

Hong Kong cultivates microalgae to produce plant-based protein

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Scaling up microalgae production to provide novel superfood ingredient by cost-effective mass cultivation of microalgae

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Microalgae are an abundant and sustainable source of high-quality plant-based protein, fit for human consumption. Microalgae-based protein could revolutionize the traditional vegetarian food market.

Geb Impact Technology is cultivating *Euglena Gracillis*, a natural species of microalgae, in a low-carbon and sustainable process, with minimal impact to the environment.

The firm's technology produces protein content that exceeds 50% by weight of the biomass, which is a significant achievement within the industry and academia – 48 % is the current record achieved by researchers at the University of Tsukuba.

The Hong Kong Innovation and Technology Fund (ITF) under the Enterprise Support Scheme (ESS) has validated the firm's promising work by awarding funding for further research. As much as HK\$2 million will be jointly invested by the firm and the fund to scale up this unique microalgae cultivation process.

The research into microalgae for nutritional ingredients is on a fast track. The funding will place Hong Kong among the world's leading destinations for research into producing high-quality plant-based protein from microalgae that can replace animal protein.