SPIRULINA ALGAE

BRIEF DESCRIPTION:

Spirulina Plankton is a blue-green vegetable micro-algae found in the highly alkaline lakes of Africa and Mexico. The natives of these places have been using Spirulina as part of their diet for centuries. Today, Spirulina cultivation is becoming a world-wide phenomena owing to its extraordinary nutritional qualities. The various features that highlight the importance of Spirulina under present day context are:

SALIENT FEATURES:

- The only single, natural source providing the highest amount of protein ever known to man is spirulina which contains 71% protein.
- Like all other microbial cells, Spirulina contains all natural vitamins including the 'B' complex range. It contains the highest amount.
- It is the only vegetable source of vitamin 'B12' containing two and half times that of liver.
- The other micro organisms including those pathogenic to humans and other animals are eliminated in the production process of spirulina due to its requirement of a very high alkaline growth medium.
- Spirulina's preference for tropic and sub tropic climatic conditions offers a best land use in arid areas.

APPLICATIONS:

- Food Supplement -The World Health Organisation has found Spirulina to be an excellent food for human consumption and Spirulina has the approval of the Food & Drugs Authority of the United States for being sold as a natural food.
- Health And Medicine- Cholesterol control, Vitamin A, deficiency & malnutrition, Adjunct to cancer patients undergoing chemotherapy, Formulations with other natural products as a general health supplement, liver corrective for liver disorder, etc.
- In Pisiculture- Speciality feed for aquarium fish, Colour enhancement feed for Gold fish, Formulation with existing feeds for augmentation of vitamins, High protein feed for table variety fishes (fresh water), Special feed for shrimp farming.
- Cosmetics- Spirulina in pimple lotions, Facial asks, Hair oil, Shampoo, Mineral bath, Skin cleaner, Tooth paste.

