

## INTRODUCTION

The concern about the lack of protein and the eagerness to find new ingredients with beneficial health properties has led to study the introduction of plankton in human food



## NUTRITIONAL VALUES

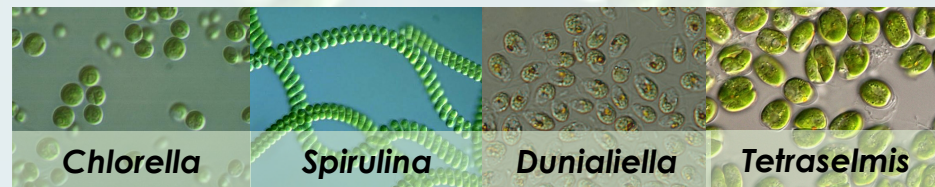
	Protein	Lipids	Carbohydrates	Ash
<i>Chlorella vulgaris</i>	38	5.1	19.9	24.2
<i>Spirulina maxima</i>	55.8	14.2	22.2	7.8
<i>Dunaliella salina</i>	57	6	32	
<i>Tetraselmis sp.</i>	36	22	24	
<b>Min-max</b>	<b>36 - 57</b>	<b>5.1 - 22</b>	<b>19.9 - 32</b>	<b>7.8-24.2</b>
<b>Average</b>	<b>46.9</b>	<b>10.1</b>	<b>23.1</b>	<b>16</b>
Milk	26	28	38	
Soybean	37	30	20	

- ↑ protein content
- ↑ variability in lipid content
- Good amino-acidic profile

## AIMS

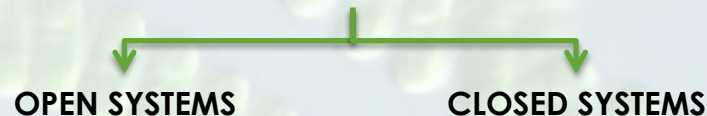
- To identify the advantages and disadvantages in human food
- To know the application in human food, the cultivation system
- To know the actual legislation regarding the use as food
- To establish if plankton can be a good source of protein

## MOST USED SPECIES



Less than 15 species are authorised in EU

## CULTIVATION SYSTEMS



## CONCLUSIONS

- High potential of the application of plankton in human food
- Interesting in healthy nutrition
- Challenging introduction due to flavour and price
- More studies will be done in the future for food formulations