INDEX

advance method, 110, 117
alternative protein, 5, 7–9
ambient temperature, 113, 134
antibacterial, 40–41, 93–94
antifungal, 93, 96, 98
antiviral, 84–86, 143–46
anatomical characteristics, 140

biorefinery, 62–65, 76
biofuels, 16, 63, 65–66
biosorbent, 63, 71–73, 76

consumption of spirulina, 21
conventional solvents extraction, 152
chlorophyta, 140–41, 144

encapsulation material, 33, 41

food fraud detection, 122
food safety assessment, 124–25

global cultivation, 144

inhibitory compounds, 93, 96, 99

methods of encapsulation, 28
moringa oleifera origin, 131
morphological characteristics, 136–37

phenolic compound of seaweeds, 140, 148
phaeophyta, 140–41, 144
physicochemical characteristics, 138
protein malnutrition, 1, 12

quality attributes, 114–16

rhodophyta, 140–41, 143–44

single-cell protein, 7–8, 10–11
spirulina powder, 14–16
spirulina encapsulation, 36
soxhlet extraction, 154
soil pH, 134
supercritical CO_2 extraction, 5

type of soil, 133–34

waste valorisation, 58, 60–62, 65, 73, 76–77