



Can microalgae be food?

Who are we?

Algalif Iceland is a biotech start-up that grows microalgae indoors in glass tubes in Iceland. From the microalgae we extract an ingredient called astaxanthin.



What is astaxanthin?

Astaxanthin comes in two primary sources:

1. Microalgae



2. Sea creatures that consume microalgae



Krill



Sockeye
Salmon



Shellfish



Health Benefits

Potential Health Benefits of Astaxanthin



Astaxanthin is a free radical scavenger and is:

65x

more powerful than
Vitamin C

54x

more powerful than
Beta-Carotene

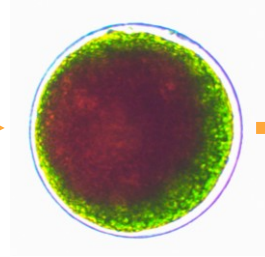
12x

more powerful than
Vitamin E

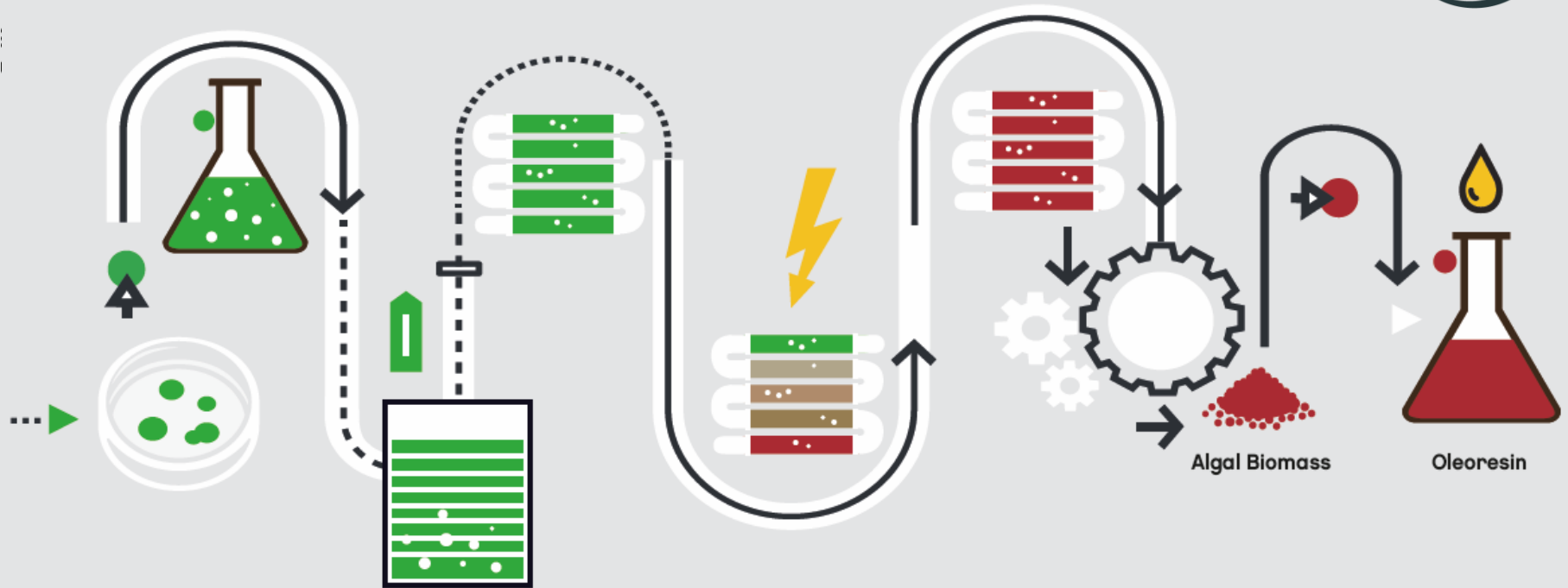
Proven Health Benefits of Astaxanthin



Production Process

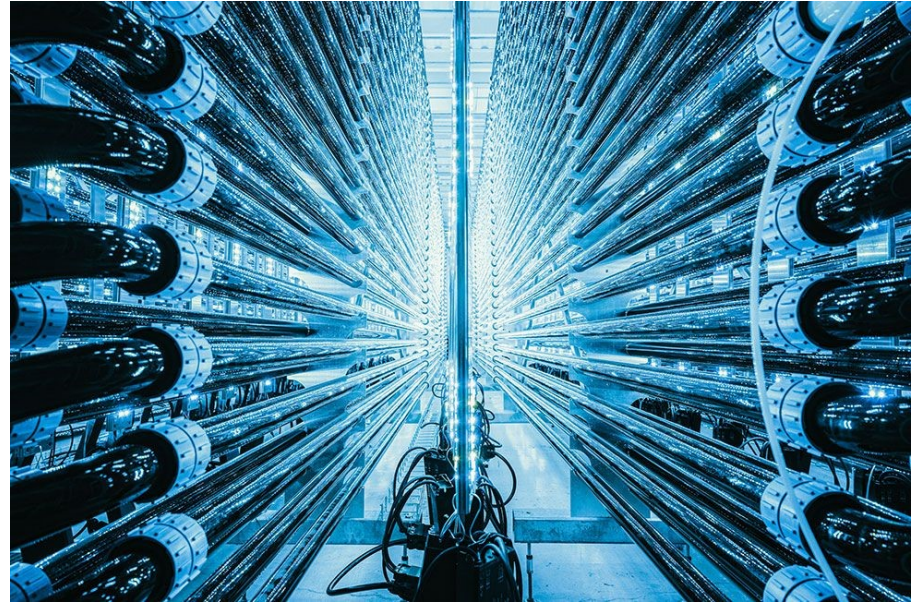


Production Process



Who do we aim to be?

- The best algae company in the world.
- A leader and a role model in:
 - Sustainability.
 - Quality.
 - Reliability.
- A great place to work.



The numbers

Staff 80

Annual output 100 tonnes of biomass

Electricity use 7,5 mw per hour all year

Water usage 100 tonnes a day

Operating cost 15 million annual

Revenue 35 million annual

This is very good business but not a
good food source



How can we contribute?

Making high value ingredients that are difficult to produce elsewhere

Share technology and know how with others working in this field

Focus on discovery of new ingredients

Help finding opportunities in other countries, building on local strengths, and abilities



algalif

The logo for 'algalif' features the brand name in a bold, dark green, sans-serif typeface. The letters 'a', 'l', 'g', 'a', and 'l' are in a standard weight, while the 'i' and 'f' are significantly bolder and slanted to the right. A thick, dark green curved line, resembling a wide smile or a protective shield, arches beneath the text. This line starts under the 'a', dips down, and then rises to end under the 'f', with its ends pointing upwards and outwards.