

One of the first life forms on earth, Spirulina is a blue green micro-algae which is considered one of nature's most perfect foods. Our Spirulina is the world's purest and most vibrant Spirulina. It is grown on the equator at almost 9000 feet, absorbing the direct powerful photon energy of the sun, while being fed minerals from the purest Andes glacial waters. Our connoisseur Spirulina is meticulously produced, harvested, and dried within a closed system free from outside contaminants —

## Blue-green SPIRULINA PRODUCTION

Spirulina is a microalgae that has existed for more than 3 million years in tropical alkaline freshwater lakes all over the world. It is the most complete nutritional microorganism ever discovered and rates higher ORAC (Oxygen Radical Absorbance Capacity) and completeness than any superfood or functional supplement.

### Blue-green Spirulina: The Essentials

Imagine the benefits of Spirulina combined with the highest quality of cultivation and purity:

#### Pure Water

The pristine pure water from the high-altitude glaciers of the Andes is the only water used during the cultivation process.

#### Production standards

A specially designed system of greenhouses prevents any contamination from the outside; our standards are far higher than any required documentation for organic certification.

#### Microbiological Purity

Cultivation in a geographically privileged pure environment, the combination of the best water and ultraviolet sunlight, and optimized management standards distinguish our brand of Spirulina.

### Cultivation

The production plant for Blue-green Spirulina is located in a pristine valley about 30km from the city of Quito, in Ecuador. The high altitude of the Andes location (2,800 m or 9,100 ft) and

the intense solar energy at the equator make it an ideal place for growing the best Spirulina in the world. The production facility has 22,500 square meters (about 26,000 square yards) of cultivation area under roof and a monthly production capacity of 3 tons of Spirulina.

The very high standards we apply in the production area together with our unique greenhouse technology and European engineering protect the cultivation pools—a one-of-a-kind system that guarantees physical purity.

The greenhouses have been designed in such a way that 75% of natural ultraviolet sunlight (UV) can enter. The UV penetrates the cell membranes of bacteria, viruses, and fungi and destroys their DNA, thus halting their reproduction before it can begin. Blue-green Spirulina grows in an environment controlled by nature itself, where sunlight acts as a scientifically proven protective shield against microorganisms and helps maintain the highest possible microbiological purity in the cultivation pools. It is also the right insolation for the optimum growth of Spirulina.

Ecuador Blue-green Spirulina uses pure underground water from the glaciers of the Andes throughout the entire production and processing. Our production team performs a continuous analysis of the sources of water used— natural wells—and continuously monitors the air-conditioning system for temperature, humidity, and possible contamination.

## Water Purity

The purity of our water is periodically evaluated by an independent laboratory that is certified by the Ministry of Health of Ecuador, the Ecuadorian System of Quality (OAE), and the American Association for Laboratory Accreditation (A2LA). The independent laboratory regularly issues a report on the water that outlines the respective values for each parameter evaluated, thereby verifying its microbiological and chemical purity.

## Production Standards

Both our production area and our processing area have been designed to avoid any risk of contamination and alteration, thus ensuring a product that is

100% pure. Specifically, our greenhouses have been built so that no material from outside, such as dust, rain, leaves, insects, or pollution of any kind, can enter. Ecuador Blue-green Spirulina grows totally protected, to a quality well beyond regular organic certification requirements.

### Cultivation Standards

The cultivation pools are designed in a way as to:

- ☒ Circulate the water flow and optimize the continuous movement of the growing Spirulina.
  
- ☒ Ensure that the algae is perfectly exposed to sunlight.
  
- ☒ Keep the water free of organic remains or sediment that might contain unwanted microorganisms.
  
- ☒ Maintain optimum pH for Spirulina in the pools. (Doing this also prevents unwanted organisms from growing or reproducing in the cultivation environment.)

### Processing Standards

During processing, Ecuador Blue-green Spirulina undergoes microfiltration, another washing cycle with pure water, and finally dehydration, which transforms it into a fine powder. Despite the low risk of presence of algae pollutants during cultivation, processing and correct drying ensures that Ecuador Blue-green Spirulina is 100% free from contamination.

### Spray-Dry

Drying is completed within a few seconds by means of a spray-dry method, which preserves all the Spirulina's essential nutrients. At 2,800 meters above sea level, there is approximately 28% less oxygen, which also helps reduce the risk of oxidation of valuable nutritional components during processing and packaging.

### CERTIFICATION: