Incorporation of *Artrospira platensis* biomass in pasta products.
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Artrospira sp (spirulina) (blue-green filamentous microalgae) shows an adequate nutritional composition which makes it an ideal ingredient for use as a food supplement. The main objective of this research was the incorporation of *Artrospira platensis* at levels of 5, 10 and 20% of semolina substitution, in order to develop a new pasta product and evaluate the nutritional content of the same. Artrospira addition in a pasta formulation had a significant effect on cooking time, weight increase with no effect on solid losses, soluble proteins neither texture. From the sensory analysis (hedonic scale, 50 judges) it was found that pasta with 5 and 10% of replacement was well accepted, being the chosen product the one with 10% for the determination of the nutritional value and antioxidant compounds. The results show that selected pasta has 12.51% protein, dietary fiber (2.39% insoluble and 3.04 % soluble) and sodium (3.26 %), potassium (21.83 %), iron (24.32 %), calcium (41.61 %), magnesium (40.30 %), copper (1.18 %) and manganese (60.71 %). The presence of phenolic compounds is reported (37.96 mg gallic acid /100 g), antioxidant capacity FRP (0.53 mmol/100 g) and antiradical power *EC*₅₀ (159 g/g DPPH, reaction time *t* *EC*₅₀ of 72.4min), by which it is concluded that the incorporation of *A. platensis* is feasible, up to 10% of addition to obtain a nutritious pasta, which provides dietary fiber, antioxidant compounds and which presents good sensory properties, without affecting its cooking properties and texture.