



When beer ferments, it releases CO<sub>2</sub>, contributing to global warming | Photo source Elevate on Unsplash

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## A BREWERY IS USING ALGAE TO REDUCE CARBON EMISSIONS

 FOOD & DRINK

**A 400-litre bag of algae has been installed in a brewery, reducing carbon emissions and producing food, pharmaceuticals and plastic**

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### Takeaway:

The CO<sub>2</sub> that comes from fermenting just one six-pack of beer takes two to three days for a tree to absorb. Algae, however, is five times more efficient at absorbing carbon than trees. Furthermore, algae could potentially make a positive impact within our bodies, as they contain

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at have the potential to reduce inflammation. An expansion of this project into  
es could have a great effect on our climate.