



## Spirulina powder food grade

<b>Trade name:</b>	<b>Spirulina powder food grade</b>
<b>Botanical name:</b>	Spirulina platensis Arthrospira platensis
<b>Packaging:</b>	in bags
<b>Filling quantity:</b>	1 kg/bag
<b>Shelflife:</b>	up to 2 years not opened
<b>Storage conditions:</b>	dry, room temperature avoid direct sunlight



## Product Specification

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Test	Specification	Batch No. GT20140320
<b>Appearance</b>	dark green fine powder	conforms
<b>Odor &amp; Taste</b>	characteristic	conforms
<b>Protein</b>	> = 60%	63.45%
<b>Ash</b>	> = 7%	5.70%
<b>Moisture</b>	< = 7%	6.40%
<b>Particle size</b>	< 80 mesh	conforms
<b>Lead (Pb) mg/kg</b>	< = 2.0	conforms
<b>Arsenic (As) mg/kg</b>	< = 0.5	conforms
<b>Moisture</b>	1% max	0.48%
<b>Mercury mg/kg</b>	< = 0.1	conforms
<b>Cadmium mg/kg</b>	< = 1.0	conforms
<b>Microbiological tests</b>		
<b>Plate count</b>	< = 100 000 cfu/g	2900 cfu/g
<b>Yeast &amp; mold</b>	< = 100 cfu/g	40 cfu/g
<b>Enterobacteriaceae</b>	< = 100 cfu/g	< 40 cfu/g
<b>E.Coli</b>	negative	negative
<b>Salmonella</b>	negative	negative
<b>Staph Aureus</b>	negative	negative