



Healthy, tasty and sustainable food, harnessing
the unique potential of microalgae

press kit

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CREATING food for EVERYONE

In 2050, there will be over 9.5 billion people on Earth. Feeding the planet, a major preoccupation since the dawn of humanity, will be one of the 21st century's key challenges. A challenge we need to address by ensuring food security – both quantity and quality – and conserving our environment and our natural resources.

Tomorrow's food is being created today.
To feed the planet, we need to invent and create new types of food and develop underutilized resources.

In this context, ALGAMA aims to develop a sector of the future: microalgae. An abundant resource with unique nutritional potential and environmentally friendly cultivation methods.

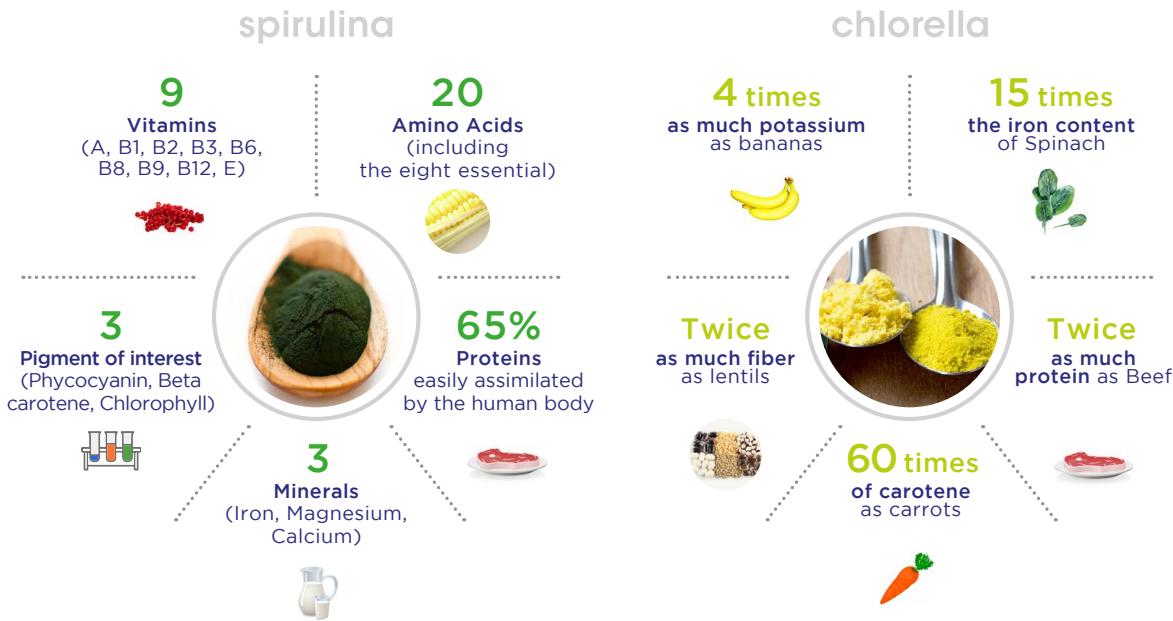
As a pioneer in the use of microalgae for our everyday diet, ALGAMA's goal is to become a major player in the food revolution, providing healthy, great-tasting, sustainable food that is accessible to all.

Alvyn Severien, Co-founder and CEO

Harnessing the unique potential of **microalgae**

Proteins Vitamins Minerals Antioxidants

Eaten raw for centuries, microalgae are superfoods of exceptional nutritional value.
The «star» microalgae, spirulina and chlorella, confirm these unique properties:



Microalgae production is environmentally friendly.
Compared with animal protein, producing plant protein from spirulina requires 300 times less farmland, 50 times less water and 50 times less energy.

Thanks to their abundance, their unique nutritional value and their environmentally friendly cultivation methods, microalgae are set to become a major solution to meet global food needs.

Today
a few microalgae available on the market.

Tomorrow
a potential of several thousand species of microalgae



OUR R&D driving

Product innovation

ALGAMA's business activity rests on four core pillars:

- Basic research and selection of microalgae strains,
- Identification of molecules of interest from these strains,
- Development of innovative, tasty products containing these molecules of interest,
- Marketing and distribution of the end products to the general public.

Thanks to its interdisciplinary team of researchers, agronomists, marketing specialists and culinary experts, ALGAMA is uniquely positioned.

In their daily work at the ALGAMA Foodlab in the Génopôle, Evry, the team combine culinary creativity, market knowledge and technological expertise to create innovative, healthy, tasty and sustainable food products that harness the nutritional potential of microalgae.

IMAGINING

food **differently**

Revolution

ALGAMA has embarked on a major development program of prototypes for everyday food products. Our main objective is to provide sustainable, healthier products that are still flavorful and enjoyable to eat.

Replacing animal proteins with proteins from microalgae is in everyone's best interest.



Innovation

ALGAMA has embarked on a program to develop new generation food products. Products that are rich in benefits from the world of microalgae.

Springwave – naturally regenerating – is the first ever spirulina-based beverage. ALGAMA's first product, it embodies our goal of bringing the benefits of microalgae to the general public.

With its revitalizing and antioxidant properties, natural blue color and unique taste, Springwave combines well-being with pleasure. Winner of two major Innovation Awards at the SIAL (the world's major food innovation exhibition), Springwave is generating intense interest, both in France and internationally.

ALGAMA is also committed to creating other products, including, in the short term, an egg-free mayonnaise sauce that is tasty, allergen-free and gluten-free. This product has already been enjoyed by several top Michelin-starred chefs, famous in the world of French gastronomy.

open NEW Horizons

A photograph of a person standing on a grassy cliff edge, looking out over a calm sea towards a distant, hazy shoreline. The sky is clear and blue. The text 'open NEW Horizons' is overlaid on the upper left portion of the image.

Horizons Ventures, the private investment arm of Mr. Li Ka-shing, is a leading investor in some of the world's most innovative companies and disruptive technologies including *Facebook, Waze, Spotify, Siri, DeepMind, Blockstream, Modern Meadow* and *Impossible Foods*.

Two years after it was founded, ALGAMA has raised € 3.5 million in new funding. Investment fund Horizons Ventures was the lead investor, with participation from French investors.

« ALGAMA's pioneering work in micro algae brings together cutting-edge biotechnology and a long history of French culinary excellence - a unique and exciting proposition for the food industry. Horizons shares the Company's commitment to sustainability and, as our first investment in France, we look forward to supporting its expansion efforts globally.»

Christopher Lai of Horizons Ventures



Our STORY

2013

WE ARE ALGAMA

- Three childhood friends - Alvyn, Gaëtan & Mathieu
- discover a passion for the same goal: creating healthy, tasty, sustainable food products for all, based on microalgae.
- The company wins top prizes in technology innovation competitions.

2014



2015



STRUCTURING

- R&D and FoodLab teams move to the Génopôle (EVRY)
- France's first biocluster,
- The company grows to 12 employees,
- Laureate of the European Horizon 2020 program,
- ALGAMA is chosen to represent France at Expo Milano 2015 and the Paris Climate Change Conference.

2016



INTENSIFICATION

- €3.5 million of funds raised, with Horizons Ventures as lead investor,
- Research projects launched with INRA and the CNRS,
- Opening of a US office.

2017



INTERNATIONALIZATION

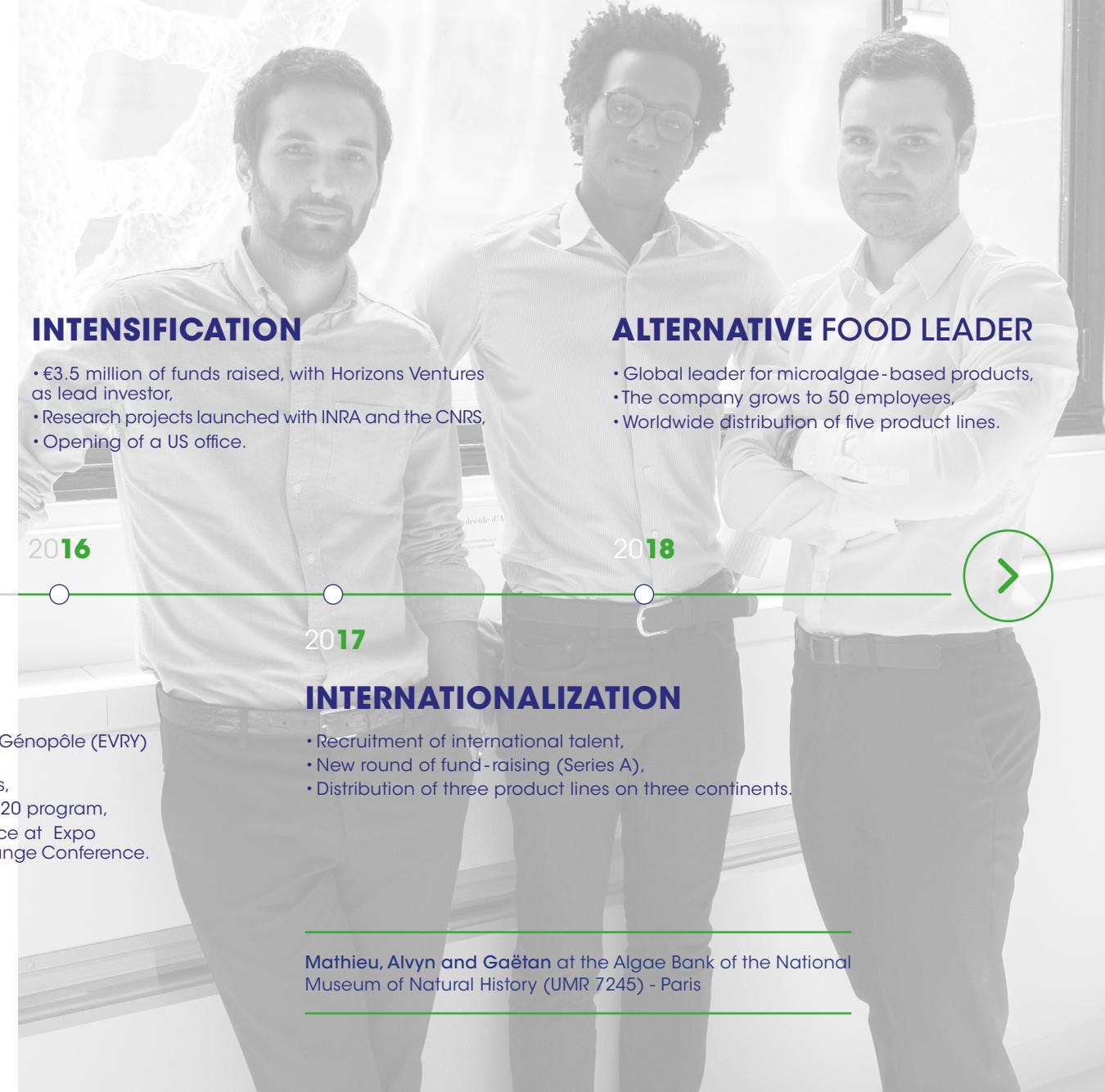
- Recruitment of international talent,
- New round of fund-raising (Series A),
- Distribution of three product lines on three continents.

2018



ALTERNATIVE FOOD LEADER

- Global leader for microalgae-based products,
- The company grows to 50 employees,
- Worldwide distribution of five product lines.



Mathieu, Alvyn and Gaëtan at the Algae Bank of the National Museum of Natural History (UMR 7245) - Paris



Contact:
Hugo Lercher
PR@algama.fr
+33 (0)6 37 31 97 07
www.algama.fr

