

Astaxanthin is a carotenoid responsible for the pink/orange pigmentation of several fishes, like salmon, shrimps, and crustaceans. Astaxanthin is also one of the most powerful antioxidants found in nature, and provides an increased immune response against pathogens and viruses.

The Asteasier EU-funded project aims at the development of an innovative platform for the simultaneous high-level, low-cost production of natural Astaxanthin from two new and patented strains of the N. gaditana and C. reinhardtii microalgae species.

Thanks to Asteasier, 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.

The sustainable way for natural astaxanthin

The Solution

By exploiting the unique properties of the two proprietary microalgae strains in terms of astaxanthin accumulation capacity and ease of extraction, the Asteasier solution will allow increased productivity, increased sustainability and lower production costs, with respect to existing alternatives.

In addition to that, Asteasier is able to provide feed producers with additional valuable products such as Omega 3, lipids, proteins and vitamins. By relying on different proprietary microalgae strains, the Asteasier team is also able to provide highly customizable products.



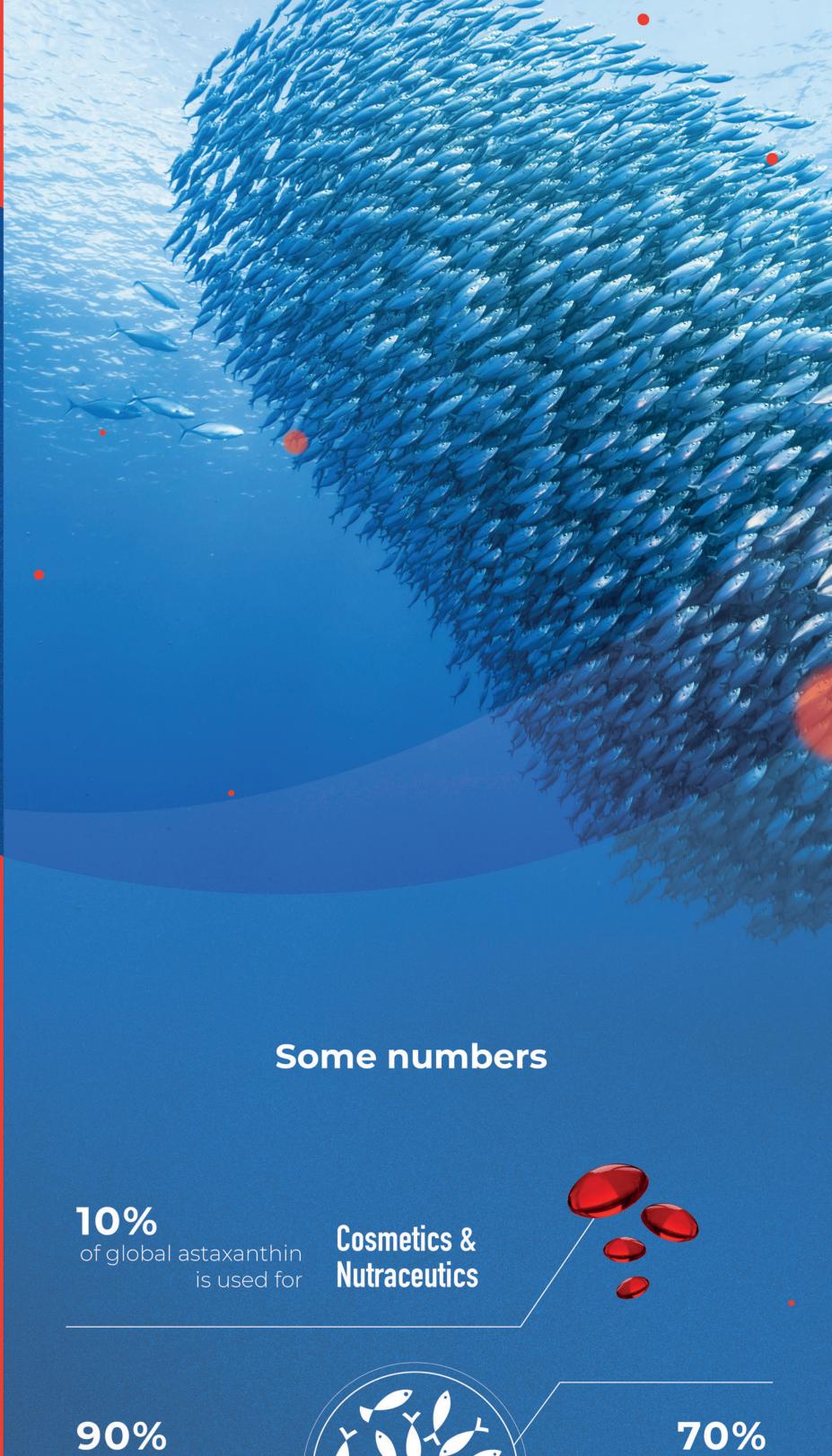




COST-EFFECTIVE



SUSTAINABLE



of global astaxanthin is used by

Aquaculture food suppliers



of salmon produced today is farmed

15%

is the expected growth of the aquaculture sector by 2030

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