THE SCHEDULE OF CONDITIONS SPIRULINE SANS FRONTIERE®

www.spirulinesansfrontiere.com

1 - Culture of spirulina.

Need to have a production of a spirulina with scientific name: cyanobactery Arthrospira Platensis.

The producer who wishes to adhere to this charter quality must be able to provide the document concerning the quality of his production.

He must have a register of culture and hold it up to date: pH, temperatures of the basins, number of gr. left on average /m2, renewal rate of the culture media.

2 – Of the site of its basins

The basins of spirulina must be located in a protected place, preferably under greenhouse, against possible bacteriological risks.

3 - Control of the basins.

Every year must be made: a cleaning of the basins and a control of the medical condition. Proscribe use of all substance like: pesticide, GMO or conservatives.

4 - Harvest to the end product.

In order not to deteriorate the quality of the collected spirulina, it will be necessary to optimize the time spent between the stages, the techniques of production, extraction, filtering, press and extrusion.

During the advance that leads the fresh spirulina to the dry end product, certain stages are determining for its quality.

5 - Of quality

Guarantee a spirulina meeting the standards of French and international certification, making analysis, in bacteriological and heavy metals analysis.

Technique of drying is obligatorily passed by the technique known as "drying low temperature" witch respect the quality.

Work with the farms that cultivate only natural stocks of spirulina with spiral form.

The analysis under microscope of the dehydrated product must make it possible to find the intact cellular structure of the cultivated spirulina

Signature Spiruline sans frontière®

Signature of the producer

The March 10th/2011

At ALAMPOONDI

Spiruline sans frontière
Charly Margain
06.58.57.00.16/~~06.67.47.25.75~~
www.spirulinesansfrontiere.com
N°Siret: 518.183.884.00015

DIRECTOR