



**Figure 5.** Even though PSS Ltd plant is located in pristine nature of Tamil Nadu India, we have a decent road to farm – logistics proofed!

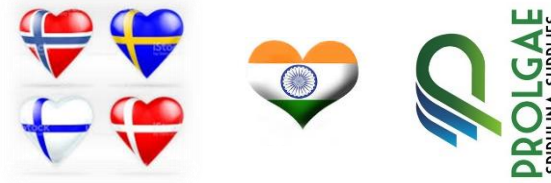
**References:**

1. **Constant lab tests and monitoring of the whole process.**
2. Ultra-pure **ground water** used.
3. **Own sealed pipeline** in the plant.
4. Location in the **ultrapure nature area.**
5. **Certificates and memberships** see <https://www.prolgae.com/certificates>
6. **Latest test results** see <https://www.prolgae.com/LatestTestResults>
7. Weekly **safety checks** in our own lab
8. **PAH contamination analysis** in 3<sup>rd</sup> party lab.
9. The **microbial test** in SGS France SA lab. Further see <https://www.prolgae.com/LatestTestResults>

Thus, we guarantee that as our customer you will get **Nordic quality level Organic Sundried Spirulina with affordable price and trusted deliveries.**



**Figure 6.** CEO A. Sadasivam (India) and CIO M. Rautio (Finland)



**Figure 7.** Our customer package



Call 24/7 our Service Line +358 50 3850011 (english, swedish, finnish)

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**Now available!**



**100% Pure, 100% Organic, Sundried Spirulina** ❤️

**Famous for Nordic Organic Food Principles**



Yes, this is all low carbonfootprint material

## Our diamond Product

- **100% Pure 100% Organic Sundried Spirulina**
- **Protein content over 70%** of the weight – **all essential amino acids** 🧠
- Sundried means **extra energy, added D-vitamin and delicious taste**
- **Whole logistics** from farm to customer is monitored with **Nordic Standards and engineers.**



**Figure 1. Pond constructions – latest food producing standards are 100% met.**



**Figure 2. State-of-the-art equipment to certain high-quality Spirulina.**



**Figure 3. Ready-made Spirulina nibs.**



## Our Story - Myth to Bust!

**Why Spirulina, 3.5b years old fountain of life superfood, costs the same as clinical medicines?**

In 2016 Mika Rautio got a message from Aakas Sadasivam, keen and inspired Aerospace Engineer from Coimbatore, India. He told their university and free time studies of the ultimate solution for low-price-high-quality-Spirulina and having a pilot farm already running. For some higher reason, he has as a heritage small but perfect plant of land in pristine Tamil Nadu area - ultrapure air and soil, best possible tropical sunny climate. Fruitful ponderings flowed via wild ideas to plausible concrete actions and finally, after months of revisions, we decided to seam our forces and here we are - Prolgae Spirulina Supplies (PSS) Ltd company, involving of 15 people, is producing affordable best-in-class 100% Organic, 100% Pure, Sun-Dried Spirulina! Two years has passed with highs and lows, cultural variances between Nordic Countries and India has justly become clear, but so many bedlams have been gladly solved 😊. Heaven only knows where this all takes us, but we really started The Project earlier just dreamt of - **wellbeing for local people and healthy sustainable food for one and all!**

## Organic Sundried Spirulina Cultivation – who? what?

- majority of the **owners** of the Prolgae Spirulina Supplies Pvt Ltd are **sited in Finland.**
- they carry **the full duty of the company been trusted and all the products always been best-in-class.** You know the high standard of the Finnish/Nordic Food Safety and Quality Systems. This has been the main idea to build this joint Finland-India company – **first-rate spirulina with diffident price around the world.**
- As our customer **you benefit your spirulina**
  - comes from source famous for Nordic Organic Food Principles
  - grows in pristine nature of Tamil Nadu
  - is cultivated with aerospace engineers' passion
  - is EU Green Leaf labelled.
- In construction phase we used Dr. R. Sivakumar's *Divya Consultancy Services Ltd* services to build the 100% pure and 100% organic plant. See further <http://seagrasstech.com/strategic-advisors/>.
- sun-drying happens safely in 35-42 degree Celsius. -> **delicious taste, added Vitamin D and all nutrients remain** compared to hot spray-drying.

