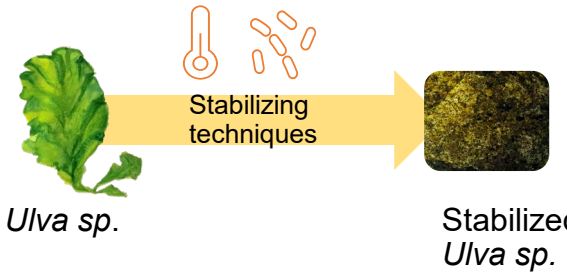
Stabilizing *Ulva sp.* biomass for its future application in food products

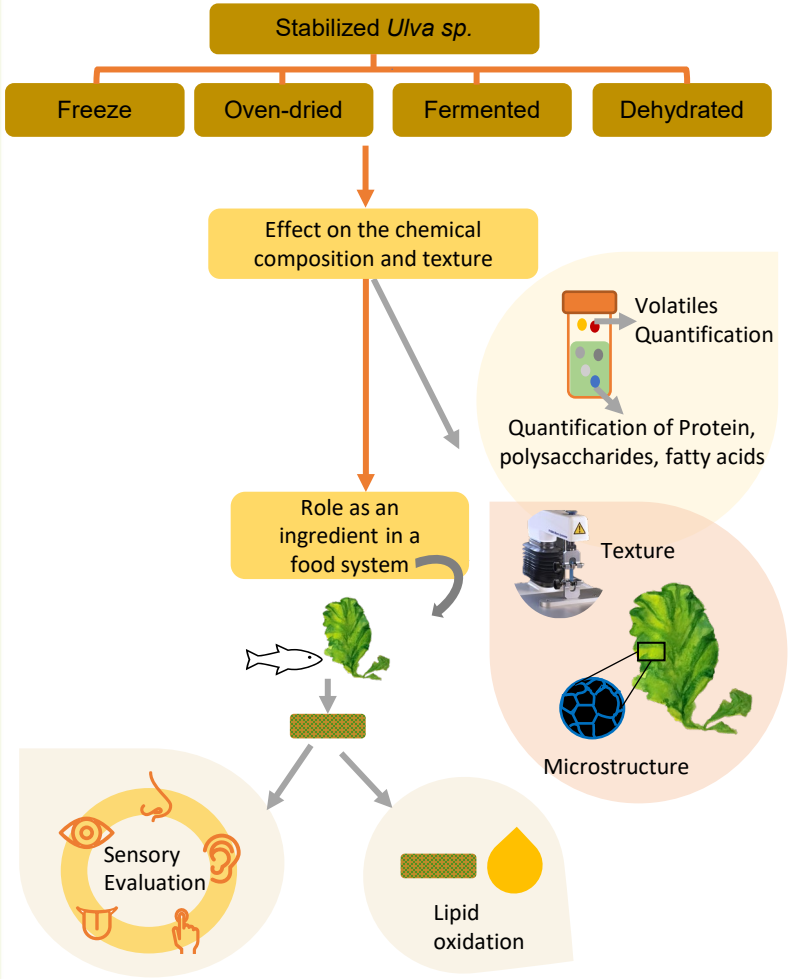
Background/introduction/summary

Seaweed is perishable after harvest due to its high moisture content and sensitive compounds, making its use in the food industry challenging[1]. Efficient methods to preserve the quality of seaweed will facilitate its usage as a sustainable food ingredient[1,2]. The aim is to design tailor-made methods for stabilizing *Ulva sp.* and determine how these affect the suitability of *Ulva sp.* as a food ingredient in terms of chemical composition, microstructure, techno functionality & nutritional properties.

Materials and Methods



Results



Conclusions

- Tailor-made post-harvest methods for stabilizing *Ulva sp*
- Knowledge of specific stabilization effects on chemical, nutritional, microbial and physical features of *Ulva sp.*
- Possible applications of *Ulva sp.* as a food ingredient.

Reference

[1] Albers, E. *et al.* Influence of preservation methods on biochemical composition and downstream processing of cultivated Saccharina latissima biomass. *Algal Res.* **55**, 102261 (2021).

[2] Wong, K. & Chikeung Cheung, P. Influence of drying treatment on three Sargassum species. Protein extractability, in vitro protein digestibility and amino acid profile of protein concentrates. *J. Appl. Phycol.* **13**, 51–58 (2001).

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FORMAS

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