**Microalgae: the future of food and more**

February 9th, 2022. Pordenone Fiere opens its doors to AlgaeFarm: following to the last year's digital preview, the world of research, technologies and applications of microalgae will meet in person on 25 and 26 May. The event will be co-located with AquaFarm and NovelFarm and is organized in collaboration with AISAM - Italian Association for the Study and Applications of Microalgae.

The event will be an opportunity to present the best professionals within the algaculture sector, by creating a chance to discuss on a continuously growing sector represented by scientific research, equipment manufacturers, growers and those who use microalgae in a variety of fields, including nutraceuticals, food, energy and industry.

"AlgaeFarm comes at the right time in the evolution of the European and world market." - says Alberto Bertucco, President of AISAM. "We are grateful to Pordenone Fiere that has been offering the sector an important opportunity to meet for the past 5 years."

The latest research by California-based StrategyR revises the size of the current market upwards, one step away from one billion dollars (990 million) last year, with an average annual growth forecast of 5.2% between now and 2026. According to StrategyR, the two most important algal species right now, spirulina (49%) and chlorella (29.4%), carry the growth thanks to their use in foods and nutraceuticals products purchased for their value in strengthening the body's defenses. That is a behavioral effect deriving from the pandemic that already appeared in the second half of 2020 and in 2021.

In Italy, the demand for dried microalgae is around 200 tons for uses ranging from food and nutraceuticals to cosmetics and from pharmacopoeia to feed for fish. Less than 13% of the demand is now satisfied by national production, for three quarters concentrated on spirulina, headed by a dozen companies that focus on organic certification, due to the high quality required by our market. Competition is very strong specially regarding "certified organic" spirulina from India, China and South-East Asia which boasts prices that are one third of the European one.

However, the market potential remains very high and interesting. Market prices go up very quickly looking beyond dried biomass, which can be defined as the zero degree of use of microalgae, and focusing on other substances obtainable from fresh biomass (therefore not exposed to Asian competition). Fatty acids, including omega-3s, sprout between $ 200 and $ 600 per kilo while for fucoxanthin, a powerful anti-inflammatory, even $ 45,000 per kg.

Today the research focuses on improving the productivity of cultivated microalgae. Those hot topics will be discussed during AlgaeFarm conferences. *Technologies and innovations for microalgae cultivation* and *Obtaining more from microalgae* will be scheduled on May, 25th while on May, 26th the conferences will be dedicated to applications: *Pharmaceutical and cosmetic chemistry, food and nutraceuticals* and *Energy and industry: agriculture and livestock production*

***NovelFarm*** *is the most important Italian event entirely dedicated to* ***new cultivation techniques,*** *soilless and vertical farming.* ***Co-located with AquaFarm,*** *the international conference and trade show on* ***aquaculture and sustainable fishing industry.*** *This year supported by* ***AlgaeFarm,*** *the event dedicated to technologies and applications in* ***algaeculture.***

For more info please check:  
AquaFarm [**www.aquafarmexpo.it**](http://www.aquafarmexpo.it/)  
NovelFarm [**www.novelfarmexpo.it**](http://www.novelfarmexpo.it/)  
AlgaeFarm: **www.aquafarm.show/en/algaefarm-algaeculture-event**

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