

Translations: Culture de la spiruline/57/en

WARNING Once the spirulina is harvested, avoid touching it by hand, its culture medium (high concentration of salt and baking soda) protected it from bacterial aggression.

- Press the spirulina by hand by rotating the nylon fabric and pressing on the biomass. The pressing must be progressive. Maintain pressure until the escaping liquid turns slightly green/
- Put the spirulina in the fridge
- Rinse the material (nylon, frame, sieve) over the basin to compensate for evaporation.
- Weigh the pressed spirulina
- Compensate in food in relation to the harvested spirulina so that it can grow again and return to the maximum concentration for a new harvest :
- Mineral food: 200 ml per 100 grams of freshly pressed spirulina

"or

- Organic food: 200 ml of urine + 10ml of iron solution for 100 grams of fresh pressed spirulina