



U.S. DEPARTMENT OF ENERGY
AlgaePrize
NextGen Algal Innovators

Team Name:

KelBerry

Team School/Organization:

University of Connecticut, Storrs, CT

Abstract:

KelBerry aims to bolster food sustainability by addressing the perishability of strawberries, a widely favored yet delicate fruit. The team introduces an innovative approach to food sustainability, employing sugar kelp alginate as an edible food coating to extend strawberry shelf life. Their green biorefinery system eliminates toxic chemicals, ensuring a clean and efficient process that reduces waste and enhances food safety. The project strategically leverages the advantages and benefits of sugar kelp farming, contributing to sustainable practices in the food industry.

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