

SPIRULINA

Your benefits

Reliable and qualified supplier.
Produced from natural source.

Spirulina is a blue-green algae which is found in fresh water and marine habitats. The chlorophyll which is green together with phycobilins (phycocyanins) give spirulina its characteristic blue-green colour.

Production

Spirulina is produced from Algae which is expressed and washed with water to extract the blue colour. It is available in powder and liquid form.

Packaging

25 kg cartons with inner plastic lining
25 kg jerry cans

Shelf life

24 months

Stability

- Poor heat stability in baking and pasteurization
- Weak light stability
- PH stable across range of 3-7

Application

- Confectionary
- Dairy (ice cream/frozen desserts/yoghurt/cottage cheese, custard/puddings)
- Beverage mixes/powders
- Bakery (breadcrumbs, frostings, biscuit filling)
- Ready-to-eat cereals
- Dietary supplement

Legislation

Spirulina is approved as a colouring agent in both Europe and the US. It can also be used as a dietary supplement.

Please contact us for further information:

Atlantic Chemicals Trading GmbH

Philipp Pfennigschmidt
Hermannstrasse 46
20095 Hamburg
Germany
Phone: +49 40 33 44 19 128

Mirek Šivel
Tyršova 940
696 81 Bzenec
Czech Republic
Mobile: +420 602 536 264

Farnaz Ghaffari
Obere Wiltisgasse 48
8700 Küsnacht
Switzerland
Phone: +41 43 222 3530