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Seaweed and microalgae as alternative sources of protein

Edited by Professor Xin Gen Lei, Cornell University, USA



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About the book

This collection summarises current developments in utilising seaweed and microalgae as alternative sources of protein. Chapters focus on identifying the different types of macroalgae and microalgae, cultivation and processing, as well as the practical application in human and livestock diets.

About the editor

Dr Xin Gen Lei is Professor of Molecular Nutrition in the Department of Animal Science at Cornell University, USA. Amongst his many achievements, Professor Lei developed a new phytase enzyme that is now used in 46 countries to improve feed phosphorus bioavailability to animals and reduce their phosphorus excretion.

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Available in print and digital formats:

ISBN - print 978-1-78676-620-5

Pages 344

Pub. Date September 2021

Price £140/\$180/€170/C\$240

Series No AS107

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