

Spirulina Pacifica

Why Hawaii?

Hawaii has unique environmental advantages for superior Spirulina production. The waters offshore are classified 'Class AA' as the cleanest coastal waters in the United States, and visibility is typically 150 feet.

It's year around high temperature, prolonged bright sunlight and pristine air and ocean make it the ideal location to grow your daily food supplement.

Nutrition remains an emerging science, and functional relationships between components in our food are still coming to light. Spirulina is a food, not a formulation. As such it provides co-factors and combinations not present in ordinary synthesized or extracted supplements. Our bodies 'know how' to use Spirulina because it is a natural wholefood.

Seniors, athletes, and those on special diets do well with Spirulina. Athletes, older people, and people on special diets have special nutritional needs. Spirulina provides carotene-rich, highly digestible nutrition in an easy to assimilate, wholefood form.

Spirulina is important for anyone wanting additional energy and anti-oxidant protection or needing supplemental nourishment such as dieters, athletes, convalescents and the elderly. Just six tablets a day (3 grams) will help supply the nutrients lacking in most of our diets. Just a few grams of Spirulina Pacifica supplies the phytonutrients contained in a whole salad.

Minerals from Mother Ocean

Only Hawaiian Spirulina draws nourishment from the world's cleanest, deepest ocean. Our facility uses ocean water drawn from a pipeline that goes down 2000 feet into the sea. Oceanographers tell us this water has been below the surface for over 2500 years. Deep water from the Pacific makes a very slow migration that starts at the poles. This deep water stays in a distinct layer, traveling like a very slowly moving river toward the tropics. Our pipeline brings this ultra-pure, mineral rich water to our ponds. We supplement our Spirulina with this deep water as a source of calcium, magnesium, and all the essential trace elements. No other Spirulina is grown with such a rich source of naturally occurring nutrients.

Why should I use it?

Doctors and Scientists recommend we eat five servings of fruits and vegetables a day. In real life, this does not often happen. Spirulina Pacifica can fill the gaps by supplying more concentrated vegetable nutrition than any other food.

Spirulina provides a wide range of delicate phytonutrients with very significant health benefits. Phytonutrients include antioxidant carotenoids known for giving fruits and vegetables their orange and yellow colors. Nutritionists recommend increasing our intake of phytonutrients to protect against the harmful effects of UV sunlight, pollution, and environmental stress.

Antioxidant vegetable nutrition – Nature’s richest source of carotenoids

Spirulina Pacifica is the richest wholefood source of beta-carotene. This places Spirulina at the top of the list of foods like carrots, sweet potatoes and papaya. And unlike synthetic or extracted supplements, Spirulina supplies three distinct forms of beta-carotene, 9-11 Cis., 13 Cis and Trans. Remember that the evidence favoring diets rich in beta-carotene is based on diets rich in green foods, not synthetic supplements. This is the reason scientists recommend beta-carotene rich foods rather than synthetic supplements. Just 3 grams provide over 14,000 i.u. of natural 100% organic beta-carotene.

Spirulina is nature's richest whole food source of the entire anti-oxidant spectrum including beta-carotene, vitamin E, selenium, methionine, cysteine, super oxide dismutase, glutathione peroxides, copper, manganese, zinc, vitamins B-1, B-2, B-3, B-5, and B-6. It is the only source of phycocyanin, an immune stimulant.

Other Essential Nutrients Found in Hawaiian Spirulina

Spirulina is exceptionally rich in GLA. Three grams provide 30mg of GLA, almost two thirds of the GLA found in a typical GLA supplement. And the GLA in Spirulina requires no extraction process or added oils. Spirulina provides GLA in a natural wholefood base, which is easy to digest and assimilate.

Spirulina supplies iron, B-vitamins, chlorophyll and superoxide dismutase. No other wholefood contains such a concentrated array of beneficial, naturally occurring compounds.

Wholefood Nutrition

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Superior Digestibility and Nutrient Absorption

Spirulina contains all the essential amino acids and is 95% digestible compared to meat at 18-20%. Most animal proteins are high in fat, calories and cholesterol that are difficult to digest and assimilate. Many plant-based supplements have cell walls made of hard indigestible cellulose. Spirulina's cell wall consists of soft mucopolysaccharides that instantly break down in digestion, releasing nutrients allowing the body to utilize valuable energy wasted on food digestion. It is low in fat, sodium, and cholesterol. Spirulina helps to naturally satisfy hunger, while it is low in calories.