



# Newsletter

MARCH 2019 | ISSUE 1



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## COORDINATOR'S WELCOME



A warm welcome to issue one of the **GENIALG** Newsletter!

Seaweed is renowned as a valuable source of diverse bioactive compounds, with enormous potential for use in a wide range of exciting products such as pharmaceuticals, nutraceuticals, agriculture, bio-based chemistry and even as a human "superfood". In a world which increasingly looks to sustainable and natural alternatives, the benefits of seaweed also include sequestering carbon and purifying water. However, until now, seaweed cultivation has not been deployed in Europe; production levels from traditional harvesting from natural populations or from imports currently lag behind the increasing demand for seaweed biomass in novel applications. With improved cultivation and refining techniques, capture of seaweed compounds can be scaled

up to a commercial level. The [GENIALG website](#) explains how this project will demonstrate the economic feasibility and environmental sustainability of producing and developing useful products from this mineral rich resource for existing and new markets worldwide.

[The consortium](#), with partners from 19 leading institutes and companies across Europe, covers the entire seaweed research and development spectrum. The Horizon 2020 Blue Growth project **GENIALG** is the first industry-driven project bringing together pioneering companies in large-scale integrated European biorefineries and experts in seaweed cultivation, genetics and metabolomics to boost the seaweed industry that contribute significantly to the European Blue Biotechnology Economy.

**Dr Philippe Potin, GENIALG coordinator, is a Research Director and Team Manager at the Roscoff Marine Station (CNRS-UPMC). Philippe is an algal biochemist and physiologist active in the areas of immunity and signalling in marine algae and has a keen interest in biotechnology transfer to business. He has been a marine biotechnology expert at the Maritime Cluster “Pôle Mer Bretagne” since 2014.**

## PROJECT BLOG

### The Ins and Outs of European Innovative Seaweed Biorefineries

The benefits arising from efficient seaweed processing and subsequent successful development of new products from its unique compounds provides great opportunities to create significant impact from such a renewable resource. Demonstrating its potential for alternative applications and creating close synergies between the expansion of seaweed aquaculture and the development of novel products will fuel the growth of this emerging blue industry.

[Read more](#)

## CONSORTIUM EVENTS AND NEWS

To read all the latest news from the GENIALG project, [click here](#) and select 'news' from the filter options.



**Algal extracts boosting shrimp's natural defences**



**EU funding opening larger market for seaweed innovation company**



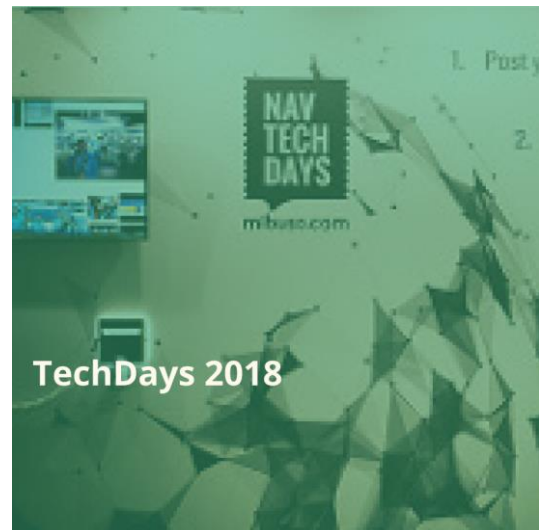
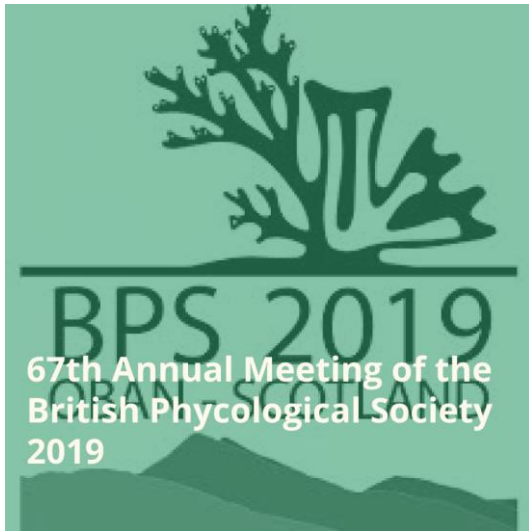
**Social licence key to EU aquaculture growth**



**GENIALG partner involved in European algae analyses standards**

**PROJECT PROMOTION**

To read all the latest on GENIALG's promotion and representation at events, [click here](#) and select 'Project Promotion' from the filter options.



**DATES FOR YOUR DIARY**



**9th European Algae Industrial Summit**

10 - 11 April 2019 | Lisbon, Portugal

[Event website](#)

# European Biomass Conference & Exhibition 2019

27 - 30 May 2019 | Lisbon, Portugal



[Event website](#)

## [Full list of events](#)

## PUBLICATIONS

Lopes, D.F., Moreira, A.S., Rey, F., Costa, E.D., Melo, T., Maciel, E.A., Rego, A., Abreu, M.H., Domingues, P., Calado, R., Lillebø, A.I. and Domingues, M.D. (2018). Lipidomic signature of the green macroalgae *Ulva rigida* farmed in a sustainable integrated multi-trophic aquaculture. *Journal of Applied Phycology*, 1-13. [Read more](#)

Rey, F., Lopes, D., Maciel, E., Skiermo, J., Funderud, J., Raposo, D., Domingues, P., Calado, R. and Rosário Domingues, M. Polar lipid profile of *Saccharina latissima*, a functional food from the sea. (To be published, submitted to Algal Research)

Fort, A., Lebrault, M., Allaire, M., Esteves-Ferreira, A., McHale, M., Lopez, F., Farinas-Franco, J.M., Alseekh, S., Fernie, A.R. and Sulpice, R. (2019). Extensive variation amongst sea lettuce strains. *Plant Physiology* DOI: 10.1104/pp.18.01513. [Read more](#)



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