

CODEGAZ AND SPIRULINA

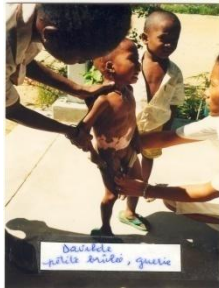
*CODEGAZ is specialized in spirulina cultivation.
Approximately 10 000 children are saved per year
by the achievements of CODEGAZ.*

Achievements of CODEGAZ :

1993 - 1995	BENIN
1997	TOGO
1999 - 2004	BURKINA FASO
2000	BENIN
2003	GABON
2003 - 2009	MADAGASCAR
2005 - 2007	NIGERIA - SENEGAL AND MALI



MADAGASCAR



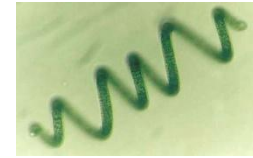
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Who I am, For whom...

Spirulina is an algae (cyanobacteria) microscopic and multicellular appeared 3.5 million years ago. It occurs in alkaline and brackish lakes in warm regions.

Consumed by the Aztecs and nowadays by Kanembous Lake Chad, appreciated since past twenty years by dietetics professionals for its nutritional and medical qualities. It is an excellent food supplement for everyone but especially for children suffering from malnutrition and adults whose immune systems get weakened by disease.

This algae contains 50-70% protein supplement (no deficiencies in amino acids), vitamin B (especially B12), beta-carotene (a vitamin that is also pro-vitamin A), iron, Calcium: 2 to 5 g per day is enough to provide nutrients needed by the body and generally not found in the daily diet of people suffering from malnutrition.

It also provides some element stimulating immune defense that is made vulnerable by malnutrition

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ITS CULTIVATION

The cultivation is done in water pools containing mineral salts and brewed slowly by a very simple device : to grow spirulina needs water, sunlight and minerals. It also needs CO₂ (hence the agitation and sometimes the addition of bicarbonate).



Spirulina farm of KOUDOUGOU at BURKINA FASO

A major advantage of Spirulina cultivation is that it can be practiced in dry areas because it needs little water and reproduces very quickly (+ 20% per day).

Harvesting is done by shifting the floating layer that is filtered, pressed, dried and packaged (extrusion by gun).

Being the growth rate of this photosynthetic micro-organism faster, it provides up to 20 times more protein per hectare than soybeans. This productivity also rises from the fact that spirulina is entirely edible, and all the energy inputs used in production are valued and, in a conventional agricultural production, only a small percentage of the crop (or animal farming) is actually edible.

Some experimental data :

- 3500 indian children out of 4 000 having vitamine A defeciency, have been cured after 5 months treatment

In Bangui, a two month treatment has cured 15 children of Kwashiorkor : in 15 days, the oedema disappeared and weight gain is observed.

FOR WHOM



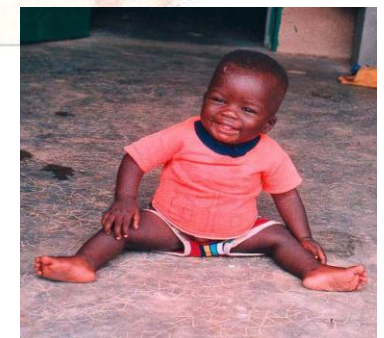
There is currently 130 million newborns to nourish each year. How the earth will nourish 8 billion people in 2025, while the system today does not allow to feed six billion? How to consider a possible population of 10 billion in the year 2050 ? All the experts agree that it is not the amount of food produced is lacking, but its access. Overall, it is the hunger and malnutrition, inspite of abundance.

The humanitarian disaster of hunger and malnutrition is clearly identified by all the UN agencies in nearly 90 countries. These victims deserve as much as attention as the victims of war.

For a child, 2 to 5 g per day and 5 to 10 g for an adult, we can overcome this disaster



BEFORE



AFTER