

# NovAL - New algal species as a sustainable source of bioactive compounds in human nutrition

## Objective:

The Universities of Jena and Leipzig, the Martin-Luther-University Halle-Wittenberg (MLU), and the Anhalt University of Applied Sciences have joined forces to establish new algal species as functional foods. Together they launched the Competence Cluster for Nutrition & Cardiovascular Health (nutriCARD) in which the NovAL project received funding by the BMBF with 1.2 million euros for three years.

Aim of the collaborative project NovAL is to investigate novel microalgae for human nutrition, regarding their nutrient composition and beneficial nutraceuticals. Of particular interest are species, that could compensate malnutrition and act health promoting. Therefore, algal biomass will be produced for human consumption, which is enriched with functional ingredients (e.g. omega-3-fatty-acids, vitamins B12 and D).

By using the microalgae as a food ingredient, the nutrient profile of traditional products such as meat-, cereal-, and dairy products as well as sweets or snacks could be improved.

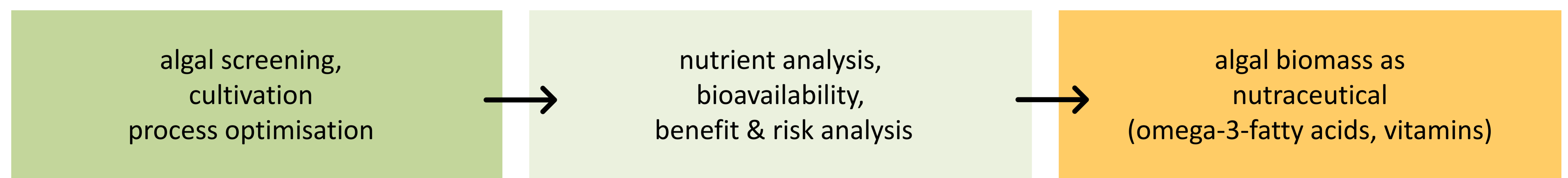


Abb. 1: Algal screening and cultivation from the isolation up to the pilot scale.

## Projektpartner:



## Förderung:



Bundesministerium  
für Bildung  
und Forschung

Nationale Forschungsstrategie  
BioÖkonomie 2030

Unser Weg zu einer bio-basierten Wirtschaft

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