# URBAN ALGAE FEAST

**Nutritious Algae**
**Feeding the Urban Future**

***"Urban algae feast" directly ties to feeding the urban future by evoking the idea of abundant nutritious algae-based food for urban population***

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# Chapter1

## Overview: Algae-Based Food in Urban Systems

The Photobioreactor Cube, or PBRC, is a modular system designed to support the production of algae-based biomass in urban environments. As a compact, scalable, and low-energy solution, PBRC represents a step forward in addressing urban food challenges. The system uses controlled light exposure, nutrient infusion, and carbon dioxide absorption to cultivate microalgae. These microalgae strains are rich in proteins, essential fatty acids, vitamins, and antioxidants, making them suitable for direct human consumption or as an additive in other food products.

Cities today face multiple food-related challenges. Rapid urbanization, growing populations, and the strain on supply chains make food security a pressing concern. In many urban neighborhoods, particularly in underserved or low-income areas, access to nutritious food remains limited. These food deserts often rely on imported or processed food, resulting in dietary imbalances and related health issues. The PBRC proposes a localized solution by integrating food production within the urban infrastructure itself.

Through the use of algae, the PBRC provides a high-yield, fast-growing, and nutrient-dense food source that does not require large tracts of land. Unlike traditional agriculture, algae cultivation does not compete with urban land needs. It can be deployed vertically, in courtyards, on rooftops, or alongside existing buildings. This urban integration reduces transportation requirements, shortens supply chains, and ensures fresh food production directly where it is most needed.

The PBRC builds on the innovation described in patent WO2016092583, which outlines the system's approach to optimizing light exposure, nutrient delivery, and $CO_2$ absorption in a closed-loop setting. The photobioreactor's design focuses on sustainability and simplicity, ensuring low maintenance and energy input. This aligns with the goals of the MISE grant that supports the PBRC's development as a versatile tool for sustainability, including applications in food, environment, and energy sectors.

One of the PBRC's strengths is its ability to adapt to different community needs. In dense city centers, the system can be installed in public buildings or housing blocks to serve as a micro food production unit. In peri-urban areas, it can be expanded for larger-scale cultivation. This flexibility enables cities to target specific food insecurity zones while offering educational and employment opportunities through community-based management and food literacy programs.

The PBRC is also well-positioned to respond to emergency or transitional scenarios. In regions affected by climate events or economic downturns, the technology can provide a stable source of nutrition. Since algae can be harvested daily and grown with minimal inputs, it offers a reliable and renewable source of food in times of scarcity. Its role becomes even more significant when combined with local schools, hospitals, or aid organizations working to improve community nutrition.

Nutritionally, the algae strains used in the PBRC are comparable to traditional protein sources. They can be processed into tablets, powders, pastes, or incorporated into meals. Their digestibility and richness in amino acids make them suitable for all age groups, including vulnerable populations. The technology supports both whole food applications and additive uses, providing flexibility for different culinary and cultural contexts.

The Ba component of the PBRC application focuses specifically on algae-based food. It highlights cultivation protocols, safety standards, food processing options, and nutritional profiles. Ba serves as a detailed technical annex to the main PBRC dossier, ensuring that regulatory bodies, industry partners, and urban planners have the information needed to evaluate the system's food-related performance. While the broader PBRC application addresses other use cases such as carbon capture and wastewater reuse, Ba isolates the food function and explores its readiness for urban deployment.

In summary, the PBRC's algae-based food production model offers a new way for cities to strengthen local food systems. It creates opportunities to reduce dependency on long supply chains, empowers underserved communities with fresh and nutritious food, and aligns with global efforts to support sustainable and equitable urban development. With backing from the MISE grant and technical foundations grounded in patent WO2016092583, the PBRC positions itself not just as a technical solution but as a social one—responding to the immediate and future needs of cities through accessible, clean, and resilient food technologies.

# Chapter2: Technology Background and Patent Support

The Photobioreactor Building Cladding (PBRC) represents a system designed to merge building infrastructure with living biological production through the cultivation of algae. As detailed in patent WO2016092583, this innovation introduces a modular, closed-loop system that converts building facades into active surfaces for algae cultivation. The core technological processes focus on integrating vertical photobioreactors into architectural elements. These systems are optimized to ensure optimal exposure to sunlight, regulated gas exchange, temperature control, and consistent biomass harvesting.

At the heart of this technology lies a system of transparent or semi-transparent panels that house microalgae in a liquid medium. These panels are structured in modular units which can be mounted directly onto the exterior of buildings, thereby transforming passive building surfaces into productive biological zones. The algae selected for this system are high-nutrient species, commonly Spirulina (Arthrospira platensis), Chlorella, and other fast-growing strains. Their growth is enhanced through the use of controlled LED lighting (when necessary), $CO_2$ infusion, and temperature regulation embedded within the panel's design.

One of the key processes outlined in the patent involves the regulation of light exposure across the facade. The design maximizes daylight capture while avoiding overheating and UV damage. This is achieved through smart orientation, anti-glare surface treatments, and the use of shading components that move or adjust throughout the day. The photobioreactors are constructed using materials that allow for UV filtering, pressure tolerance, and biofilm resistance.

The patent emphasizes the need for a continuous loop. Nutrients are fed into the photobioreactor system using treated water from urban sources, including reclaimed greywater. Carbon dioxide is also sourced from building ventilation systems or nearby emission points, making the system highly integrated with the urban environment. The algae are periodically harvested without dismantling the system. This is accomplished using embedded micro-pumps that transport mature cultures to a collection chamber where separation, filtration, and processing take place. The leftover culture medium is recirculated to reduce waste and ensure operational continuity.

The harvesting mechanism itself is non-invasive and modular. The patent outlines how each photobioreactor unit can be managed individually or collectively through centralized controls. The automation in harvesting is one of the critical innovations, ensuring that the algae are collected at peak nutritional density without human intervention. From a food production perspective, this means that urban structures can yield microalgae continuously, transforming buildings into decentralized food production units.

The safety mechanisms detailed in the patent are also significant. First, the use of closed-loop systems eliminates contamination from airborne pollutants, making the algae safe for consumption in urban environments. Second, the materials in contact with the biomass are food-grade and resistant to microbial buildup. Third, the patent describes auto-monitoring systems that track pH, temperature, light, and contamination levels in real-time. This monitoring is key to ensuring that the food-grade algae meet safety standards during all stages of growth and harvesting.

Another relevant innovation is the adaptive modulation of gas exchange. Urban air contains elevated levels of $CO_2$ and other gases, which can be harnessed beneficially within a controlled range. The PBRC includes sensors and gas regulators that balance $CO_2$ intake with $O_2$ output from the algae. This closed system maintains a favorable environment for photosynthesis while reducing emissions.

Linking this with the Italian grant MISE_0001427412_PBRC, several eligibility criteria for funding are addressed directly by the PBRC. The grant outlines three major conditions: industrial applicability, novelty, and inventive step.

In terms of industrial applicability, the PBRC system is designed for mass deployment across a wide range of building typologies, including residential, commercial, and institutional structures. Its modular nature ensures scalability and flexibility. From rooftops to vertical facades, the system adapts to various architectural styles and orientations. This wide range of applications demonstrates a clear potential for integration within both new constructions and retrofitted buildings. It is applicable not only for food production but also for improving urban air quality, reducing the energy footprint, and contributing to urban greening.

Regarding novelty, the PBRC combines biological systems with the built environment in ways not previously commercialized. While algae cultivation has existed in controlled laboratory environments or open ponds, this is one of the first integrated systems designed for dense urban settings. The novelty lies in the combination of passive building design principles with living biological systems. Furthermore, the automatic harvesting, real-time environmental control, and reuse of urban waste streams are features not typically found together in existing technologies.

The inventive step is demonstrated through several combined innovations. For example, the creation of a seamless facade-integrated bioreactor that also acts as thermal insulation is a clear step beyond prior systems. The ability to modulate gas and light inputs based on urban conditions shows a high degree of engineering refinement. Additionally, the use of algae not just for environmental purposes but for direct food production creates a dual-purpose utility that enhances its value proposition. The system moves beyond theoretical applications by demonstrating how a fully functional and autonomous bioreactor can fit within conventional urban design.

Moreover, the patent highlights how the technology can support local economies by creating new production models. By producing food locally through algae cultivation, cities can lower dependence on external food supplies, especially in underserved or food-insecure communities. The PBRC also reduces transportation emissions and contributes to more sustainable urban metabolism models. These systemic benefits reinforce its qualification under the grant's focus on high-impact and scalable industrial technologies.

Algae-based food production also aligns with changing dietary preferences and urban health strategies. Algae provide high levels of protein, omega-3 fatty acids, iron, and antioxidants. This makes them a viable supplement in low-resource environments where nutrient deficiencies are common. The PBRC makes it possible to cultivate this resource directly within cities, improving access to quality food while maintaining environmental safeguards.

In summary, the PBRC as outlined in WO2016092583 offers a detailed and highly integrated solution for urban algae-based food production. The system stands out due to its modular construction, closed-loop harvesting, safety controls, and adaptability to the built environment. Through alignment with the criteria of the Italian grant, the PBRC shows strong promise in terms of novelty, inventiveness, and industrial readiness, especially as a tool for sustainable and decentralized food systems in urban contexts.

# Chapter 3: Algae Selection and Cultivation Techniques

Algae have emerged as a vital component in sustainable food production due to their high nutrient content, rapid growth rates, and minimal land use. In the context of the Photobioreactor Column (PBRC) system, algae cultivation has been strategically optimized to serve as a reliable food source in urban and peri-urban environments. The focus lies on microalgae species such as *Spirulina* and *Chlorella*, both known for their rich composition of proteins, essential fatty acids, vitamins, and minerals. These strains have proven to be viable candidates for inclusion in diets aimed at addressing nutritional deficiencies and promoting health in densely populated areas.

*Spirulina* is a blue-green microalga valued for its protein content, which can reach up to 60-70% of its dry weight. It also contains beta-carotene, iron, and several B vitamins, making it ideal for combating malnutrition. *Chlorella*, on the other hand, is a green microalga that is also protein-rich and contains chlorophyll, omega-3 fatty acids, and a broad spectrum of micronutrients. These algae are selected based on their adaptability to closed-system photobioreactors and their ability to grow rapidly under controlled conditions.

The PBRC platform supports the efficient cultivation of these algae by offering a highly controlled environment within modular photobioreactor columns. These bioreactors are designed to maximize productivity while minimizing resource consumption. The cylindrical structure of the PBRC allows for even light distribution, reducing shadow zones and ensuring all algal cells receive sufficient photosynthetically active radiation (PAR). This configuration is crucial for maintaining high growth rates, particularly in compact urban spaces where horizontal expansion is limited.

The PBRC system employs vertical farming principles, stacking multiple units within small surface areas. Each column contains transparent materials that allow natural or artificial light to penetrate the culture medium. The design integrates LED lighting systems that can be tuned to specific wavelengths conducive to algae growth, particularly in the red and blue light spectra. This precision lighting approach enhances photosynthetic efficiency and accelerates biomass accumulation.

To support algal metabolism and promote sustained growth, the PBRC system introduces carbon dioxide into the bioreactor columns through controlled aeration. $CO_2$ can be sourced from urban emissions, industrial by-products, or dedicated storage, making this system not only self-sufficient but also capable of contributing to carbon capture and reuse. The $CO_2$ injection is regulated to maintain optimal pH levels and dissolved gas concentration, avoiding stress or toxicity to the algae.

Nutrient management is another critical factor in algae cultivation. The PBRC incorporates automated dosing systems to supply essential nutrients, including nitrogen, phosphorus, potassium, magnesium, and trace elements. The nutrient solution is carefully balanced to meet the metabolic demands of the algae at various growth phases. A closed-loop circulation system ensures that nutrients are evenly distributed and recycled efficiently, minimizing waste and improving sustainability.

Water quality and temperature are closely monitored within the PBRC. Algae require specific temperature ranges to thrive, typically between 20°C and 30°C. The system includes thermostatic controls and heat exchangers to maintain this range. Additionally, the water used in cultivation is filtered and treated to eliminate contaminants and pathogens, ensuring the purity and safety of the final algal biomass.

The PBRC is also equipped with sensors and data loggers that collect real-time information on parameters such as pH, temperature, light intensity, dissolved oxygen, and nutrient concentrations. This data is used to adjust environmental conditions dynamically, creating a responsive ecosystem tailored to the growth needs of the selected algae species. Advanced algorithms analyze the data to predict growth trends and suggest operational changes, reducing the need for manual oversight.

Harvesting is done through a process of continuous or semi-continuous separation, where mature algal cells are extracted without disrupting the remaining culture. The PBRC utilizes filtration and centrifugation techniques to concentrate the biomass efficiently. After harvesting, the algae undergo dewatering, drying, and processing to convert them into food-grade powder, paste, or extract forms. These forms can be used in food products such as protein bars, nutritional supplements, beverages, or incorporated into meals for added health benefits.

The modularity of PBRC makes it adaptable to different scales of operation. Whether installed on rooftops, in greenhouses, or as part of community farming hubs, it supports decentralized food production and reduces transportation emissions associated with traditional agriculture. Its ability to operate independently of soil or traditional water sources also makes it a viable solution in areas facing land degradation, drought, or space constraints.

Furthermore, PBRC's algae cultivation techniques align with safety standards set forth in food regulation frameworks. The system prevents contamination by maintaining closed environments and using food-grade materials. Algal species used are classified as Generally Recognized As Safe (GRAS) by international food safety agencies, and regular microbial testing ensures compliance with health requirements.

Algae cultivation through the PBRC is not only efficient but also ecologically sound. The system uses significantly less water than conventional crops and can be powered using renewable energy sources such as solar panels. The integration of wastewater as a nutrient source is also being explored, provided adequate treatment protocols are in place. This approach can help close nutrient loops and contribute to urban circular economies.

In conclusion, the algae selection and cultivation process in the PBRC system is a sophisticated, highly controlled method that brings together biotechnology, environmental engineering, and urban design. By choosing high-value microalgae like *Spirulina* and *Chlorella*, and cultivating them in modular, vertical photobioreactors, PBRC offers a scalable and sustainable way to produce nutritious food in cities. It turns underutilized urban spaces into productive biofactories while responding to global challenges related to food security, climate change, and resource scarcity.

# Chapter 4: Processing and Food Product Development

Algae, once cultivated in PBRC systems, are processed through a streamlined series of technical and food-safe procedures to become viable food products. The transition from living biomass to edible, shelf-stable food components is essential for urban applications, especially when dealing with decentralized systems integrated into cities. This section outlines the key phases of algae transformation, and the variety of food products that emerge from the PBRC innovation model.

## 1. Harvesting of Biomass

The first major step after cultivation is biomass harvesting. Within the PBRC system, algae are cultivated under tightly monitored parameters that control temperature, light exposure, nutrient concentration, and carbon dioxide levels. Once algae have reached optimal density, they are removed from the photobioreactor using filtration or centrifugation. Filtration is used for small-scale systems or when energy conservation is prioritized, while centrifugation is more effective for rapid and large-volume processing.

At this stage, the wet algae paste contains a high percentage of water, and initial dewatering is essential before any downstream processing. The aim is to reduce moisture content while retaining nutritional integrity, especially the valuable proteins, polyunsaturated fatty acids, and micronutrients that algae are known for.

## 2. Drying Methods and Nutrient Preservation

Following harvesting, the algae paste undergoes drying. PBRC systems incorporate modular drying units that can adjust settings depending on algae type. Two primary methods are used:

- **Spray drying**, which converts the liquid algae extract into a powder by rapidly exposing it to hot air. This method is fast and scalable, ideal for food additives and supplements.

- **Freeze drying**, which removes water through sublimation at low temperatures. This process is gentler and preserves more nutrients but is slower and energy-intensive.

The chosen drying technique is typically aligned with the target product. For example, freeze-dried algae retain more bioactive compounds and are suited for high-value supplements or nutraceutical applications. Spray-dried powders are more commonly used in baking mixes or protein shakes.

### 3. Milling and Granulation

Once the biomass is dried into solid flakes or granules, it must be milled into a consistent, fine powder. The PBRC system includes food-grade milling tools capable of achieving a uniform particle size, which is crucial for mixing into other food matrices. Some applications require further granulation converting powder into micro-tablets or capsules for use as supplements.

Granulation can also serve sensory or textural purposes. For instance, larger granules may be integrated into baked goods to add crunch or used in snack products targeting specific nutritional demographics like children or the elderly.

### 4. Formulation into Final Food Products

The algae powder becomes a flexible base ingredient, adaptable for a range of food products. PBRC's system is designed to integrate algae in four major product formats:

- **Nutritional supplements**: tablets, capsules, or sachets targeting specific health needs such as iron supplementation, omega-3 intake, or vegan protein alternatives.

- **Fortified flours**: blending algae powder with wheat or cassava flour to create protein-rich bread, pasta, or biscuits.

- **Beverage blends**: algae can be incorporated into juice concentrates, smoothies, or non-dairy milk as a micronutrient booster.

- **Snack foods**: energy bars or crackers enhanced with algae for both color and nutrition.

Food technologists involved in PBRC's system design have prioritized modular adaptability, ensuring that food products can be tailored to cultural, regional, or dietary preferences. For instance, algae-based flatbread mixes may be promoted in African or Middle Eastern urban areas, while protein-rich pasta might fit European contexts.

## 5. Regulatory Considerations

Algae-based food products must comply with national and international safety guidelines. In the European Union, the European Food Safety Authority (EFSA) governs the inclusion of novel foods such as algae. Several species, like spirulina and chlorella, are already recognized under the Novel Food Regulation and considered safe for consumption under defined use levels.

In the United States, the Food and Drug Administration (FDA) applies the Generally Recognized As Safe (GRAS) designation. Spirulina has been given GRAS status and is widely used in food colorings, beverages, and dietary supplements.

PBRC systems are designed with traceability and food safety in mind. The modular design allows for HACCP (Hazard Analysis and Critical Control Points) compliance, and in many configurations, includes batch-tracking software to log production data for regulatory and quality assurance purposes.

## 6. References from HTML and Contextual Materials

From related HTML-based documents and editorial resources, PBRC's application includes references to sample products such as:

- Spirulina-based pasta formulations with reduced cooking times.
- Chlorella-enriched bakery mixes for school feeding programs.

- Packaged algae juice concentrates aimed at combating vitamin A deficiency.

These examples, while only cited illustratively in the content, suggest real or proposed product developments within PBRC’s scope. They highlight the versatility of the algae biomass and the ability of PBRC systems to produce foods aligned with nutritional gaps identified in urban communities.

Furthermore, the editorial files outline how such products could be distributed through decentralized food hubs, community kitchens, or local schools. This localization lowers distribution costs and ensures freshness, supporting the system's goal of decentralizing food production and reducing urban dependency on imported or trucked-in foods.

## 7. Packaging and Shelf Life

Final products from PBRC systems are packaged using eco-conscious materials where possible. Oxygen barrier films, vacuum sealing, or desiccant-lined pouches are used to extend shelf life, especially for powders and capsules. In some configurations, PBRC modules may also incorporate on-site packaging units that allow immediate sealing post-processing, maintaining freshness and bioavailability.

Shelf life varies depending on the product form and algae species. Powdered products often have a shelf life of 12 to 24 months when stored under proper conditions. Liquid products, like concentrates or algae drinks, typically require cold chain logistics unless pasteurized.

## 8. Summary

The PBRC system supports a full cycle of algae processing from cultivation to finished product all within a compact, modular, and adaptable infrastructure. The focus on food transformation ensures that the nutritional potential of algae is captured and made accessible to urban populations, including those in low-resource environments. By addressing harvesting, drying, milling, formulation, and packaging with safety and nutritional integrity in mind, PBRC demonstrates a scalable model for sustainable, algae-based food innovation.

# Chapter 5: Nutritional Benefits and Safety Standards

Algae-based foods, particularly those developed through the PBRC system, offer a highly nutritious and sustainable alternative to traditional food sources. Rich in essential nutrients, microalgae like spirulina and chlorella have long been studied for their high protein content, presence of essential fatty acids, and dense micronutrient profile. Within PBRC, the emphasis lies in leveraging these natural characteristics while ensuring food safety and consistency for urban populations.

## Nutritional Profile of Algae

Microalgae species selected for PBRC's production include nutrient-dense strains such as *Spirulina platensis*, *Chlorella vulgaris*, and others specifically known for their balanced amino acid profiles. On average, these species contain between 55–70% protein by dry weight. This is considerably higher than many traditional protein sources. For example, soy contains roughly 36–40% protein, and beef ranges around 25–30% (by weight after cooking).

Beyond protein, algae offer other critical nutrients. Spirulina contains notable levels of B-vitamins (especially B12 analogs), iron, and beta-carotene. Chlorella provides chlorophyll and vitamin K. Certain strains cultivated in PBRC-controlled environments are also enriched with omega-3 fatty acids, particularly DHA and EPA, which are typically found in marine fish oils. These make the final food products suitable for vegetarian and vegan populations without nutritional compromise.

Antioxidants such as phycocyanin and astaxanthin are another advantage. These compounds have been linked to reduced oxidative stress and inflammation. Iron levels in spirulina are often cited as higher than those in spinach and bioavailable due to the absence of anti-nutrients. In urban environments where malnutrition and iron-deficiency anemia are common, especially in underserved areas, these benefits become more pronounced.

## Comparison to Traditional Food Sources

When comparing algae-based foods to common staples, the results are promising. Algae proteins are complete, containing all nine essential amino acids. Unlike meat, algae require significantly fewer resources to produce, and unlike soy, algae do not demand vast tracts of arable land or chemical inputs.

In terms of sustainability, algae outperform both plant and animal protein sources. They grow rapidly, absorb $CO_2$, and thrive in modular vertical systems. This means they can be grown locally in cities, closer to consumption points, eliminating long transport chains and storage-related losses.

Micronutrients in algae often surpass those in traditional crops. For example, iron in spirulina is nearly ten times higher than that in beef liver per gram. Omega-3 levels, when optimized in controlled environments, reach concentrations comparable to fish oil capsules.

## Food Safety and Regulatory Standards

PBRC systems integrate food-grade production protocols from cultivation through to final packaging. All algae are grown in closed photobioreactors, which significantly reduces the risk of contamination from heavy metals, pesticides, or pathogenic microbes. These closed environments are monitored for temperature, pH, light exposure, and nutrient inputs.

Harvesting processes are designed to maintain sterility. Post-harvest, the biomass is immediately processed through filtration and washing, followed by drying techniques such as spray drying or freeze drying. This minimizes microbial activity while preserving nutrient content.

Traceability is a cornerstone of PBRC's safety protocols. Every batch is logged and monitored, with digital systems tracking growth conditions, input materials, and quality control results. This allows for immediate action in the event of any safety concerns and ensures product integrity for end users.

Allergen control is enforced through physical separation, dedicated equipment, and batch testing. Since some individuals may have sensitivities to certain algae components, PBRC adheres to clear labeling standards and conducts allergen assessments at regular intervals.

From a regulatory standpoint, PBRC-algae food products are aligned with both U.S. and EU standards. In the U.S., many algae species are recognized under the GRAS (Generally Recognized as Safe) framework. In Europe, EFSA guidance requires thorough data submission regarding production conditions, nutritional composition, and safety analyses. PBRC's system, by design, supports these requirements with detailed data logging and third-party verification, where applicable.

**Closing Note**

The PBRC system not only delivers algae with a superior nutritional profile but also integrates food safety and traceability at every stage. Compared to conventional proteins and supplements, algae offer a dense, efficient, and versatile food base. In addressing both health and environmental concerns, PBRC's food-grade algae production contributes a viable, science-backed pathway to improved urban nutrition, especially where access to fresh, affordable food remains a challenge.

## Chapter 6: Applications in Urban and Peri urban Food Security

PBRC offers a practical solution to one of the biggest challenge cities face today: food insecurity. Urban populations are growing rapidly, while access to fresh, affordable, and nutritious food is shrinking in many places. Food deserts areas without nearby grocery stores or fresh produce markets are common in both developed and developing cities. PBRC, by producing food-grade algae in compact, modular systems, directly addresses these gaps.

At its core, PBRC's technology enables controlled algae cultivation in spaces that were previously considered unsuitable for agriculture. Rooftops, small community lots, industrial zones, and even school yards can be converted into algae production sites. The closed-loop systems ensure minimal water use, reduced emissions, and high yields in small footprints. This makes them especially suited for urban and periurban areas where space is limited and demand is high.

One major use case is in **emergency food kits**. Cities facing crises whether natural disasters, supply chain breakdowns, or economic shocks need food sources that are shelf-stable, nutrient-dense, and fast to deploy. Algae-derived supplements, powders, or bars can be stocked and distributed easily. PBRC systems can even operate off-grid if needed, maintaining local food production during emergencies.

**School feeding programs** represent another opportunity. By installing a PBRC module on school grounds, a community can produce a regular supply of high-protein, high-vitamin food. This supports child nutrition directly while also creating educational opportunities around science, sustainability, and nutrition. Fresh or processed algae can be incorporated into school meals, boosting both dietary quality and food independence.

**Community kitchens and food banks** can also benefit from PBRC systems. These organizations often struggle with limited budgets and inconsistent food donations. With a local PBRC module, they can have a reliable, self-sustaining source of nutrient-rich ingredients to add to meals. The algae can be used in soups, breads, smoothies, or supplements depending on cultural preferences and kitchen capacity.

PBRC's modular design plays a key role here. Because each unit operates independently, cities can start small perhaps a single block or housing estate and scale based on results and community feedback. This modularity also means that maintenance and operations can be managed at the neighborhood level, encouraging local ownership and job creation.

In periurban areas, where land might be more available but still under pressure, PBRC units can bridge the rural-urban divide. Farmers or cooperatives near cities can integrate algae cultivation into their operations, supplying urban centers with fresh biomass or processed food products. This reduces transportation needs, shortens supply chains, and keeps more of the food value within the local economy.

The resilience of PBRC's algae systems adds another layer of value. Unlike traditional crops, algae are less vulnerable to droughts, pests, or climate shifts. Their rapid growth cycle means production can be continuous and responsive to demand. In times of shortage, output can be increased quickly without replanting seasons or large machinery.

Altogether, PBRC supports a new model for urban food resilience. It doesn't aim to replace traditional agriculture but to supplement it where it's weakest in cities that are disconnected from rural supply, communities facing systemic food inequality, or regions that need fast, flexible food production options. Through school meals, emergency kits, and community hubs, PBRC makes it possible to grow food security from within the city itself.

# Chapter 7: Sustainability and Circular Economy Integration

The PBRC model is built around sustainability. Every element from input to output is designed to reduce waste, minimize emissions, and turn local challenges into productive solutions. It offers a clear example of circular economy principles in action, especially within urban and periurban contexts where traditional farming isn't viable.

One of the most compelling features of PBRC's algae systems is their ability to **close key environmental loops**. Unlike conventional agriculture, which often generates greenhouse gases and requires intensive resources, PBRC systems actively contribute to reducing environmental impact.

### $CO_2$ Capture and Utilization

Algae naturally consume carbon dioxide during photosynthesis. In a PBRC system, this ability is harnessed efficiently. $CO_2$ can be captured from nearby industrial activities, biogas emissions, or even directly from the atmosphere and funneled into the bioreactors. Instead of releasing this greenhouse gas into the air, it's used to grow biomass essentially turning pollution into food. In dense urban areas where $CO_2$ levels are higher, this becomes a powerful mitigation tool.

Over time, large-scale deployment of PBRC modules could significantly offset carbon emissions from the surrounding environment. By combining algae cultivation with local emission points for example, next to small manufacturing hubs or waste treatment plants cities can actively reduce their carbon footprint while producing food.

**Wastewater Reuse and Water Efficiency**

Water is another area where algae production offers distinct advantages. PBRC systems are designed to use minimal water. Unlike soil-based farming, which loses large amounts through evaporation and drainage, algae cultivation occurs in closed tanks or vertical photobioreactors. Water is reused and recirculated within the system, dramatically lowering consumption.

Additionally, the systems can be adapted to treat **greywater or lightly treated wastewater**, removing nutrients like nitrogen and phosphorus that would otherwise cause pollution. This dual use cleaning water while growing food represent a major step forward in urban sustainability. It turns waste into a resource and helps cities better manage their limited freshwater supplies.

**Urban Waste Valorization**

Beyond water and carbon, PBRC also supports **organic waste recycling**. Nutrient-rich food waste or agricultural byproducts from urban kitchens, markets, or small farms can be processed into inputs for algae cultivation. Instead of ending up in landfills, this waste becomes a valuable nutrient feedstock.

In essence, the PBRC system transforms several waste streams $CO_2$, water, and organics into edible biomass. This circular approach not only saves resources but also cuts down on transportation, packaging, and disposal costs typically associated with food production and distribution. It's a shift from the traditional linear model (produce-use-discard) toward a regenerative cycle.

### Resource Footprint Compared to Traditional Agriculture

When compared to meat, soy, or grain farming, algae requires far fewer inputs per unit of protein produced. For instance:

- **Land use:** Algae systems need only a fraction of the land. They can be stacked vertically or built on rooftops, reducing the need to clear forests or compete for fertile soil.

- **Water use:** Algae uses up to 90% less water per gram of protein compared to beef or soy.

- **Growth speed:** Algae can double its biomass in a matter of days, allowing continuous harvests instead of seasonal yields.

- **No pesticides or herbicides:** Because the systems are closed and controlled, there's no need for chemicals that damage soil or waterways.

These efficiencies make PBRC one of the lowest-footprint food production models available, especially for protein and micronutrient delivery.

## Alignment with UN Sustainable Development Goals (SDGs)

PBRC aligns strongly with several UN SDGs. Here are a few direct connections:

- **SDG 2 – Zero Hunger:** By producing affordable, nutrient-dense food in urban areas, PBRC helps reduce hunger, especially among vulnerable groups like children, low-income families, and displaced populations.

- **SDG 6 – Clean Water and Sanitation:** PBRC contributes to water conservation and treatment through its closed-loop and greywater integration designs.

- **SDG 11 – Sustainable Cities and Communities:** PBRC supports urban resilience by making food systems more local, stable, and self-sufficient. Its modular systems also encourage community engagement and local employment.

- **SDG 12 – Responsible Consumption and Production:** With its waste reuse, carbon capture, and water efficiency, PBRC promotes sustainable production patterns that reduce pressure on ecosystems.

- **SDG 13 – Climate Action:** Through $CO_2$ capture and low-emission food production, PBRC directly addresses climate goals.

By integrating all these elements  from emission reduction and water reuse to food resilience and job creation PBRC becomes more than just a food production tool. It becomes a key infrastructure component for the future of sustainable, circular cities.

As climate change, urbanization, and food insecurity continue to challenge current systems, PBRC shows how circular economy thinking can be applied practically and immediately. Its algae-based model doesn't just avoid harm it creates value from waste, connects local resources, and supports long-term environmental and human well-being.

## Chapter 8: Editorial and HTML Context

The PBRC initiative is deeply embedded in a curated editorial structure designed to communicate both scientific and practical facets of algae-based food systems. Two key HTML resources—*GG_Common__last_item.html* and *GG_Common_PBRC.html*—serve as touchpoints in understanding the broader intent and real-world positioning of the PBRC system. These resources frame the technology not only as a modular solution but also as a replicable urban infrastructure model addressing sustainability, food access, and innovation in urban planning.

Within *GG_Common_PBRC.html*, readers encounter an overview of PBRC's modular approach and its relevance in densely populated urban zones. The page organizes content with clear sections that include system architecture, technical viability, pilot programs, and potential expansion routes. This layout allows policymakers, educators, and practitioners to engage with the material efficiently. The structure reinforces the idea of PBRC not just as a theoretical model but as a toolkit capable of being implemented in diverse socio-economic environments.

*GG_Common__last_item.html* functions more as a closing synthesis. It anchors the broader discussion within practical implementations and invites further exploration. It also references PBRC's editorial journey from concept to potential deployment. Case studies are alluded to, especially in relation to educational and nutritional programming in urban communities. While these HTML files do not provide exhaustive detail, they guide the reader toward deeper insight through structured overviews and linked documents.

Both files share a visual and textual coherence that aligns with the broader Set-Book's editorial framework. They combine concise summaries with interactive links that prompt further discovery, especially regarding local urban pilot projects. These pilots are intended to test scalability and fine-tune algae production in environments with different energy and waste management capacities. Though details are sparse within the HTMLs themselves, readers are pointed to downloadable PDFs for comprehensive project descriptions.

One of the notable strengths of the editorial content is its ability to balance technical language with accessibility. The HTML pages do not overload readers with raw scientific data but instead act as portals for more in-depth material located elsewhere in the SetBook. The inclusion of clear navigation, modular titles, and references to both ongoing projects and projected applications creates a sense of continuity across the documentation.

In editorial terms, the structure prioritizes layered reading: initial overviews guide entry-level audiences, while hyperlinks and document references allow for deeper dives. This makes the system suitable for use in academic settings, municipal planning, and sustainability advocacy. The approach supports both top-down institutional engagement and grassroots educational campaigns.

At the end of the Set-Book, PDF versions of technical appendices, patent references, and extended pilot program descriptions are made available. These serve as source material for those who wish to go beyond the summaries presented in the HTML pages. The editorial framework encourages the user to move between levels of complexity depending on their needs offering entry points for new learners and full documentation for professional use.

In summary, the HTML files provide a scaffolded, user-friendly structure that supports PBRC’s mission of integrating algae-based food systems into urban policy, public health, and sustainable infrastructure. They are not standalone sources but editorially significant nodes in a larger system of knowledge-sharing designed for diverse audiences.

## Chapter 9: Conclusion and Strategic Relevance of Ba

The PBRC food applications presented in section Ba offer a direct and timely response to the most pressing challenges faced by urban and periurban food systems. As cities grow and environmental pressures increase, the ability to produce nutritious, reliable, and sustainable food locally becomes a strategic necessity not just a technological ambition. Ba outlines how microalgae-based food products, processed through modular PBRC units, provide a clear and practical solution for feeding dense populations under resource-limited conditions.

By integrating algae into the urban food supply chain, PBRC reduces the dependency on long-distance logistics and high-input agriculture. This shift helps mitigate common risks associated with urban food insecurity: supply chain disruptions, climate impacts on crop yields, and rising food prices. Ba demonstrates how algae can be cultivated year-round, in small spaces, and with minimal water, land, or energy. The resulting protein and micronutrient profiles rival or exceed conventional crops, while requiring a fraction of the resources.

Moreover, Ba’s detailed exploration of algae's flexibility its use in emergency food kits, school feeding programs, and community kitchens shows its adaptability to different nutritional needs and deployment contexts. Whether the goal is immediate humanitarian relief or long-term community self-reliance, PBRC’s algae food system delivers both scalability and resilience. The inclusion of recipes, food processing ideas, and nutrient breakdowns adds a grounded, practical edge to what might otherwise seem like an abstract innovation.

Ba also highlights the cultural and culinary potential of algae as a food ingredient. The section takes care to respect local food traditions and social dynamics, encouraging the adoption of algae not through imposition, but through integration. This strategic framing increases the likelihood of real-world uptake, moving PBRC beyond the lab and into the community.

As a standalone innovation, Ba holds unique importance within the PBRC Set-Book. It is the first domain to show how a bioengineered, modular solution can produce tangible food products in urban spaces with minimal environmental impact. It sets the tone for all subsequent modules, proving that algae systems are not only viable but desirable. The approach in Ba serves as a test case for broader PBRC goals: modularity, circularity, and public benefit. Without the success of food-focused deployment, the case for algae in other sectors would be far less convincing.

Finally, this section creates a natural bridge into the next domain Bb, which explores algae's use in sustainable animal feed. While Ba focuses on direct human consumption, Bb expands the system's reach into protein production chains that support aquaculture, poultry, and livestock. Together, they form a comprehensive ecosystem of food and feed that enhances urban resilience and advances sustainable development.

In closing, Ba confirms that algae is more than a supplement it is a platform for rethinking how we feed our cities. It offers a local, scalable, and climate-smart alternative to traditional agriculture, with relevance that stretches from low-income urban neighborhoods to future-oriented green cities. As we move into Bb, this vision expands, reinforcing the PBRC mission at every step.

***J W T*** **joules water team**

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+Patent WO2016092583, PBRC https://www.bing.com/search?pc=MOZI&form=

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Patent: **PBRC** ,
https://patentscope.wipo.int/search/en/detail.jsf?docId=WO2016092583 (algae to
food/feed/biofuel, in urban and periurban); view1

Italy: GRANT
http://www.expotv1.com/LIC/MISE_0001427412_PBRC.pdf, ...mean "INDUSTRY (useful), NEW
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(12) International Application Status Report

Received at International Bureau: 01 February 2016 (01.02.2016)

Information valid as of: 17 June 2016 (17.06.2016)

Report generated on: 20 June 2025

(20.06.2025)

| | | |
|---|---|---|
| (10) Publication number: | (43) Publication date: | (26) P |
| WO 2016/092583 | 16 June 2016 (16.06.2016) | Englis |
| (21) Application number: | (22) Filing date: | (25) F |
| PCT/IT2015/000307 | 14 December 2015 (14.12.2015) | Italian |

| (31) Priority number(s): | (32) Priority date(s): | (33) P |
|---|---|---|
| MI2014A002124 (IT) | 12 December 2014 (12.12.2014) | Priorit (in co Rule 1 |

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(54) Title (EN): METHOD FOR GROWING MICROALGAE, AND DEVICE FOR IMPLEMENTING SAID

METHOD

(54) Title (FR): PROCÉDÉ DE CULTURE DE MICROALGUES ET DISPOSITIF DE MISE EN OEUVRE DE CE PROCÉDÉ

(57) Abstract:

(EN): This invention relates to a method and to a device to implement said method, to cultivate microalgae and to obtain the simultaneous separation of oleic and protein parts, reducing the required space and drawing mainly from renewable energy sources.

(FR): La présente invention concerne un procédé, et un dispositif permettant de mettre en oeuvre ledit procédé, de culture de microalgues et d'obtention de la séparation simultanée des parties oléiques et protéiques, réduisant l'espace nécessaire et utilisant principalement des sources d'énergie renouvelable. Le procédé est caractérisé par le fait qu'il comprend les phases suivantes : •

ledit mélange aqueux, contenant ledit inoculum, suit un trajet (B) d'un point d'entrée (C) à un point de sortie (D), le long duquel il est irradié par un spectre de rayonnement approprié au développement et à la croissance desdites microalgues; • le long dudit trajet (B) des sels NPK (contenant de l'azote, du phosphore et du potassium) et du $CO_2$ y sont ajoutés, ces ajouts, conjointement à la diffusion dudit spectre de rayonnement, provoquant une croissance intense desdites algues ; • ledit mélange, fortement enrichi de micro-algues, est inondé d'ultrasons qui détruisent les algues adultes, les séparant en composants oléiques et protéiques, ladite action provoquant la formation d'un nouveau mélange aqueux dans lequel une fraction oléique et une fraction protéique sont présentes ; • ledit nouveau mélange aqueux est soumis à une séparation gravimétrique spontanée de telle sorte que : • une fraction oléique, plus légère, migre dans la partie supérieure dudit nouveau mélange ; • une fraction protéique, plus lourde, migre dans la partie inférieure dudit nouveau mélange ; • une fraction neutre composée presque exclusivement d'eau reste dans la partie intermédiaire dudit nouveau mélange ; · lesdites trois fractions sont prises individuellement. Le dispositif (A) est caractérisé par le fait qu'il comprend : • un bassin (1) adapté pour contenir ledit mélange aqueux ; • un ou plusieurs déflecteurs (3, 4, 5) montés de façon à délimiter un trajet (B) d'un point (C) à point (D), ledit ou lesdits déflecteurs (3, 4, 5) étant des panneaux diffuseurs du spectre de rayonnement homogènes, appropriés à la phase de culture ; • un moyen adapté pour fournir, audit mélange fluide, des sels NPK (sels d'azote, de phosphore et de potassium) et du $CO_2$, ledit moyen étant disposé le long dudit trajet (B) ; • un moyen (9) adapté pour produire des ultrasons, positionné au niveau du point final

(D) dudit trajet (B), lesdits ultrasons étant d'une puissance suffisante pour détruire les algues adultes en les séparant en composants oléiques et protéiques, donnant lieu à un nouveau mélange fluide dans lequel sont présentes une phase oléique, une phase protéique et une phase neutre ; • un moyen adapté pour diffuser ledit nouveau mélange fluide, afin de mettre en œuvre une séparation gravimétrique desdites phases oléique, protéique et neutre ; • un moyen adapté pour collecter séparément lesdites phases oléique, protéique et neutre.

International search report:

Received at International Bureau: 30 May 2016 (30.05.2016) [EP]

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(81) Designated States:

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- Dream.ZONE (>1 Million People ) of the desired shape and capacity, while always remaining withinthe limits of the Sovereign State from which it is pivot/center (State that is always hoped to be sober and constructive, as usually already sanctioned and recognized by our major communities such as

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- 8 MINOR and vertical but still significant projects in various fields (Efficient pumps/generators, Urban MiniBiogas, Microalgae cultivation, Urban desalination, Agro&Sport, Separation and massive capture of pollutants, Effective dissemination and communications, Selective EMG diagnostics and capture of micro pollutants);

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# Summary

As cities grapple with food insecurity and environmental stress, algae are stepping into the spotlight as a superfood of the future. Rich in protein, vitamins, and essential nutrients, urban-grown algae offers a sustainable, space-efficient solution to nourish growing populations. From rooftop bioreactors to vertical farms, innovators are cultivating algae in urban settings to create everything from smoothies to protein bars. This green powerhouse not only feeds people but also cleans the air and supports circular economies, making it a key ingredient in building healthier, more resilient

# Acknowledgments

The PBRC project is supported by MISE Grant MISE_0001427412_PBRC, recognized for its industrial utility, novelty, and inventiveness.

For more information, visit:
http://www.expotv1.com/LIC/MISE_0001427412_PBRC.pdf
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