

HOW IS GALDIERIA BLUE MADE?

1 SELECT THE MICROALGAE

We start by taking the microalgae *Galdieria sulphuraria* from our algae bank and loading it into our fermentation tanks. This sterile environment is great for growing natural color sources free from external contaminants or impurities!

2 GROW THE ALGAE!

To grow large amounts of algae in a short period of time, we feed them sugars and air.

Don't worry! This doesn't result in any added sugars in your product and it saves us from using large amounts of land, water, and energy.

3 EXTRACT THE BLUE

Once a batch is complete, it is removed from the fermentation tank and the C-Phycocyanin, or the blue pigment, is gently extracted from the microalgae using water.

4 GENTLY DRY

We then gently dry the galdieria blue extract into a low-dusting granulated powder. This form improves the shelf life and makes it easily re-dispersible in liquid.

5 PACKAGE & SHIP

The final product is then packaged and sent to our customers!

follow us on social media or visit our website to learn more about caramel and natural colors

