

The sustainable way for natural astaxanthin

Asteasier project's goal is the introduction into the market of a more efficient and cost-effective method to produce natural astaxanthin, which is responsible for the pink/orange pigmentation of several fishes and it is one of the most powerful antioxidants found in nature.

Thanks to the extraordinary properties of new strains of microalgae, Asteasier aims to increase the production and market diffusion of low-cost natural astaxanthin, with the goal of promoting the manufacturing and marketing of sustainable products aimed at the nutrition and wellness of humans and animals.

The aquaculture sector will be able to benefit of the remarkable antioxidant and anti-inflammatory properties of natural astaxanthin; but the possible applications also embrace the cosmetics and nutraceutics sectors, meeting the global demand for natural products with low environmental impact.



IMPROVED SUSTAINABILITY



ORGANICALLY FARMED FISH



COST-EFFECTIVENESS

Natural astaxanthin positive properties for the human health





effects for the









Some numbers

10%

Cosmetics & Nutraceutics

Aquaculture

90%

of global astaxanthin is used by Aquaculture food suppliers

of salmon produced today is farmed

is the expected growth of the aquaculture sector by 2030

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