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# YUM ALGAE: enzYmes for improved sensory qUality of MicroALGAE ingredients in foods

## YUM Algae

Let's make algae yummy!



## TASKS of the project

### What are the benefits of microalgae incorporation in food?

- ✓ Sustainable food ingredient
- ✓ CO<sub>2</sub> sink
- ✓ High nutritional value
- ✓ Source of bioactive compounds with health impact



**Consumer acceptance** of food with microalgae incorporation is limited by the **green color** and the **fish-like smell**.

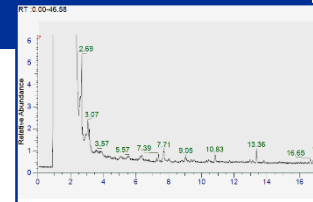
### MAIN OBJECTIVE

**YUM Algae** aims to improve the **overall sensory quality** of microalgae ingredients by using enzymes, which will target two of the major organoleptic bottlenecks: the **fish-like smell** associated to **volatile compounds** and the **green dark color** from the **microalgae pigments**.

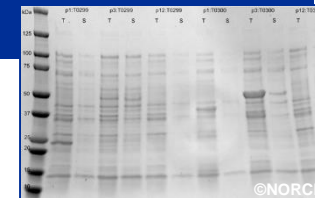
### 1 | Large scale production of microalgae



### 3 | Quantitative trait sensory analysis



### 2 | Sensory enzyme discovery pipeline



### 4 | Product development and testing

