Quality and Safety Standards for Spirulina
for the USA Natural Foods Industry

The Natural Products Quality Assurance Alliance (NPQAA)
and The Natural Nutritional Foods Association (NNFA)

Extraneous Materials.
For USA human consumption only, testing of each production lot is required. *US FDA Guideline acceptance criteria.
1. Insect fragments *less than 150/50g AOAC 990.16th ed.
2. Rodent hairs *less than 1.0/100g AOAC 990.09

Heavy Metals. Shown by a typical analysis of spirulina:
1. Lead less than 2.5 ppm AOAC
2. Arsenic less than 1.0 ppm AOAC
3. Cadmium less than 0.5 ppm AOAC
4. Mercury less than 0.05 ppm AOAC

Supplementary Guidelines. Shown by a typical analysis of spirulina:
1. No pesticides
2. No herbicides
3. No dyes
4. No preservatives
5. No stabilizers
6. No irradiation

Spirulina finished products
Finished products for human consumption shall meet all relevant USA food quality and safety standards, and shall follow the appropriate Good Manufacturing Practice Guidelines.

Minimum Nutritional Content. To be determined

Moisture. Acceptance criteria for each production lot:
1. Moisture less than 7% AOAC

Bacteriological Assays. Acceptance Criteria:
1. Standard Plate Count less than 200,000/g FDA Bacteriological Manual
2. Molds less than 100/g FDA Bacteriological Manual
3. Yeast less than 40/g FDA Bacteriological Manual
4. Coliforms less than 3/g FDA Bacteriological Manual
5. Salmonella negative FDA Bacteriological Manual

Product shelf life:
Producers of finished products shall determine nutrient statements on labels based on both bulk spirulina powder analysis and nutrient changes due to tableting and bottling and package shelf life.