








Duplaco is a Dutch producer of heterotrophic farmed microalgae. These Chlorella microalgae have a unique flavour and are of premium quality. We produce fresh microalgae and algae in powdered and tablet form.

ADD
OUR
ALGAE
...



DUPLACO
UNIQUE MICROALGAE FOR THE WORLD

-  High quality
-  Durable
-  Tasty & Fresh
-  Healthy
- 

DUPLACO
UNIQUE MICROALGAE FOR THE WORLD





ADD OUR ALGAE...
MORE NUTRITION IN HIGH QUALITY FOOD.

Our algae are used in foodstuffs: tasty and fresh!

Using our fresh Chlorella, It's Greenish developed an algae spread and algae dipper. A nutritious alternative for on a sandwich or with drinks!

Duplaco, unique microalgae for the whole world

Demand for healthy food is growing. After all, it contributes to a healthy lifestyle and can help to prevent disease. Demand for premium foodstuffs is increasing on a global level as well. Even more so considering that we could be facing food shortages within the foreseeable future, due to massive population growth. As a producer of unique microalgae, Duplaco focuses on developing healthy solutions. By producing microalgae with excellence, innovation and creativity, we contribute not only to healthy food for humans, but also healthy feed for animals. Our algae are fresh and full of flavour, and prepared with a pinch of Dutch common sense.

Duplaco microalgae as functional ingredient and supplement

Duplaco produces heterotrophic farmed microalgae in its own factory. These Chlorella microalgae have a unique flavour and are of premium quality. We produce fresh microalgae as well as algae in powdered and tablet form.

Duplaco Chlorella microalgae have high protein levels so they perfectly suit a healthy lifestyle for both people and animals. What's more, they contain a large amount of vitamins, minerals, antioxidants, unsaturated (Omega-3 or -6) fatty acids and dietary fibres.

From initial cultivation through to final product

Our production process covers six phases. The first phase is the start of the cultivation process. This involves separating the single-celled organisms from the bacteria. We then work step-by-step towards the actual final product. Our microalgae are provided with the proper nutrients fully automatically, in our fermentor. The microalgae is subsequently transferred as full-fledged final product to the cooling tank. In the last two production processes, we convert fresh algae to either a powdered state or to tablets.



FRESH

Fresh Chlorella is ideal for processing in foodstuffs. Our fresh microalgae are available with >10% or >20% dry matter. You can add the microalgae directly as a functional ingredient to your product.



POWDER

Microalgae can be converted to powdered form. In one month, 10,000 litres of fresh algae provides 1,000 kg of powder. We package the powder in 20-kilo bags. The powdered microalgae is used as a functional ingredient and as a nutritional supplement.



TABLET

Our microalgae are available in tablet form for use in nutritional supplements. After the drying process, we press the powdered algae into tablets. Our nutritional supplements are available in either powdered or tablet form.

Possible applications:



Bakery



Juices



Meat substitutes



International kitchen



LEADING EXPERTISE AND IN-HOUSE R&D CENTRE

Developing Chlorella at our own R&D Centre

We develop our Chlorella microalgae in our own Research & Development Centre. Our R&D Centre applies various techniques to custom-design your Duplaco microalgae:

1. Metabolic engineering
2. Strain selection
3. Bioaccumulation

We are also continually testing new variants for our Duplaco microalgae. Examples include extracting pigments, nutrients and antioxidants. This allows us to tailor even more specifically for producers of foodstuffs and animal feed.

Want to find out more about what we can do for your product? We look forward to applying our expertise. Please don't hesitate to contact us.