



Arthrospira platensis
(Spirulina)

Powder

BioSyntex

MICROALGAE FOR A GREEN ECONOMY.

Product Sheet

Arthrospira platensis (Spirulina) Powder

- High protein content (>50% w.s.)
- Natural source of Vit.B12; Vit. E
- Rich in fatty acids (γ -linolenic, arachidonic)
- Source of phytosterols
- No GMO
- No allergens
- GRAS and Novel Food compliant
- Made in Italy



Spirulina Bioactivity

- Antioxidant: C-PC neutralizes and reduces the formation of free radicals
- Anti-inflammatory: C-PC is natural cyclooxygenase 2 inhibitor, the enzyme involved in inflammatory processes
- Prebiotic: stimulates the growth of lactic acid bacteria in the gastro-intestinal tract
- Antipidemic: It has been demonstrated that the intake of Spirulina contributes to the reduction of LDL and VLDL cholesterol, together with an increase in HDL cholesterol levels
- Immunomodulant: promotes NK (Natural Killer) cell activity

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