

SEAFOOD ALG'TERNATIVE



ALGAMA
Food is nature

Fish substitute from algae to preserve
marine wildlife and develop algaculture

EMFF-BEW-2020
EMFF Action Grant - 16 February 2021



Co-funded by
the European Union

SEAFOOD CONTEXT

**17% of protein
consumed**



**179 million tons of
fish/year**

+122% rise

**Europeans are the biggest
fish consumers**

**34% of global fish
stock overfished**



**2.2 million tons of fish
overfished/year**

**2 270 of marine species are
endangered**

**15 million tons fishes to feed
farmed fish**

**Environmental &
health concerns**



Contamination with
microplastics and **heavy
metals**

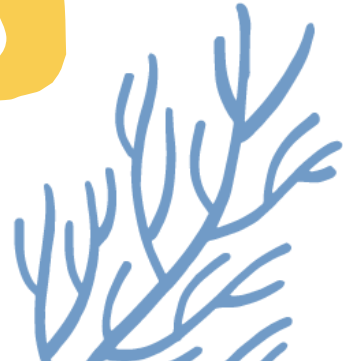
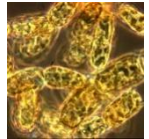
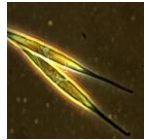
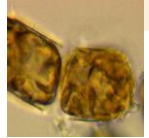
Antimicrobial Resistance
due to intensive aquaculture

+ 28% of GHG emissions
from world fisheries

THE FUTURE OF PLANT-BASED IS ALGAE

WHY ? *Everything the terrestrial plants offer but ...*

- High density in **protein** (up to **70%**)
- Excellent **amino-acids** balance
- Highly **digestible** and **hypoallergenic**
- Best quality **unsaturated fatty-acids**
- **Clean and sustainable**
- High level of **fatty acids**
- High **productivity** / m²
- High level of **control of quality**
- European **relocation**
- Low **GHG** emission
- Incredible **biodiversity**
- **No competition** with agro-land
- Low **water** consumption



ALGAMA IN A NUTSHELL: MAINSTREAMING ALGAE

An expert Team in Food and Biotechnology dedicated to harnessing the potential of algae in the food industry

**10 PATENTS ACROSS
31 COUNTRIES**

8.5M€ RAISED

15 PEOPLE

**PARIS
HEADQUARTERS**

**50% R&D
EMPLOYEES**

**OFFICES IN NYC
(USA) AND AVIGNON
(SOUTH OF FRANCE)**

1 ACTIVE SPIN-OFF

**3 PRODUCTS
ALREADY LAUNCHED**



**Algae
Technologies**



**Algae
Ingredients**



**Consumer
Products**



PIONEERING EUROPEAN MARKET WITH THE BEST SEAFOOD ALTERNATIVES



We have elaborated **products** with **outstanding taste**



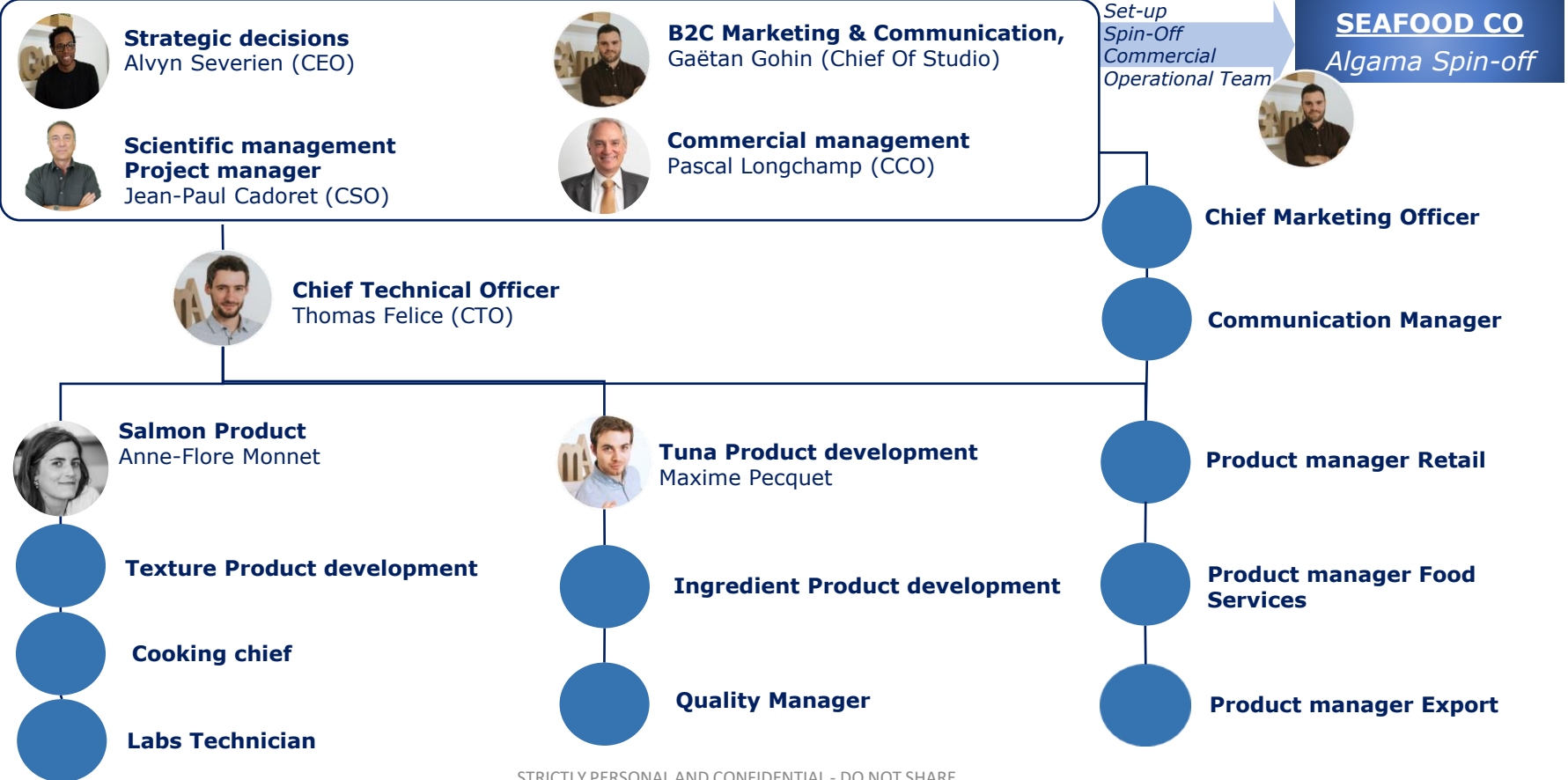
Algae bring directly **fish key nutrients** compared to existing products

We have demonstrated our ability to industrialize and sell our products to consumers with our **vegan mayonnaise**



SEAFOOD TEAM (17 persons by 2023)

Seafood Alg'Ternative Governing Board (Strategic management, exploitation, communication, dissemination)



SEAFOOD ALG-TERNATIVE

100% plant-based range of seafood products



Co-funded by
the European Union



Our iconic products tackling an ever-increasing market



Real seafood taste,
texture, and
nutrition



Minimal impact on
the planet



Preserving fragile
ocean ecosystems



Actual picture by
Algama of alternative
prototype products

- Tuna pizza
- Smoked salmon
- Raw Salmon
- Caviar

