





Fusilli

250 g

Spirulina pasta in spiral form will allow your favorite sauce to cling to all the ridges and edges. Sprinkle with herbs and spices for even more glorious flavor.

Penne

250 g

Chewy al dente penne pasta is delicious when served with a combination of your most hearty ingredients. It's tubular shape makes it ideal for sopping up all the sauciness.

Linguine

250 g

This pasta will give you the perfect swirling linguine mouth tango with a green twist! Add your own sauciness for extra pow!

Spaghetti

250 g

This classic staple is always a crowd pleaser and is bursting with nutrition too. Serve with pride and confidence that you've made a smart choice for you and your family.



FREE















SPRING SPIRULINA PASTA (50G)

8g

21mg

25% MORE PROTEIN (AND A COMPLETE PROTEIN)

2x MORE CALCIUM

AVERAGE WHEAT PASTA (50G)

6g

11mg



Vitamins & Minerals to support a healthy immune system

Published research suggests that consuming 3g to 5g of spirulina per day supports the immune systems of people and animals, and can help reduce the severity of viruses including Covid-19.

Super nutrient dense, one 50g serving of spirulina pasta contains the equivalent to:











One serving of blueberries (74g)

more than **3x** the **antioxidants**

Salmon Fillet (50g)

same amount of **vitamin A** as Salmon

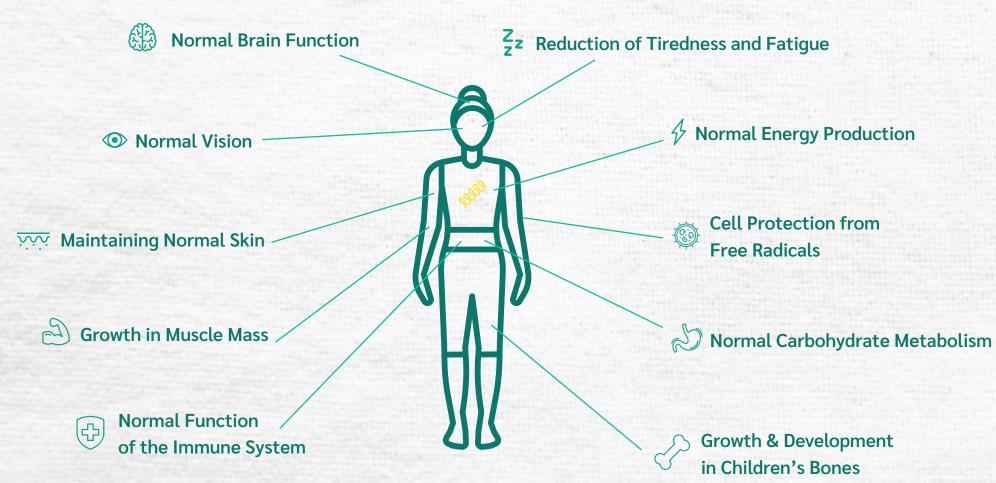
One serving of spinach (60g)

20% more Iron

SPRING SPIRULINA PASTA

contains Zinc and is a good source of Protein, Vitamins A and B1, and Iron, all of which contributes to the following benefits:





KEEP IT SUMPLE Our pasta only has 2 ingredients Wheat Semolina **Flour** ✓ NO ADDITIVES Dry NO PRESERVATIVES **Spirulina ✓** NO GMO Powder **SPRING SPIRULINA IS ECOLOGICALLY FRIENDLY:** NO PESTICIDES AND NO HERBICIDES USED











7 grams of dry Spring Spirulina

(powder, chips, crunchies, tablets or capsules)





3.5mg



= eating 130 grams of raw spinach!

11.4mg
MAGNESIUM



= eating 42 grams of banana!

116mg
POTASSIUM



= consuming **50 grams** of tomatoes!

0.3mg



= eating 240 grams
 of avocado!

7.9mg



= more than 4 times soy milk!

4.7mg



= eating 16 grams of steak!

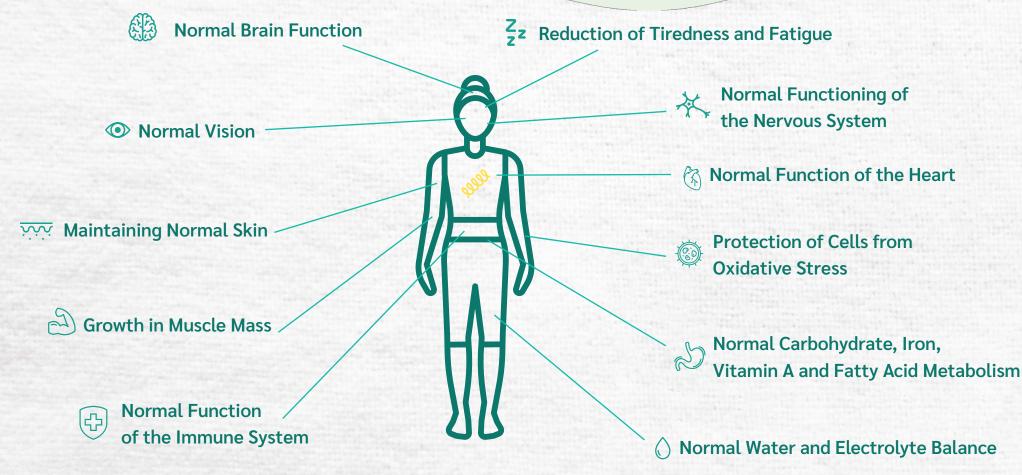


DRY SPRING SPIRULINA

(powder, chips, crunchies, tablets or capsules)

is an excellent source of Protein, Iron, Magnesium, Manganese, Potassium and Vitamin B2, and is a good source of Zinc, Vitamins A and E, all of which contribute to the following Benefits:





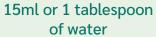


HOW TO USE SPIRULINA TO

replace Eggs



5g or 1 teaspoon of spirulina powder





5ml or 1 teaspoon of oil



1 egg





of water

1 egg



GREAT FOR BAKED GOODS!



Spirulina Energizing Nice Cream with flapors

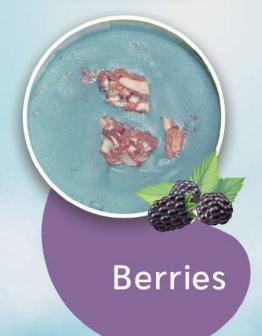




















Low Calorie, Low Carb Konjac Spirulina Superfood Noodles







Weel OUR FOUNDER

SAUMIL SHAH, FOUNDER & CEO

Saumil is a graduate of the Georgia Institute of Technology in Atlanta, GA USA. He holds Bachelors and Masters degrees in Aerospace Engineering. After completing university he worked 3 years at Pratt & Whitney in aircraft engine design before moving to GE. Over a period of more than 14 years there, Saumil held various positions in engineering, quality control, sales, legal and senior management.

After his successful roles at GE, Saumil decided to pursue his passions as an environmentalist and entrepreneur by founding EnerGaia. He has conducted extensive research; developed a new algae bioreactor system; built a project site; and assembled a topnotch local team of microbiologists, carbon experts, food & beverage industry leaders, and socially minded individuals to support the company's goals and objectives.

www.energaia.com



OUR PRODUCTS & Ory

Spring Spirulina founder and CEO Saumil Shah, left his career as a rocket scientist to become a champion and producer of spirulina. His attraction to the super- nutritious and ancient food source was its high protein content and the fact that it has been in outer space as a food for our astronauts! Saumil found that he was able to produce spirulina in a new way that eliminates contamination risk and greatly improve the taste, making spirulina a delicious ingredient in mainstream foods and boosting nutritional values by adding a significant amount of a complete plant-based protein, antioxidants, iron, calcium and much more.

His vision is to incorporate the superfood spirulina as a key ingredient in mainstream foods, so others can discover its benefits. This is what inspired him to create Spring Spirulina products that are so densely packed with important nutrients for a healthy diet.

Saumil, also created a social enterprise in Southeast Asia where some of the spirulina in Spring Spirulina products is grown by rural farmers to earn a living wage and improve their livelihoods while also helping their families benefit form the nutrition in spirulina. Unlike other spirulina products, Spring Spirulina products contain a significant amount (5% to 15%) of spirulina contributing to their high plant-based protein content and their dark green color. This is also why a single serving of each Spring Spirulina product provides all the health benefits of a full serving of spirulina. For example, each serving of Spring Spirulina Pasta has more protein, iron, vitamin A and calcium than a serving of average wheat pasta. Just like average wheat pasta, Spring Spirulina Pasta blends wonderfully with your favorite sauces and toppings.

Spring Spirulina officially launched in late 2020 and is headquartered in Bangkok and Singapore.

www.springspirulina.com



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