





National Research Conseil national de



## THE NRC ADVANTAGE

The NRC's algal technologies, facilities and expertise are focused on improving the sustainability of Canada's environment and the development of valuable algae-based products. Our research and technical staff collaborate with partners to develop, demonstrate and deploy new technologies for algae cultivation and bio-refining that deliver sustainable, economic value.

We work with industry on projects focused on algae cultivation systems, functional ingredient development, bioactive characterization, food and feed additives, bioassays and in vivo studies.

## **OUR ALGAL CAPABILITIES INCLUDE**

- Infrastructure for large scale controlled and traceable indoor cultivation of microalgae and seaweed biomass
- · Expertise in the isolation, screening, and characterization of microalgae. The NRC maintains a collection of novel microalgae strains from across Canada
- · Leading edge facilities for biomass extraction, analytical chemistry, natural products chemistry and bioassay guided fractionation
- · Nutritional analysis and expertise in the evaluation of algae for food and feed ingredients, feed formulation and animal feeding trials
- · Custom engineered solutions to improve the production and processing of algal biomass
- · Development of novel microalgae applications including use as green cell factories and marine biosensors

The NRC's capabilities span the country and include expertise in the application of biology, chemistry, engineering and bioprocessing to the commercial cultivation and valorization of microalgae and seaweeds.



SUSTAINABLE, **ECONOMIC VALUE** 



## **BUSINESS RELATED ENQUIRIES**

Alexander Munro Client Relationship Leader 514-283-4423 Alexander.Munro@cnrc-nrc.gc.ca

## **TECHNICAL RELATED ENQUIRIES**

Stephen O'Leary Research Team Lead 902-426-9259 Stephen.Oleary@nrc-cnrc.gc.ca

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