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(54) Title: MICROALGAE-BASED PRODUCTS WITH IMPROVED NUTRIENT BIOACCESSIBILITY AND OXIDATIVE STABILITY

(57) Abstract: The invention relates to a method of making a product for human consumption which comprises partially lysed microalgae, said method comprising a) preparing a suspension of microalgae, wherein the microalgae belong to a phylaselected from Chlorophyta, Ochrophyta, and Heterokonta; b) applying a pulsed electric field to the suspension of microalgae, wherein said pulsed electric field has a specific energy input between 25 to 150 kJ per kg suspension (kg sus^{-1}); c) optionally treating the microalgae with enzyme; d) incubating the biomass suspension at 300 rpm, 4-37 °C for 6-48 h e) forming a biomass of partially lysed microalgae; and f) adding the biomass of partially lysed microalgae to a product for human consumption.

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