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E³UDRES²

Engaged and Entrepreneurial European University as
Driver for European Smart and Sustainable Regions

HOW CAN WE PRODUCE HEALTHIER
FOOD WITH MICROALGAE AS A
SUSTAINABLE RESOURCE

7 MARCH TO 30 MAY 2023



Carla Santos

Educational Entrepreneur

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Academic background:

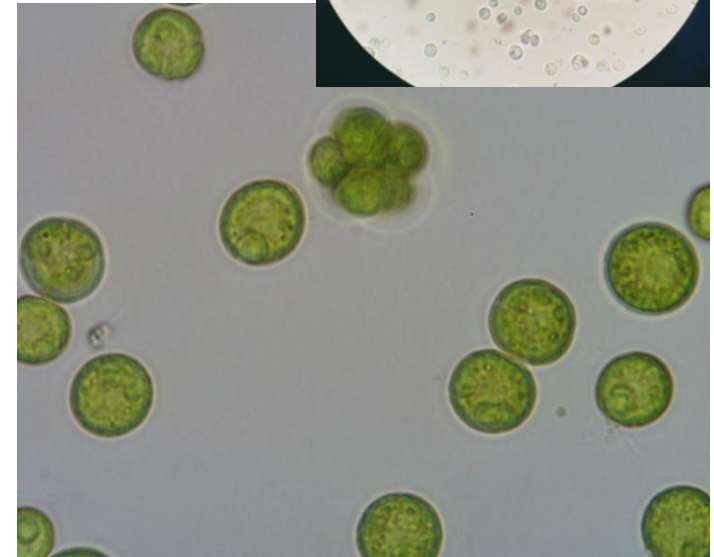
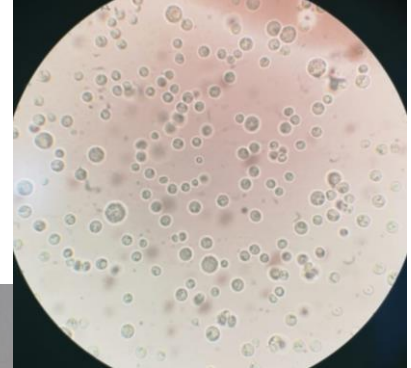
1. Degree in Biotechnology, from Instituto Superior Técnico in Lisbon, 1994
2. Master in Food Science, from Lisbon Technical University 1997
3. PhD in Environmental Engineering from Instituto Superior Técnico at Lisbon University, Portugal, 2014.

Scientific researcher in microalga cultivation:

- *Dunaliella salina*, to obtain beta-carotene (1995 - 1997)
- Cyanobacteria to capture carbon dioxide (1999 - 2000)
- *Chlorella protothecoides* for biodiesel production (2008 -2014)

Professor of Biotechnology at Instituto Politécnico de Setúbal

- since 2016



What are microalgae?

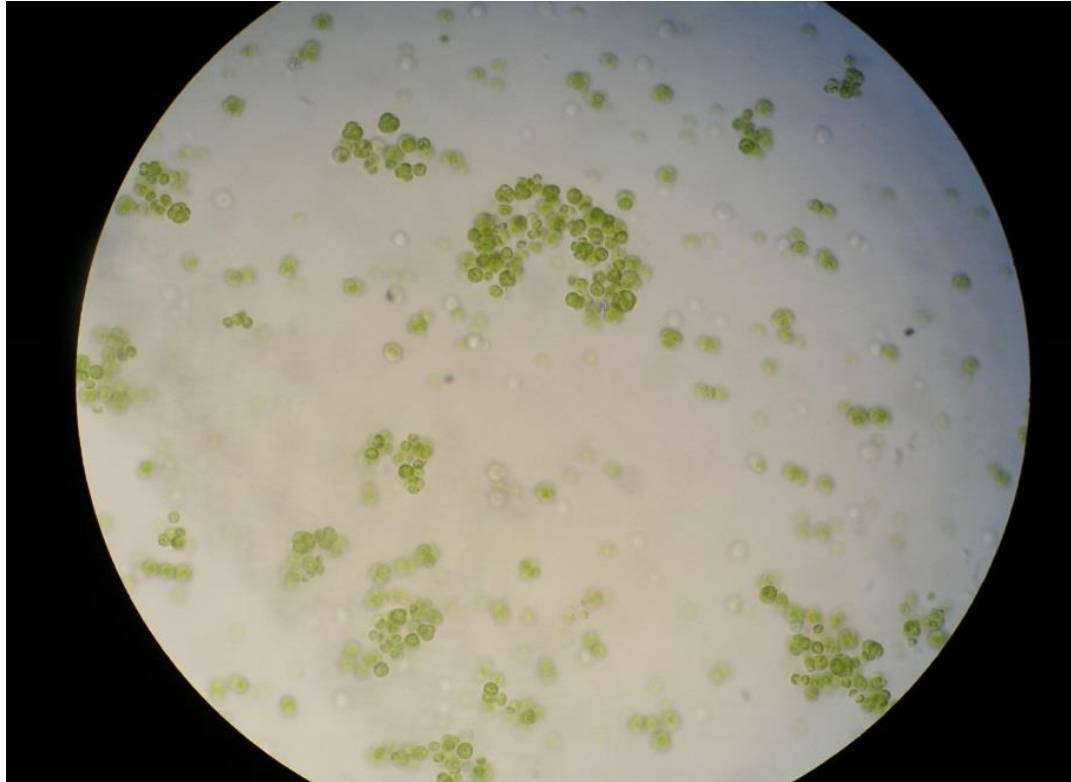
Azores lagoons



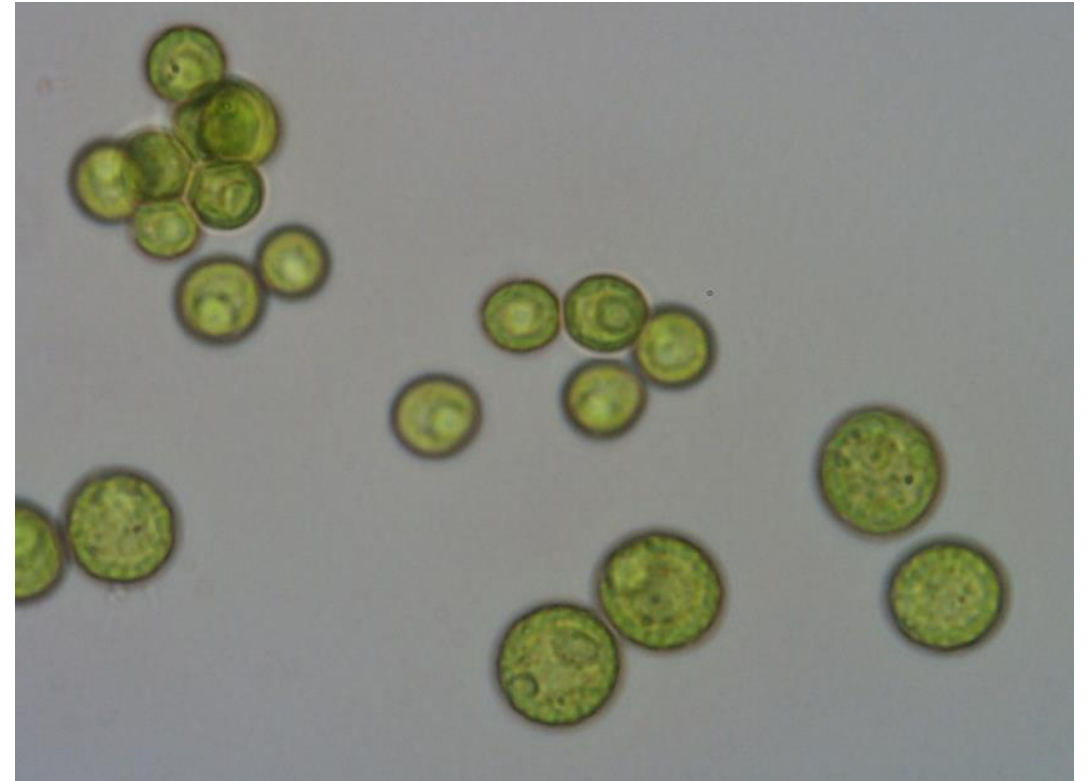
Unicellular microorganisms
Shapes, size, colours
Photosynthesis or respiration
35.000 known species
Water and salty habitat

By Maros Mraz

1 drop of culture watched at the microscope



100 X



1000 X

How microalgae get energy to live?

Photoautotrophic: **photosynthesis**

Carbon dioxide + water + **solar energy** → glucose + oxygen



Heterotrophic: **respiration**

glucose + oxygen → carbon dioxide + water + **energy**



How do we grow microalgae?

1 mL



100 mL



Microalga seed in Petri dishes

Erlenmeyer flask cultivation

Liquid culture media containing **NPK, light** and **CO₂**

Scale up

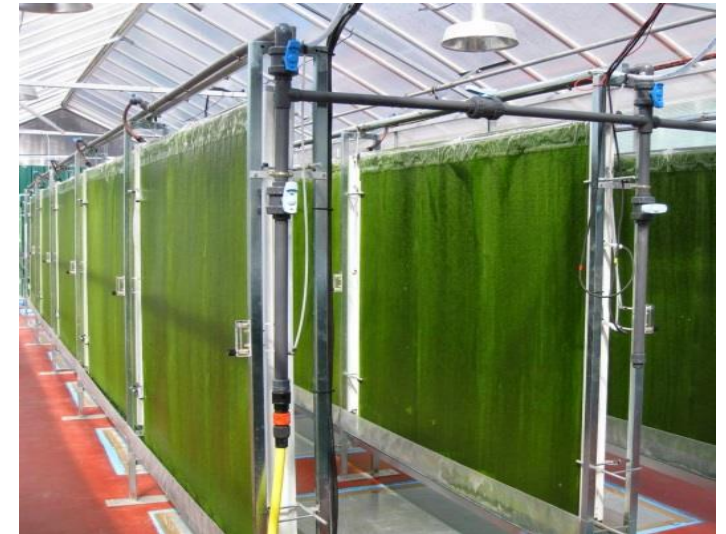
1 L



3 L



30 L × n



Bubble
columns

Tubular
photobioreactor

Photobioreactor

Heterotrophic growth

100mL



3L



Microalga
seed

Erlenmeyer
cultivation

Bench
Fermenter

Big Scale
Fermenter

Cultivation media must have an organic carbon source: **glucose**, no light

WHAT ARE MICROALGAE USED FOR?

- ✓ Human nutrition
- ✓ Aquaculture and Animal Nutrition
- ✓ Cosmetics and pharma
- ✓ Biofuels (Biodiesel)
- ✓ Bioplastics
- ✓ Wastewater treatment
- ✓ Soil fertilization
- ✓ Carbon dioxide (CO₂) fixation



RESEARCH AT ESTBARREIRO – IPS:

Chlorella growing in bioreactors
Is a
Sustainable production of biomass
To
Make food or Feed
and
capture carbon dioxide
NewAlgaFeed (2018)



PROTEALGA FEED PROJECT:

- ❑ The project aims to reduce the production costs by using agro-industrial wastes as nutritional media to grow microalgae.
- ❑ Grape pomace is a waste from grape processing into wine or juice, and it is estimated that 20% of the total grape weight is grape pomace, which represents a **challenging waste disposal problem for the winery industry.**
- ❑ 10.5 – 13.1 Mton of grape pomace in the world annually
- ❑ **Grape pomace** is 15 -17% of the total volume of wine produced
- ❑ Grape pomace composition:



Water 27%

garpe skins 25%

grape stalks 25%

grape seeds 23%

RESEARCH AT ESTBARREIRO – IPS:

Wine producers

Moscatel grape pomace.



Tomato industry

Tomato pomace



ProteAlgaFeed

sustainable microalgae cultivation
to obtain
protein-rich biomass

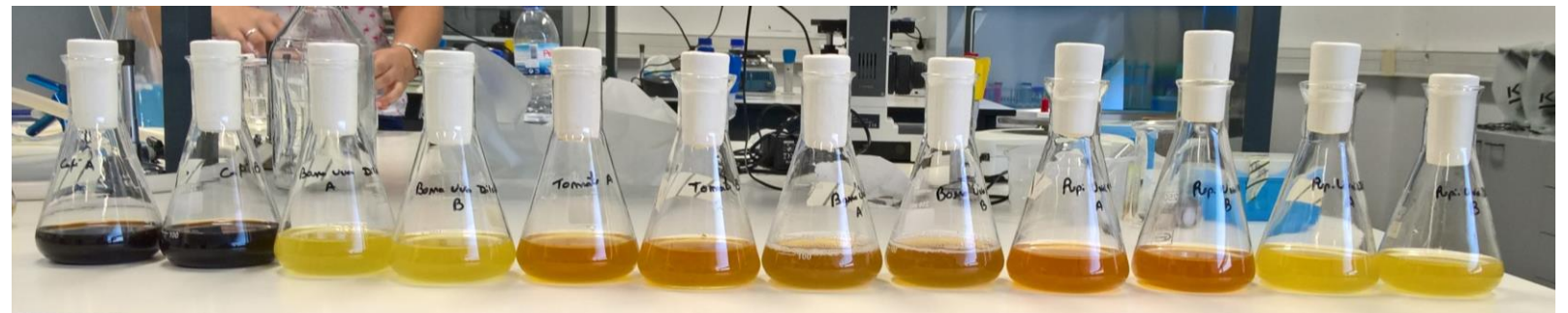
RESEARCH AT ESTBARREIRO – IPS:

Nutritional liquid

To grow microalgae

ProteAlgaFeed

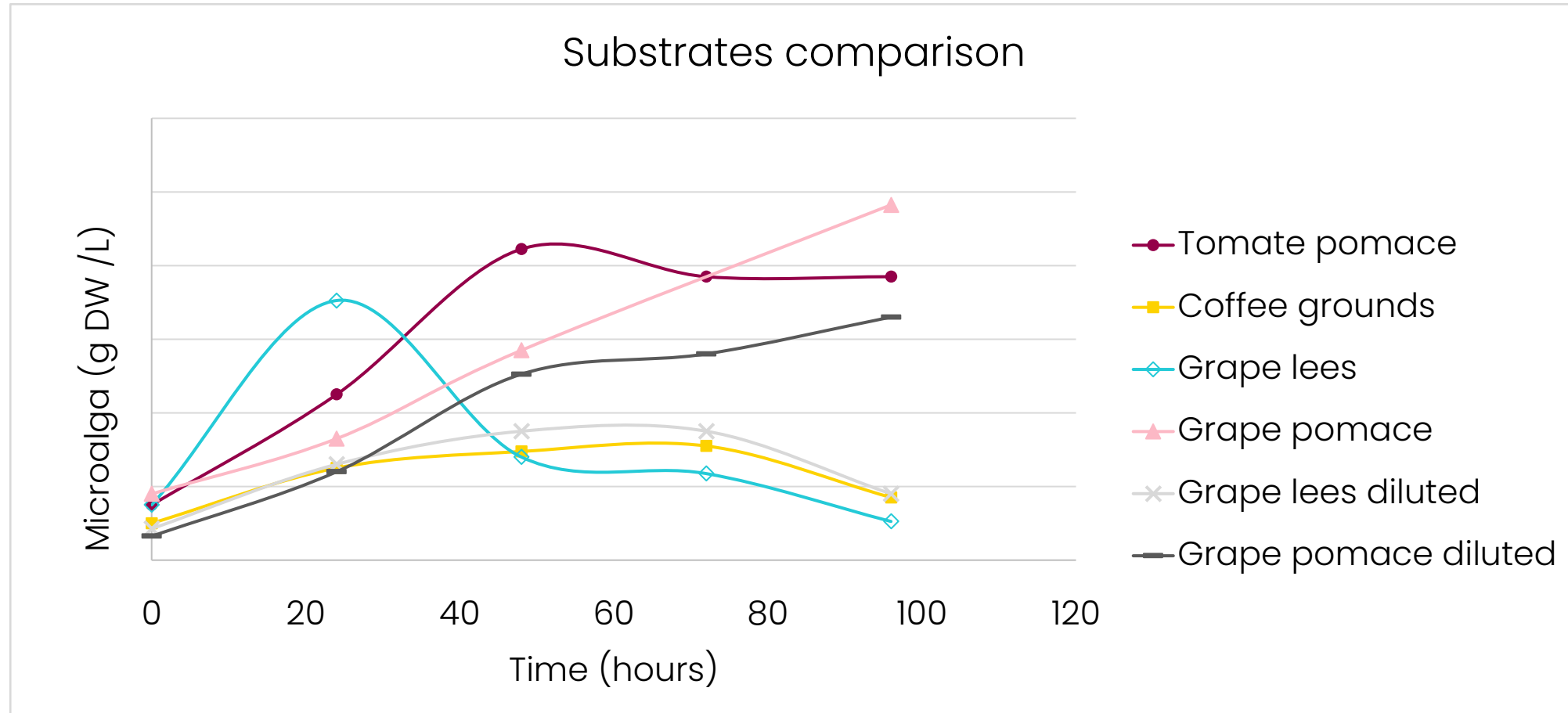
sustainable microalgae
cultivation
to obtain
protein-rich biomass



ProteAlgaFeed

sustainable microalgae cultivation
to obtain protein-rich biomass

Results



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GROWING CHLORELLA IN THE LABORATORY

What do we need?

- Nutrients like:
 - Nitrate
 - Phosphate
 - Trace minerals
- Water
- Transparent container
- Sun light
- Carbon dioxide
- Microalga seed



Wine industry



Associação de Viticultores do Concelho de Palmela

<https://en.avipe.pt/>

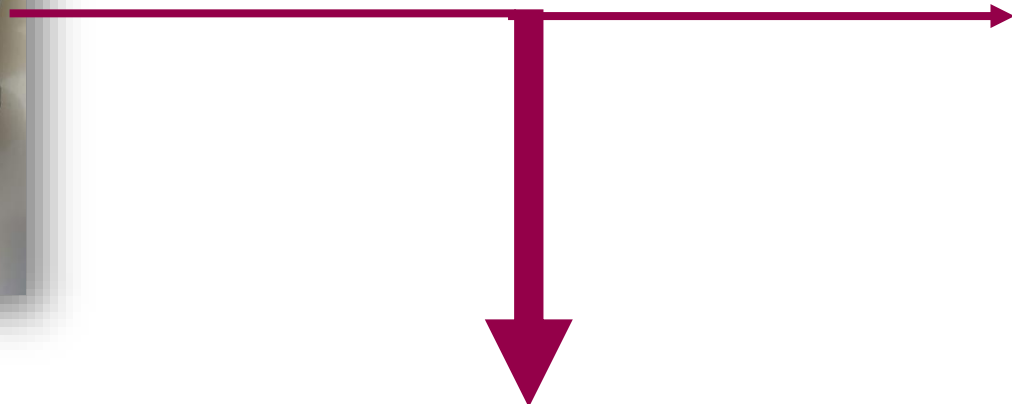
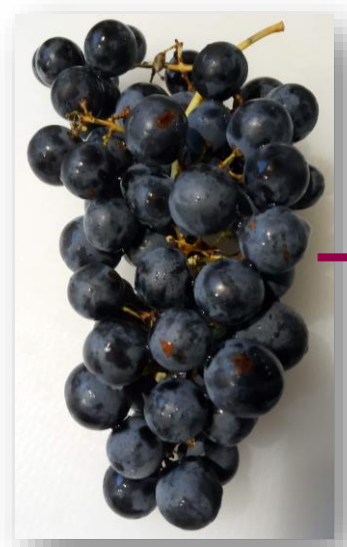


The Association of Wine Growers of
the Municipality of Palmela

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Agro-industrial wastes



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Carla A. Santos, Monica Costa, Nataliia Rudenko



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How can we produce healthier food with
microalgae as a sustainable resource

7 March to 30 May 2023

17h CET Tuesdays



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