

Organic Phycocyanin



What is organic phycocyanin powder?

Organic Phycocyanin Powder is meticulously produced from 100% pure, organically cultivated *Spirulina platensis* (blue-green algae). Through a precise, gentle water-based extraction process, the phycocyanin complex is isolated and purified from the spirulina biomass. This selective process concentrates the active pigment and protein, followed by careful filtration and low-temperature drying to preserve its brilliant blue color and biological activity. The organic certification guarantees that the raw materials are cultivated without synthetic pesticides, herbicides, or genetically modified organisms, and are processed without artificial additives, aligning with strict clean-label and natural ingredient standards.



Phycocyanin is the primary active compound responsible for Spirulina's vibrant blue hue and much of its remarkable health benefits. It is a powerful **antioxidant**, far surpassing the activity of many common antioxidants, and exhibits significant **anti-inflammatory** properties by inhibiting key inflammatory enzymes. Furthermore, research suggests its role in supporting immune function, promoting cellular health, and potentially aiding detoxification. Its exceptional natural blue color makes it an ideal natural food colorant, while its high protein content and impressive array of amino acids add significant nutritional value. Our **Organic Phycocyanin Powder** offers unmatched purity, vibrant color, and potent health benefits for your innovative product formulations.

Specifications

Attribute	Details
Common Names	Organic Phycocyanin, Organic Blue Spirulina Powder, Organic Blue Majik, Organic Spirulina Extract
Latin Name	<i>Spirulina platensis</i>
Source	100% Organic <i>Spirulina platensis</i>
Extraction Method	Water Extraction
Phycocyanin Content (min.)	E.g., 25%, 30%, 35% (optical density, E620/E280 ratio or by protein content)
Color Value (E1% 620nm in H2O)	Customizable, typically >18.0 - >30.0, indicating color intensity and purity
Appearance	Fine, uniform, vibrant blue powder

Attribute	Details
Flavor	Mild, neutral, very subtle seaweed notes (significantly less than whole spirulina)
Texture	Fine, free-flowing powder
Solubility	Excellent, highly soluble in cold water
Protein Content	High, typically 40-60% (as a protein-pigment complex)
Moisture Content	Max 6%
pH (1% solution)	6.0-7.0
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent, low heavy metals)
Heavy Metals	Low levels, compliant with international regulations
Key Characteristics	Natural blue colorant, powerful antioxidant, anti-inflammatory, immune support, clean label
Dietary Suitability	Vegan, Gluten-Free, Non-GMO, Allergen-Free

Key Features

- **Stunning Natural Blue Colorant:** Provides a vivid, stable blue hue, offering a clean-label and eye-catching alternative to artificial food dyes.
- **Potent Antioxidant Power:** Contains high levels of phycocyanin, a superior antioxidant that effectively neutralizes free radicals and helps protect against oxidative stress.
- **Strong Anti-Inflammatory Properties:** Research indicates phycocyanin's ability to inhibit pro-inflammatory enzymes, contributing to a balanced inflammatory response.
- **Immune System Support:** Helps modulate and enhance immune cell activity, strengthening the body's natural defenses.
- **Protein-Rich Superfood:** As a protein-pigment complex, it offers a significant protein content (40-60%) with a full spectrum of amino acids.
- **Highly Bioavailable:** Its unique structure ensures excellent absorption and utilization by the body.
- **Excellent Solubility & Stability:** Dissolves readily in cold water for smooth applications and maintains its color stability in various pH ranges (neutral to slightly acidic).

- **Organic & Clean Label:** Certified organic, ensuring cultivation and processing without synthetic pesticides, herbicides, GMOs, or artificial additives.
- **Mild Flavor Profile:** Unlike whole spirulina, phycocyanin has a very mild, neutral taste, making it easy to incorporate into diverse formulations without impacting sensory appeal.

Applications

Our **Organic Phycocyanin Powder** is a highly versatile and increasingly in-demand ingredient for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

- **Functional Beverages:**
 - **Blue Lattes & Smoothies:** Creates vibrant, healthy, and Instagram-worthy drinks.
 - **Juice Blends & Functional Waters:** Adds natural blue color and antioxidant benefits to ready-to-drink beverages.
 - **Protein Shakes & Meal Replacement Drinks:** Enhances nutritional profile and visual appeal.
- **Nutraceuticals & Dietary Supplements:**
 - Key ingredient in **antioxidant formulas**, anti-inflammatory supplements, and immune support blends (capsules, tablets, powdered mixes).
 - Used in detox and cleansing supplements.
- **Confectionery & Desserts:**
 - Natural blue colorant for candies, gummies, chocolates, ice creams, yogurts, and baked goods.
 - Adds superfood benefits to healthier dessert options.
- **Functional Foods:**
 - Incorporated into health bars, snack bites, and superfood blends for color, protein, and health benefits.
- **Cosmetics & Personal Care (Topical):**
 - Used in natural skincare products like masks or cleansers for its antioxidant properties and natural blue tint.

Why Choose Our Organic Phycocyanin Powder?

Partnering with us for your **Organic Phycocyanin Powder** needs ensures a premium, scientifically relevant, and visually captivating ingredient that aligns with major consumer trends:

- **Unmatched Vibrant Blue:** Offers a truly unique and appealing natural blue color that stands out in the market, drawing consumer attention.
- **Guaranteed Organic Certification:** Our phycocyanin adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Potency & Bioavailability:** Our advanced extraction methods ensure high purity and concentration of active phycocyanin, maximizing its health benefits.
- **Excellent Functionality:** Its high solubility, mild flavor, and vibrant color make it exceptionally easy to integrate into a wide range of formulations without compromising sensory attributes.
- **Consistent Quality & Purity:** Rigorous quality control and testing protocols ensure a reliable, pure, and safe product batch after batch, meeting international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.
- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: What is Phycocyanin, and how is it related to Spirulina?

A: **Phycocyanin** is a blue pigment-protein complex found exclusively in spirulina (*Spirulina platensis*) and some other blue-green algae. It is the active component responsible for Spirulina's blue color and many of its acclaimed health benefits, making it a "super-antioxidant."

Q: What makes Organic Phycocyanin Powder a "clean-label" colorant?

A: Our **Organic Phycocyanin Powder** is derived from naturally occurring organic spirulina through a water-based extraction process, without the use of artificial solvents, colors, or additives. This makes it a transparent and wholesome alternative to synthetic blue dyes.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Phycocyanin Powder** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place, away from direct sunlight and moisture, in its original sealed, airtight packaging.

Q: Does Organic Phycocyanin Powder have a "fishy" or "algae" taste?

A: No, unlike whole spirulina powder, **Organic Phycocyanin Powder** undergoes a purification process that removes the compounds responsible for the characteristic "fishy" or "algae" taste. It has a **very mild, neutral flavor**, making it highly adaptable for various formulations.

Q: Is Organic Phycocyanin Powder heat stable for baking or hot beverages?

A: Phycocyanin can be sensitive to prolonged exposure to high heat and extreme pH values (highly acidic or alkaline environments), which can cause degradation of color and potentially activity. For best results in heat applications, we recommend adding it after cooking or at lower temperatures. It performs best in neutral pH conditions.

Packing

