

MEDIA INFORMATION

Premiere at FI Europe in Frankfurt (30.11.-2.12.)

Gold is the new green

Algae makes food healthier – and greener. The Dutch manufacturer Duplaco is now also cultivating Chlorella with a natural gold colour: discrete algae power for plant-based food with added value.

Oldenzaal/Netherlands, November 2021 – Tasty food that looks good, is environmentally friendly and healthy – who wouldn't want that? The new Chlorella algae, Duplaco Gold, helps food and beverage manufacturers to cater for all these requirements. Thanks to special natural cultivation, it hardly contains any colour pigments, which would otherwise be responsible for the typical green colour of foods to which Chlorella has been added. And which doesn't always go down well in muesli bars, buns and meat alternatives.

The new Duplaco Gold adds a lot of power to the food, just like the green Chlorella: It contains 40 percent protein, which includes all nine essential amino acids, as well as an abundance of vitamins and minerals. Duplaco Gold also boasts extra iron and even B12. Many people do not have enough of this in their blood, many vegetarians and vegans are taking dietary supplements. Foods or beverages fortified with Duplaco Gold thereby contribute to the supply of these important nutrients – and from a purely plant-based source.



Golden-yellow fish nuggets

"Our innovative cultivation method avoids chemical treatment, which is used by other manufacturers to extract the chlorophyll from the Chlorella algae afterwards," explains Marcel Oogink, founder of Duplaco. "Duplaco Gold now allows producers to address the trend towards healthy foods without changing their taste, aroma or appearance."

Furthermore, Duplaco Gold's top nutritional

values make it ideal for clean-label products that want to impress with short ingredient lists.

Duplaco Gold was presented to the public for the first time at this year's Anuga: The algae was tucked into the crunchy breadcrumb coating of the vegetable fish nuggets from the Dutch start-up *Monkeys by the Sea*. Duplaco now presents its own innovation at the *Food Ingredients Europe* in Frankfurt. „Duplaco Gold can also subtly enrich pasta, baked goods and meat alternatives," says Marcel Oogink. A white Chlorella is already in development, entirely without colour pigments: "It will be even more suitable for plant-based alternatives to milk, yoghurt and cheese." The developers at Duplaco are also working on Chlorella with an even higher content of protein – and on making production even more cost-efficient.

Innovative production in the fermenter

In contrast to the manufacturers from Southeast Asia, Duplaco does not produce its Chlorella in open cultivation ponds, but rather in a closed fermenter. In doing so, many algae can be grown in a small space, unaffected by sunlight, weather and climate conditions. This eliminates impurities and quality fluctuations and saves customers the long transport routes including delivery problems.

Duplaco has recently scaled up its production in Oldenzaal, the Netherlands, from 15 tonnes to 200 to 300 tonnes per year. The aim is to increase this to 1500 tonnes per year in the future. Duplaco also plans on supplying fresh liquid Chlorella, which can constitute up to 30 percent of a meat alternative – and correspondingly boost its protein content. For full algae power – with or without colour.

Visit Duplaco at the Food Ingredients Europe in Frankfurt (Stand 30J242).

We look forward to seeing you!

[Photo caption:]

Fish nuggets without fish – but with algae: Duplaco Gold is in the breadcrumb coating. (Credit: Monkeys by the Sea)

For questions, sample or interview requests, feel free to get in touch with us.

You can download this and other images [here](#).

Media contact:

Katrin Kasper, KASPER Kommunikation
Jarrestrasse 68, 22303 Hamburg
Tel. 040/288 034 92
kk@kasper-kommunikation.de

About Duplaco

The Dutch company Duplaco (short for: *Dutch Plankton Company*) was founded in 2012 by engineer Marcel Oogink. His vision was to contribute to a healthy diet with the sustainable production of microalgae. To this end, Duplaco has developed a unique fermentation process and established a pilot plant in Hengelo. The company moved to Oldenzaal in 2020 and expanded its production capacity up to 300 tons of Chlorella yearly. Among the customers are well-known manufacturers of food supplements and food companies in Belgium, the Netherlands, Germany and Spain.

www.duplaco.com