



Natural



Non-GMO



Highly
Nutritious



Stable



Integrates
seamlessly into any
production process



Super food

Ounje™

Ounje is a blood alternative derived from red algae that creates a heme-like color, succulence and behavior in heat.

Yemoja created a patented biotechnology platform for algae growth. To create Ounje, the red micro algae *Porphyridium* is grown in unique photobioreactors, under conditions that stimulate the development of nutrients and deep-red pigmentation.

The algae biomass is extracted and ultra-filtered to the desired consistency and viscosity. Our scalable production system is standardized, contamination-proof and conducted under the strictest GMP standards.

Features

- Initial red coloring
- Mimics the behavior of blood- browns and sizzles when exposed to elevated temperatures
- Blood-like texture and viscosity
- Taste intensifier: creates heme-like succulence, juiciness and umami taste of meat when heated
- Produces an appetizing mellow aroma
- Can be supplied in solid/liquid forms and customized - allowing integration into existing products
- Non-GMO, free of chemicals and solvents
- Derived from a sustainable crop, that provides great nutrition values with low carbon footprint



Ounje Nutritional Value

- **20-25% proteins***
- **13-15% essential fatty acids (Omega-3, Omega-6 and Arachidonic acid)***
- **30%+ nutritional fibers***
- **Vitamins and minerals***
- **A long shelf life**
- **Used in all cooking forms**
- **Retains its nutritional value through cooking**

(*Measured in dry product form)



Capabilities in Production

- Increases production efficiency by serving as both colorant and binder
- Can be used in both cultured meat and restructured meat-alternatives
- Can be used with wet and dry TVP
- Retains stability and nutritional value through production: hydration, marination, cooking, ESLP & freezing
- Produced under the highest GMP standards.



About Yemoja

Yemoja was founded by a team of seasoned marine biology and biotech experts with extensive experience in the microalgae and biopharmaceutical industries. Our patented process of harvesting and producing microalgae at scale and world-class production facilities provide access to sustainable, high-value microalgae for a range of deployments.