

**Naturland**

# **NATURLAND STANDARDS**

## **PROCESSING**

Supplement for microalgae and microalgae products  
for human consumption

Version 05/2020

## **XII. Processing standards for microalgae and microalgae products for human consumption**

The processing standards for microalgae and microalgae products are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing microalgae and microalgae products.

### **1. Area of application**

The area of application of this standard covers microalgae (e.g. spirulina, chlorella) and microalgae products for human consumption.

### **2. Ingredients of agricultural and non-agricultural origin**

All ingredients of agricultural production are permissible which meet the certification requirements of the list of priorities shown in Naturland's standards (see Part C. VI. 4.1).

Besides this, the following regulations apply:

#### **2.1 Flavouring**

The use of enzymes is prohibited.

#### **2.2 Water and salt**

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

#### **2.3 Cultures of micro-organisms**

Cultures of micro-organisms, cultivated on organic substrata, if available.

#### **2.4 Enzymes**

The use of enzymes is prohibited.

#### **2.5 Compacting aids and coating agents**

- calcium carbonate (E 170)

#### **2.6 Mineral nutrients, trace elements and vitamins**

The use of mineral nutrients, trace elements and vitamins is prohibited. Mineral nutrients from natural sources (e. g. haptophytes) are excepted.

### **3. Permissible processing methods**

- filtering, provided permission granted by Naturland
- mechanical and/or thermal drying. The drying process must be made using a heat exchanger which prevents direct contact with the flames or with harmful smoke and gases.

### **4. Quality assurance**

Corresponding analyses of the final product must be conducted to ensure that it meets the Naturland quality criteria for microalgae. The processor/dealer must be able to provide corresponding analytical results for every lot of microalgae supplied (where applicable also those provided by manufacturer/previous suppliers/direct importers) to show they comply with the Naturland requirements.

### **5. Labelling**

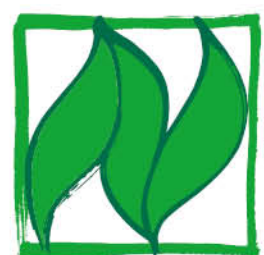
The use of iodised table salt must be clearly indicated.

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