



# Presse Release



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## Cap Spiruline sélectionnée par la Région Sud

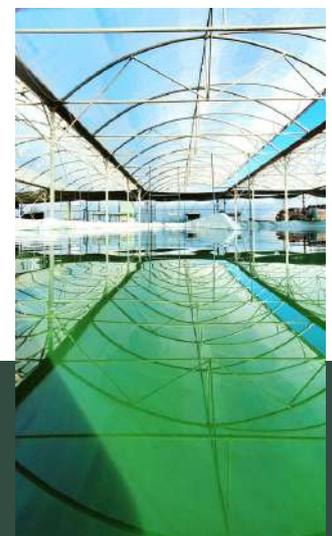
Spirulina, this superfood with multiple benefits, is gaining recognition in the agricultural landscape of Southern France. This year, Cap Spiruline has been selected by the Région SUD to proudly represent the local terroir at the Salon International de l'Agriculture in Paris. This recognition follows the achievement of the "100% Valeurs du Sud" label, highlighting the excellence of regional products.



Cap Spiruline is a company that cultivates spirulina using traditional methods while ensuring environmentally friendly practices. Located in La Garde, in the south of France, it benefits from an ideal climate for growing this microalgae, which requires warmth and natural light to thrive.

Spirulina is renowned for its exceptional nutritional richness: it contains complete proteins, vitamins, minerals, and antioxidants. Often referred to as a superfood, it is used to boost energy, strengthen the immune system, and combat nutritional deficiencies. It is also highly valued by athletes and individuals seeking a more plant-based and sustainable diet.

Mathieu Quentel, the producer, emphasizes traditional production methods to ensure the purity and optimal quality of spirulina, without the use of pesticides or chemical fertilizers. The spirulina produced is available in various forms, such as flakes, tablets, or powder, making it easy for consumers to incorporate this superfood into their daily routine. Focus on Cap Spiruline!



More informations and shop online on :

[www.capspiruline.com](http://www.capspiruline.com)