



Isochrysis galbana (T-ISO)

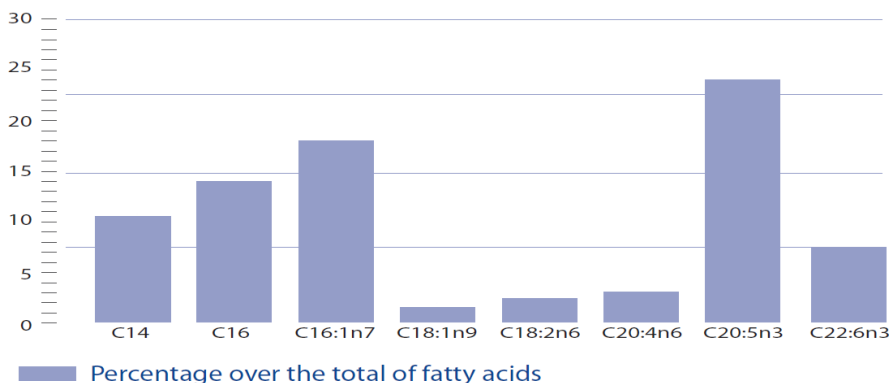
High quality *Isochrysis galbana (T-ISO)* cultured in closed tubular photobioreactors, free of colorants, preserving agents and additives.

Biochemical composition: High protein content (44.5% dry weight) and an optimal profile of polyunsaturated fatty acids (PUFAs), of which between 23% and 25% are Eicosapentaenoic acid (20:5n-3, EPA), 3% to 5% are Arachidonic acid (20:4n-6, ARA) and 7% to 10% are Docosahexaenoic acid (22:6n-3, DHA).

Nutrition value (per 100 g)	
Protein	43 - 45 g
Fat	24 - 26 g
Carbohydrates	23 - 25 g
Minerals	6 - 8 g

Isochrysis galbana (T-ISO) is a brown microalgae of great interest to the cosmetics industry for both, its composition and its exclusivity and differentiation potential, being a strain with a complex culturing process.

Percentage over the total of fatty acids



Excellent profile of carotenoids!

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