

Value Added Products from Seaweeds through Valorisation

Seaweeds are marine macro algae that have about 20,000 species with distinctive colours. Based on their chemical composition, Seaweeds are classed as red (Rhodophyta), brown (Phaeophyta), or green (Chlorophyta). Seaweeds have the potential to be a very interesting and profitable biomass for the production of structurally diversified biochemicals and the development of a wide range of value-added products with food, cosmetic, and medical applications. They are high in nutrients, including vitamins, minerals, and antioxidants, and have been used for generations as food, medicine, and fertiliser. There has been a surge of interest in the potential of seaweeds to produce value-added goods in recent years. The value-added products from seaweeds including variety of food products including thickeners, gelling agents, and flavourings in food products, cosmetic products and also be used as source of new drugs and therapies. And also in Biofuels, Animal feed and fertilizers for crops.

Outcomes:

1. A more efficient and cost-effective process for manufacturing biofuels from seaweeds than existing processes.
2. Novel biochemicals can be produced from seaweeds.