ESSENTI'ALG

Nutritional and technological enhancement for your recipes through marine-based bioresources.

Due to their naturally high concentration of nutrients, ***seaweeds*** are excellent candidates for functional food applications. Their natural emulsifying and water-binding capacities also enhance their techno-functional properties, making them highly versatile food ingredients.

A powdered food-grade seaweed formulation for 100% natural nutritional enrichment.

This algae blend provides significant and ***well-balanced nutritional benefits***, including proteins (essential amino acids), polysaccharides, essential fatty acids, minerals, trace elements, and vitamins. It is designed to enrich formulations across a wide range of food applications, including meat processing, dairy products, bakery, ready meals, juices and beverages, and biscuits.

Application Recipe

Vin'Pesto

Ingrédients	%
BASIL SEASONINGS	**7.00 %**
WATER	16.00 %
OLIVE OIL	45.00 %
ESSENTI'ALG	**3.50 %**
EZENTIAL® ADVANCED SALT 47	**1.40 %**
PINE NUTS	10.00 %
PARMESAN CHEESE POWDER	15.00 %
YEAST EXTRACT	0.40 %
GARLIC POWDER	1.00 %
WHITE PEPPER POWDER	0.50 %
PRESERVATIVES	0.20 %
Total	100.00 %





Packaging

Multi-layers paper bags
20 kg *net*

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For the processing of any sample request, please provide the following code: PXO094