

# Translations:Culture de la spiruline/10/en

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One of the health indicators of spirulina is its concentration. To measure it there is a very simple instrument: the Spirumeter or Secchi disk. It is a white disc at the end of an axis graduated in centimetres. The concentration of spirulina is measured by dipping the disc into the culture solution. When the disc disappears, the graduation on the surface is read, the Secchi concentration index. The lower the index, the more concentrated the spirulina is. For a healthy spirulina, the concentration should be between 2 and 4. At 2 it is very concentrated, it can be harvested. At 4 it is at its minimum cultivation concentration, for example after a harvest.