



### **Source and environmental conditions**

The Chlorella is ecologically grown outdoors on Ishigaki Island, a beautiful coral reef and mangrove jungle, located at the southern tip of the Japanese archipelago. The Chlorella grows in a pristine environment with tropical sunshine, pure air and fresh mountain spring water rich in minerals.

The Chlorella is produced with food-grade nutrients and without pesticides and is considered to be the finest Chlorella anywhere, renowned for its purity, digestibility, taste and CGF content. Particularly high content of chlorophyll and chlorella extract is a vital characteristic of this Chlorella.

### **Potency and Purity**

Rigorously tested by the Japanese government and independent laboratories for potency and purity. The Chlorella is free of toxic residues and has no chemical additives.

No agrichemicals nor pesticides are detected in the Chlorella as shown in Japan Food Research Lab. Analysis Certificate No.103044178-002 dated May 20, 2003 issued by Japan Food Research Lab. \*\*LD= Minimum limit of determination

BHC ..... Not detected (LD\*\* 0.02ppm)  
DDT ..... Not detected (LD 0.02ppm)  
Aldrin ..... Not detected (LD 0.01ppm)  
Dieldrin .... Not detected (LD 0.01ppm)  
Endrin ..... Not detected (LD 0.01ppm)  
EPN ..... Not detected (LD 0.05ppm)  
Parathion ..... Not detected (LD 0.05ppm)

The Chlorella powder is processed under rigid quality control and sanitation standards with no foreign object, bacteria and other algae observed.