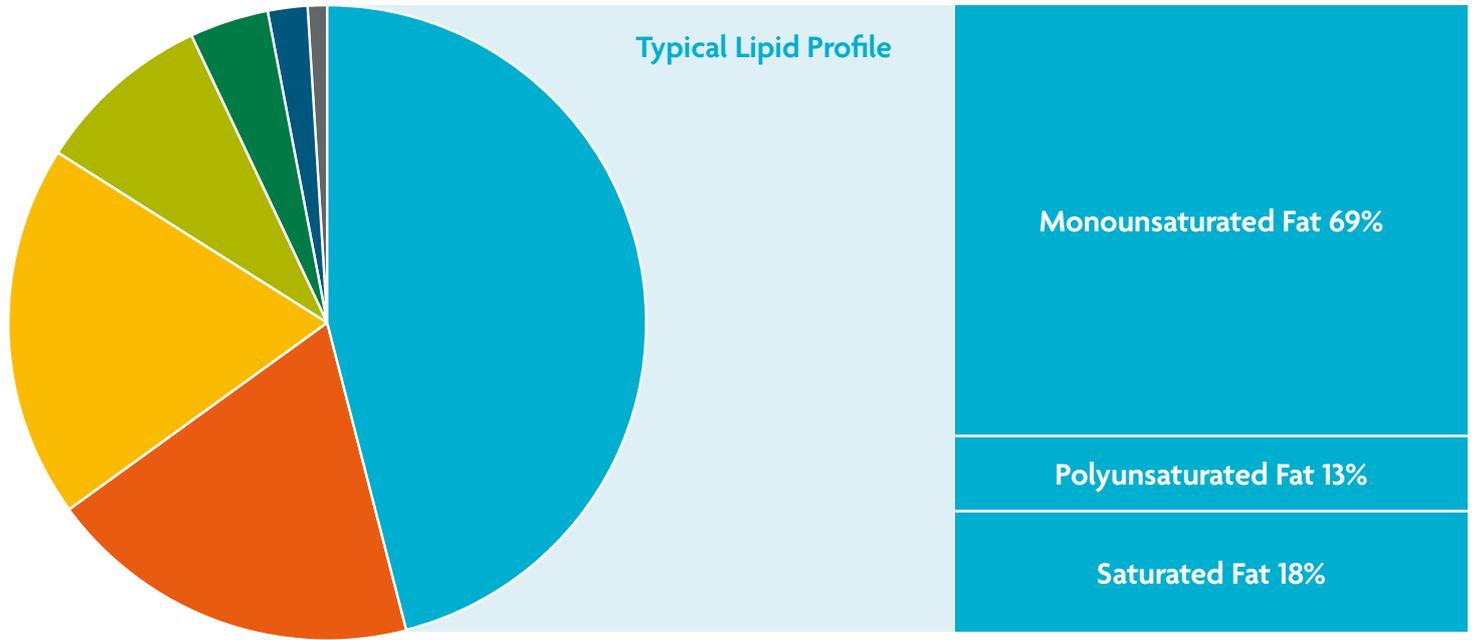
Rich in monounsaturated fats (and trans-fat free), Lipid-Rich Whole Algae can reduce fat, calories and cholesterol whilst enhancing taste, texture and mouthfeel.

AlgaVia® Lipid-Rich Whole Algae Powder delivers a unique set of sensory and nutritional benefits to consumers and food formulators:

- › Reduce overall fat, saturated fat, cholesterol and calorie count
- › Enhance texture, emulsification, water binding and flavour delivery
- › Add fibre and protein
- › Whole food ingredient
- › Free of known allergens
- › Sustainable, naturally-derived
- › Gluten-free, non-GMO and vegan



Nutritional Profile of Lipid-Rich Whole Algae



46% Fat

19% Fiber
(Soluble & Insoluble)

19% Carbohydrates

9% Protein

4% Micronutrients/Ash

2% Moisture

1% Simple Sugar

Protein-Rich Whole Algae

This vegan protein option contains all essential amino acids and has a high digestibility of 88%. Natural encapsulation allows increased protein fortification, whilst remaining stable in a low pH environment and no impact on viscosity. This makes it suitable for a wide range of applications including beverages, RTM powders, bakery, cereals, bars, snacks, sauces and dressings.

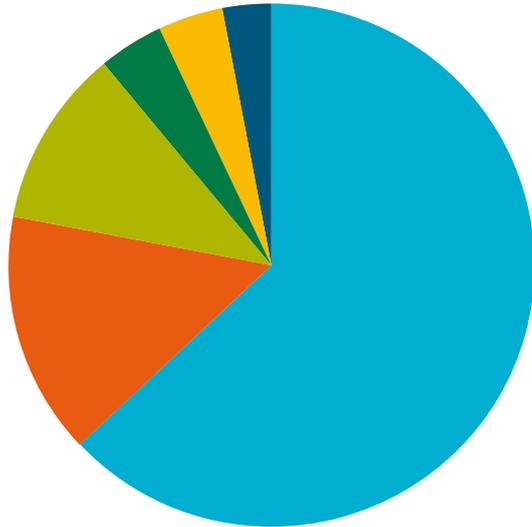
Lutein and Zeaxanthin make up the micronutrient content, as well as a combination of mono and polyunsaturated fatty acids as healthy lipids.

AlgaVia® Protein-Rich Whole Algae Powder delivers a unique set of sensory and nutritional benefits to consumers and food formulators:

- › Whole food ingredient
- › Free of known allergens
- › Sustainable, naturally-derived
- › Contains all essential amino acids
- › Adds dietary fiber, healthy lipids and micronutrients
- › Gluten-free, non-GMO and vegan
- › High protein digestibility
- › Zero to minimal impact on the texture or viscosity of a finished product
- › Stable in a variety of temperatures and pH conditions



Nutritional Profile of Protein-Rich Whole Algae



63% Protein

15% Fiber (Insoluble)

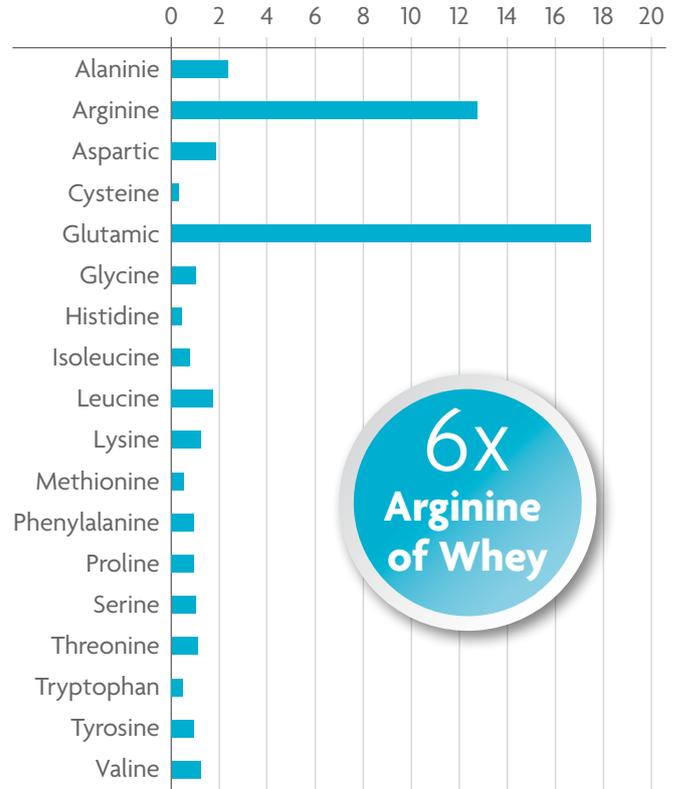
11% Lipid

4% Micronutrients/Ash

4% Carbohydrates

3% Moisture

Amino Acid Profile (g/100g Protein)



6x
Arginine
of Whey

FAQs

Where was the Algae for AlgaVia® Whole Algae Ingredients Discovered?

The algae strain used to make AlgaVia® Whole Algae Ingredients was originally discovered in freshwater in the Netherlands. This unique strain of algae can live off of a wide variety of plant sugars and are able to grow without any light.

How are the AlgaVia® Whole Algae Ingredients labelled?

The ingredient AlgaVia® Protein-Rich Whole Algae is typically labelled as “Whole Algae Protein” or “Whole Algal Protein.” The ingredient AlgaVia® Lipid-Rich Whole Algae is typically labelled as “Whole Algae Flour” or “Whole Algal Flour.” (The term flour is a description of the ingredient’s appearance only, and the ingredient itself is not a grain, does not contain any gluten, and is not intended as a substitute for traditional wheat flours.)

How are AlgaVia® Whole Algae Ingredients produced?

The portfolio of whole food ingredients, AlgaVia® Whole Algae Flour and AlgaVia® Whole Algae Protein, are made from a native algae strain, which means the algae has not been genetically modified in any way. The native algae strain converts sugars into oils and proteins. A standard industrial fermentation process is used to grow the algae and after fermentation, the whole, native algae cells are dried and milled.



Your **E**Xpert for Ingredients

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foodEMEA@univar.com | www.univar.com/EMEA

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