

Industrial micro algae production in Austria – current state and future perspectives

Silvia Fluch, PhD, COO ecoduna/eparella

The stage is set

- Why Microalgae
- The ecoduna story
- Micro algae culturing 2018
- From Pigments to Oils
- From fine chemicals to bulk products
- Quality, productivity, cost
- Demand and availability
- Challenges and future prospects







Gow 10x faster than any crop

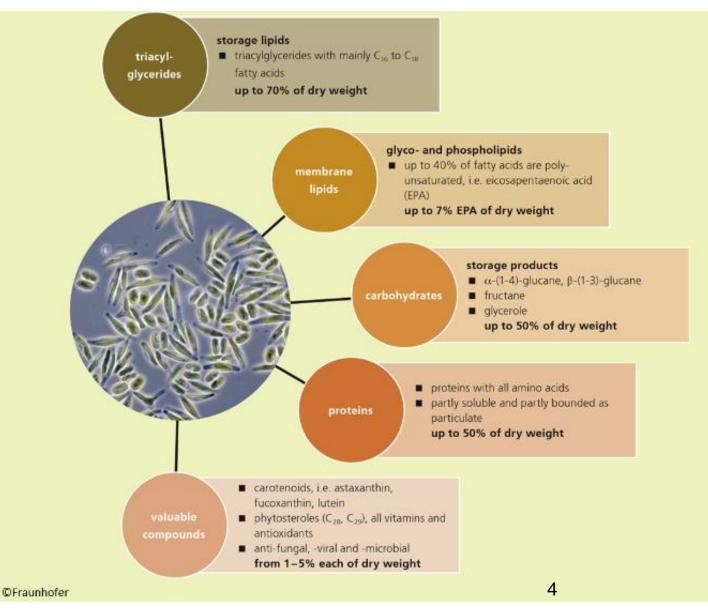
Food Feed Fertilizer Nutraceuticals Cosmetics Pharmaceutical products

Biorefinery

Colourants Antioxidants Pigments Fatty Acids Proteins

Waste water cleaning Phycoremediation CO₂ from flue gas Hydrothermal liquefraction Energy

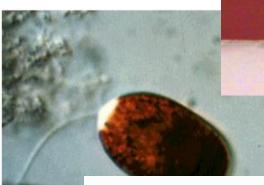
Make a wish Micro Algae will deliver



http://www.chemistryviews.org/details/ezine/8639701/Microalgae__Underestimated_All-Rounders.html

Dunaliella salina/Lutein

- Best natural source of beta-carotene
- Largest production in Australia









Hydrobiologia September 1984, Volume 116, <u>Issue 1</u>, pp 115–121

The mass culture of *Dunaliella salina* for fine chemicals: From laboratory to pilot plant

Authors

Authors and affiliations

L. J. Borowitzka, M. A. Borowitzka, T. P. Moulton

1978: Lab research – Roche Research of Marine Pharmacology
1987: construction of a 25ha plant & first sales
1997: Bought by Henkel/Cognis 5



January 2017, Austria

ecoduna 2010-2017: FAQs





Algae culture in Austria? Ecoduna technology – ready to use? Productivities to be expected Artificial light? Continuous production Biofilm & contamination

Das Unternehmen (Geschichte)

- 2007: the idea 'the hanging gardens'
- 2010: PHOBIOR (EC ECO-Innovation project)
 - Ecoduna founded & First financing by a group of enthusiasts
- 2011 & 2013 selling of plants in DK and DE
- 2012 R&D facility operational
- 2014 Energy Globe award
- 2015 Technology change & change of goal
- 2017 Start of construction for industrial production
- 2018 Start of industrial production plant



The ,hanging garden Technology' 2010

Concept:

- mimicking nature 3D structure to optimize light capture
- Vertical flowing algae culture





Development steps

First trials 2007

First concept 2008

First industrial plant 2018

Proprietary technology

- Upright flowing algae
- Glass & Steel
- No cell stress by pumps
- Optimal nutrition state
- Low resource input
- Fully automated

benefits

- Sustainable
- Continuous
- Clean
- Energy saving
- Natural
- No Oxygen ,poisoning'
- No CO₂ depletion
- Good Light penetration
- Good Culture stability
- Reduced Biofilm
- Closed system controlled culture



Product/Technology

A ST CON

USP

- patented PBR technology
- Continuous and safe production of biomass
- Proprietary algae strains
- 6 years of pre-industrial experience
- Food safe only glass and stainless steel

Other production systems

- Open ponds
- Raceway ponds
- Raceway cascades
- Plastic V-bags^c
- Green wall technology^c
- Horizontal closed stems ^c
 - Plastic tubing
 - Glass tubes
- Flat panel

other providers of PBR Technology:

- ^c closed: IGV, Subitec, GF, A4F, Novagreen, Phytolutions;
- open: various developments

The correct choice - Bioprospecting



- Marine
- Fresh water
- Terrestrial
- Extremophiles:
 - Halophytic (*Dunlaliella*)
 - Epiphytic (*Oedogonium*)
 - Epizoic (on/in anymals i.e *Zoochlorella* inside *Hydra*)
 - Symbiotic (Azolla)
 - Parasitic
 - –Thermophytic (Hot springs)
 - Fluviatile (Waterfalls, Glaciers)

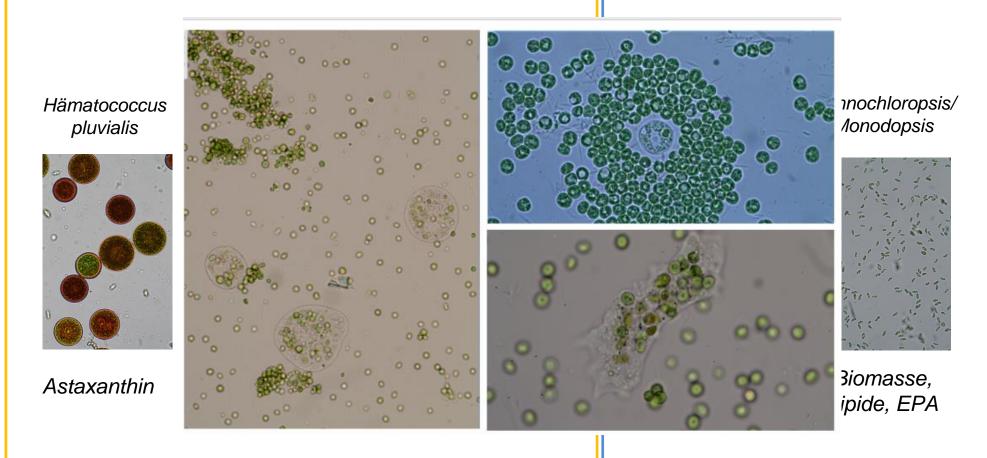


Bioprospecting:

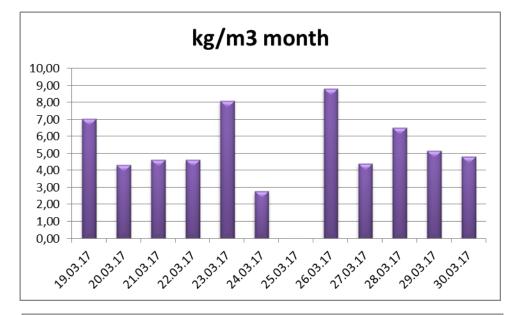
Strain collections from different habitats offer manifold possibilities for



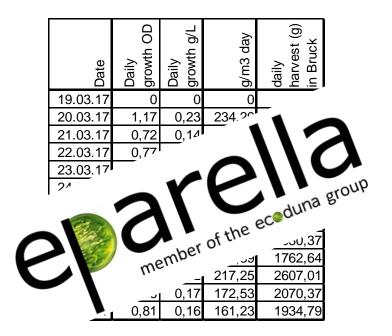
Crop Rotation – working with nature



Produktivity March 2017



daily harvest (g) in Bruck 4000,00 3500,00 3000,00 2500,00 2000.00 1500,00 1000,00 500,00 0,00 19.03.17 20.03.17 21.03.17 25.03.17 26.03.17 27,03.17 28.03.17 29.03.17 30.03.11 12.03.11 23.03.11 24.03.11



1ha: ca 100t dry biomass 16



Features & Certificates

A RECORD

- 100% clean cultures
- Algae from controlled lab strains
- Culturing in tap water in closed system
- No unspecific algae contamination
- Controlled food proof environment
- Daily internal QC batch analyses (microscope, mibi & DNA)
- Reglar external chemical and microbial analyses
- HACCP certified
- Codex alimentarius
- ISO, IFS under way

ecoduna: the next step 1ha

- Technology is ready (PBR, strains)
- Goal is selected
- Market entry done (contacts, Lols)
- NOW: Generate Product









FILM 4723





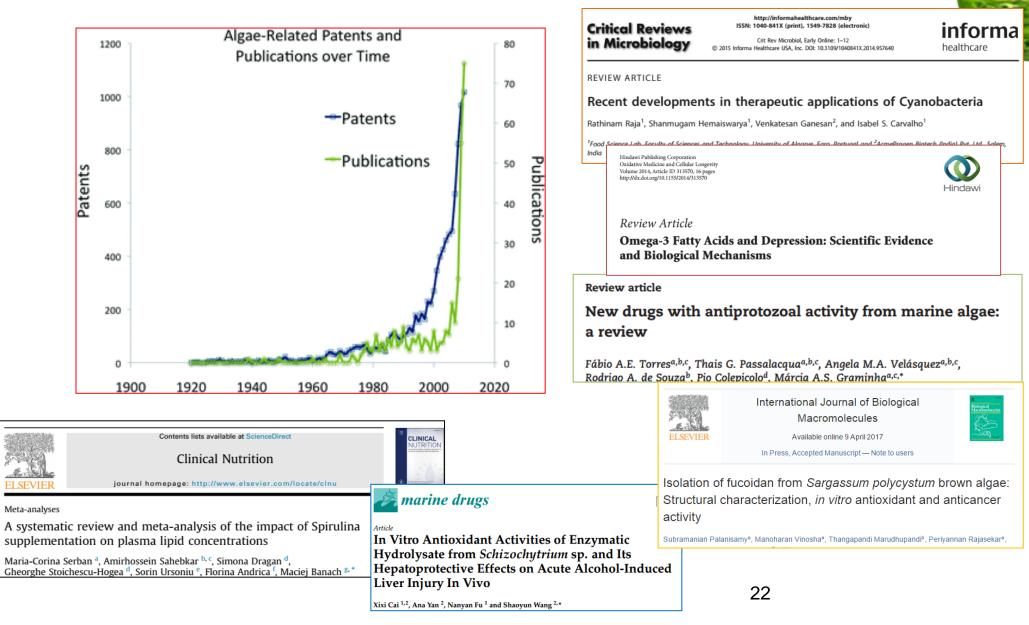
Product development



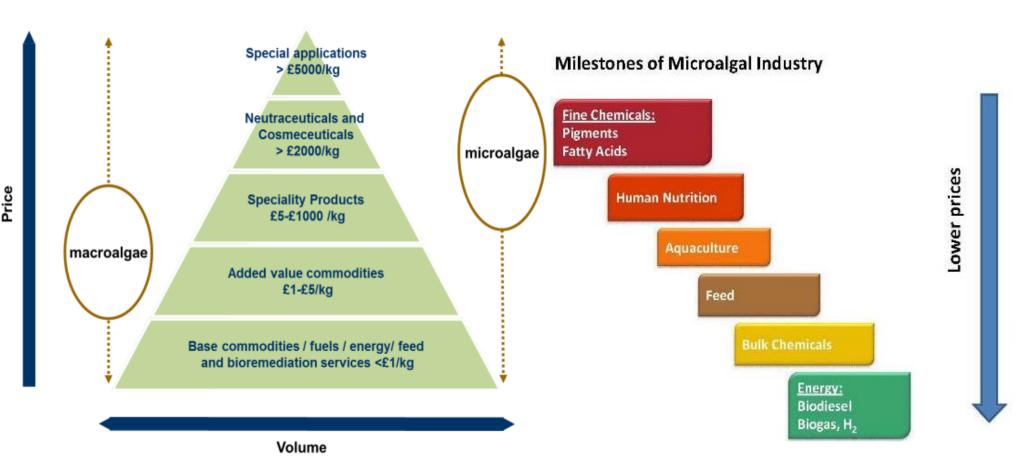
The biomass is there – what next?



Novel Compounds and applications



Economical considerations





Larger areas

Changing food trends



"

1990s

Fat content in the focus

2000s Carbohydrates & whole grain products Protein Vegetarian Vegan Flexitarian '<u>FreeFrom'</u>-Gluten -Lacose -GMO -Sugar

today

1980s

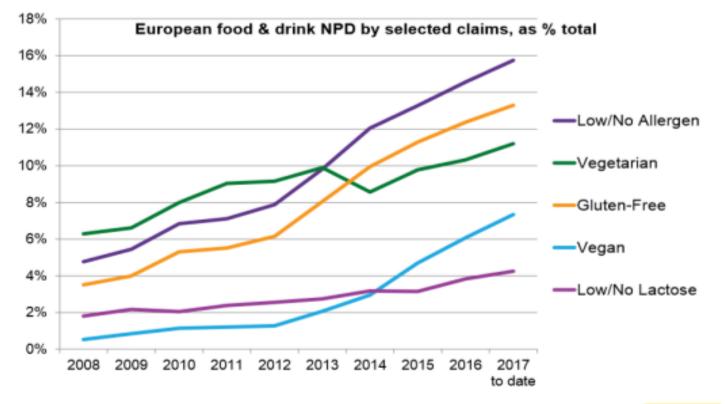
"

Calories are on the "Watchlist

Future food trends



And industry focus now is on free-from & healthy lifestyle foods





Product qualities

- Fresh
- Fresh/Frozen
- Powder
- Granulated product
- Extracts
- Tablets/Capsuls









Product examples

- Smoothies
- Algae chokolate
- Algaedrink (Helga)
- Energy-Bars
- VeganFood
- Bread spread
- Other drinks









Where is the problem?



Use cultured algae as a sustainable source!!!

Vegan algae oil made by ecoduna



Extraction ssCO2 Omega3 FA rhich in EPA from microalgae



Whole algae Omega 3 Oil

Description	Description Whole microalgae Oil from scCO2 extraction	
Ingredients	Micro algae oil mixed with linseed oil (organic)	
Origin	Made in Austria	
Highlights	HACCP certified, Vegan; IFS & GMP in 2018	

Organoleptic description	
Appearance, consistency	Dark brown oil
Smell/taste	Fishy smell / typical algae taste

Fatty acid composition per g	
Parameters	% of total lipids
C14:0	2,4
C16:0	8,9
C16:1	1,8
C18:0	4,8
C18:1	19,0
C18:2	13,8
C18:3	38,0
C20:1	2,0
C20:4	1,2
C20:5	6,7

Others		
Allergens:	The algae powder is free of allergens. No additives.	
Transport & storage:	Store at room temperature and in dry environment (<85% rel. humidity) Dark storage is recommended.	
Best before date:	24 months after packaging date. Recommendation: Content should be consumed or processed further within 3 months after opening	
The nutritional values are based on third party analyses. They are constantly determined & can change slightly from batch to batch. The product including packaging & labelling complies with the Austrian Food Safety & Consumer Protection Law (LMSVG 2008) & the EU-regulation 1169/2011.		

General Information

ecoduna cultivates some very potent Omega-3 algae strains, which are producing high quantities of PUFAs, especially EPA. EPA is an essential Omega3 fatty acid that is needed to protect the heart, prevent dementia, prevent thrombosis & cardiovascular diseases, reduce inflammation, protect eyes, help against depression & much more. Daily recommended intake of EPA % DHA is 200-400mg. In vegetable oil regarded as Omega-3

30

Grand challenges

- Understanding of products
- Readyness of markets & Customer education
- Organic production
- Demand is high volumes currently can't be generated
- Seasonality of production in Europe / acceptance by markets
- Improved strains increased productivity
- R&D results translated to industrial scale
- Pest management
- Capex/Opex reduction





Summary I



- ecoduna technology ready for industrial use
- We will use our own technology to tap the enormous potential of microalgae – demand is high
- Our target: vegan Omega 3 oil

BUT

- Market readyness
 - –Development of new standards
 - –Customer education price vs quality
 - –Novel food regulation for new products
 - –Organic production (now: from agricultural standards)



Summary II

- Big market potential for micro algae
- High value products (FA, Amino Acids, Pigements) for Nutraceuticals and Pharma
- GMO for speciality products
- Standards need to be defined
- Customer education away from legends
- Autotrophic/heterotrophic growth
- Demand is high volumes currently can't be generated

We are just at the beginning!

Strong need for collaboration and R&D to fully understand and exploit microalgae



Thank you for your attention!



Eating fish? Start eating algae! | Silvia Fluch | TEDxLinz https://www.youtube.com/watch?v=le9zwsD9Onw