

Translations:Culture de la spiruline/33/en

With freshly pressed spirulina, cultivation can begin as early as the harvesting phase, for this purpose a large quantity of unwashed spirulina must be introduced directly into the basin. It can be kept for 3 to 5 days in a refrigerator. It takes about 500g of freshly pressed spirulina to seed a 500 litre basin. A concentration of about 4cm will be obtained with a spirum meter. The first harvest will be possible one week later.

- Dissolve the freshly pressed spirulina in a small volume of culture solution (around 30l) first by hand and then with a strainer to break up lumps.

WARNING *Foam indicates an increase in protein so spirulina that breaks: let it rest and shake more gently.*