

Has Algae launches Sequest - a meatball that is carbon negative

Has Algae is an Australian startup that uses microalgae to create healthy food products for people and have just launched Sequest - a meatball that is carbon negative.



Sydney, New South Wales Jun 9, 2022 ([Issuewire.com](https://www.issuewire.com)) - It's not good enough to be carbon neutral, we need to be carbon negative if we're going to be serious about slowing down uncontrollable climate change. That's the claim by Has Algae co-cofounder, Tim Gardner. Algae are using micro-algae to solve macro-problems like climate change, poor nutrition, and food shortages by growing micro-algae and

adding them to staple foods such as bread, pasta, and rice. "We're using the power of microalgae to turn ordinary foods into superfoods". The idea behind Has Algae is to create a sustainable food source that would sequester carbon and become carbon negative. A new product Has Algae are working on is a new type of 'meatball' that has the added omega 3, protein, and other essential vitamins and minerals. "Microalgae are like mini-vegetables packed with the good, clean nutrition we all need". The other benefit of using microalgae as a newly added source for food is that they can be grown to sequester carbon and become carbon negative. In fact, this is what Algae has named their new product - Sequest. "The s-e-q also stands for South East Queensland where we grow our microalgae in the pristine environment". You can join the waitlist for when Has Algae launches Sequest Meatballs at <https://sequest.club>.



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