

# Algae Production Industry Develops Parameters and Standards

Algae can be made into nutraceutical Omega 3 EPA/DHA, cosmetics, feeds, food and bioplastics. The National Algae Association is forming a new Parameters and Standards Committee's for the commercial cultivation, harvesting and extraction of algae biomass and oil made into co-products. Going forward, NAA will require third-party testing for commercial algae production of *haematococcus pluvias*, *Botryococcus braunii*, *Chlorella*, *Dunaliella*, *Nannochloris*, *Nannochloropsis*, *Scenedesmus*, *Spirulina* plus other freshwater and saltwater strains.

## National Algae Association Goals:

- Identify parameters and standards in commercial cultivation, harvesting and extraction methods.
- Test raw biomass materials based on purity and compliance to create certain classes of material.
- Testing and documentation for assignment of specs and quality seals.
- Identify current regulations for algae-based ingredients.
- Areas to include: Dietary Supplements, Cosmetics, Food, Feed and other markets on a case by case basis.
- Setting standards to ensure compliance with the applicable regulations, making test results available and facility audits.
- Analytical methods validated in a US laboratory at minimum particular matrix as a requirement for the National Algae Association and its members to implement, if not already validated a method.
- Feasible to do a Multi-lab Validation, with at least 2 labs in establishing higher standards. Testing protocol and ensure the lab accountability in producing solid results that can be examined by commercial algae production industry experts.
- Raw biomass materials will be tested based on purity, excipients and compliance type to help designate certain classes of material which would allow for the assignment of a specific Quality Seal to attempt to mitigate counterfeit ingredients, if possible.

For further information contact: [info@nationalalgaeassociation.com](mailto:info@nationalalgaeassociation.com)