Domaine Spiruline

Data Sheet DO/SP/FT003

Iron Enriched Spirulina

Information on Iron Enriched Spirulina

Origin	Organic cultivation at the heart of the Ben Abid forest and Lake Kouachia - Morocco
Botanical Source	Cyanobacteria Arthrospira Platensis
Form	**Flakes**
Packaging	**18 kg** Barrel
Description & Properties	Spirulina helps improve tone and vitality, and strengthen the body's resistance. Naturally rich in proteins, minerals and nutrients (phycocyanin, chlorophyll, AGL, SOD, etc.). Iron contributes to the normal formation of red blood cells and hemoglobin, and to the normal transport of oxygen in the body. It contributes to normal energy metabolism and to reducing fatigue.
Iron Induction	Scientific concept which concerns the intelligent and selective integration of active molecules (Iron) inside microalgae, i.e. hanging on a carbon atom of a spirulina protein. This new enrichment and induction process gives these phenotyped microalgae this function as a natural reservoir of highly digestible and bioavailable micronutrients.
Quality	Ecological cultivation in a controlled atmosphere, far from all sources of pollution. The crops are subject to daily monitoring and attention: measurement of physico-chemical parameters, temperature management, monitoring of crop densities, which trigger the harvests and examination of the crops under a microscope. Beyond this daily vigilance, **DOMAINE SPIRULINE** carries out complete analyzes of crop supply water, heavy metals, pesticides, PAHs and nutritional analyzes once a year. For each production batch, bacteriological analyzes (Salmonella, ASR, Total flora, Clostridium, Coliforms, Staphylococci) are regularly carried out.

Nutritional Values

Nutrient	per 100 g
Iron	169,4 mg – **4500 mg** (≤ **4,5%**)

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Further information

Spirulina has been irradiated :	No
Use of inputs of animal origin :	No
Use of ionizing radiation :	No
Use of GMOs :	No
Use of additives and auxiliaries :	No
Non-aggressive drying technique :	Yes

Specification of Organic Iron

This iron, which comes from enriched spirulina, is presented in organic form. It is therefore highly bioavailable and better assimilated by the body. It is twice better absorbed by the body than that present in most meats and other plants. It is 60% better absorbed than iron sulfate.
This iron is well tolerated by the digestive system, and its high tissue iron retention has a very positive impact on the hemoglobin level. Indeed, work has demonstrated that the iron from this microalgae was released gradually in a solution recreating the digestive pH conditions, while the ferrous salts were released immediately. This iron source is 100% organic. It does not come from added iron salts, which can sometimes induce oxidative or undesirable side effects such as stomach pain, constipation and diarrhea.

Packaging

- Packaging materials : Food plastic bag and food plastic drum.
- Our packaging provides protection against light and humidity and can be resealed without limits.

Storage conditions

- High storage temperature and humidity will reduce the qualities of this microalgae.
- Keep iron-enriched spirulina cool, away from any heat source.
- Avoid exposing it to the sun or strong light.
- DLUO 36months.

Note

As this product is a natural raw material, it may exhibit fluctuations, particularly in color, beyond our control and for which **DOMAINE SPIRULINE** cannot be held responsible. This technical sheet has been established to help users in their task and has been written with great care for accuracy. However, the information it contains is given for information purposes only and cannot bind the company **DOMAINE SPIRULINE** beyond the guarantees given in the contracts. Comply with current regulations for the use of this product.