



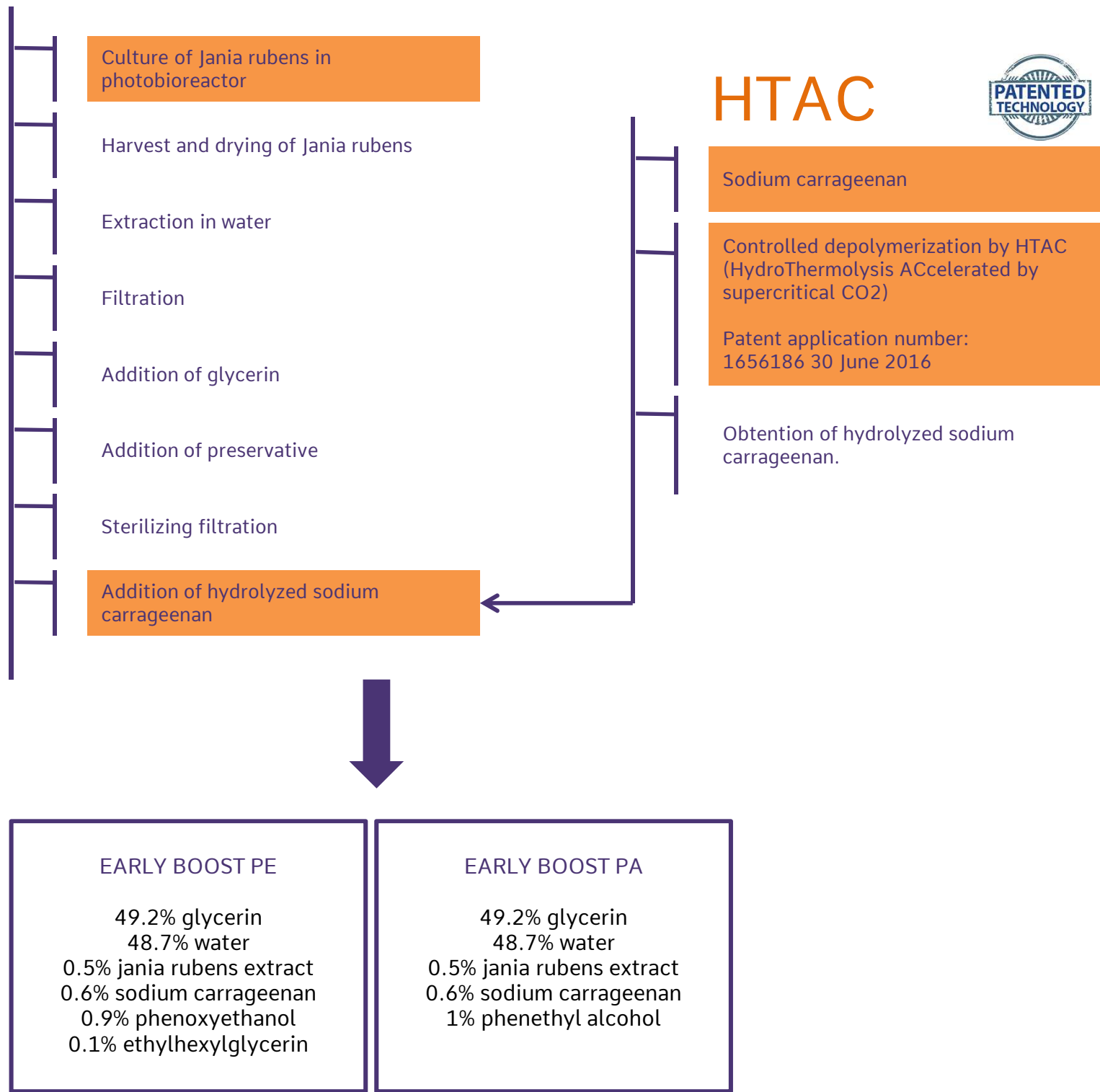
CODIF

Technologie naturelle

EARLY BOOST

SOURCING & PROCESS

MANUFACTURING FLOW CHART



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STARTING MATERIAL: JANIA RUBENS

Scientific name: jania rubens
Part used: whole alga
Is it a protected specie? no
Country of origin: France
Area of origin: Brittany

HISTORICAL SOURCING

First harvest/identification: isolated and purified by E.Gasparotto (Codif International) in 2006
Specific story linked to its identification: cultivation method initiated from 1mm purified fragment
Is the specie concerned by Nagoya? no

CULTIVATED RAW MATERIAL

Cultivation method: culture in photobioreactors
Exclusive to Codif? yes
Cultivation surface area: photobioreactors capacities from 500L to 750L
Periodicity of the culture: all year long
Seasonality of culture and number of harvest per years: all year long
Harvest method (handmade, specific tools?...): not relevant
Is there a control of waters or ground quality? Culture medium mainly composed of filtered seawater
Conditioning after harvest: drying
Any certification linked to the grower: ISO14001

TRANSFORMATION TECHNOLOGY

Fed-batch cultures in photobioreactor with daily supply in specific nutriments. After extraction with water, the extract is supplemented in glycerin to stabilize the complex during the addition and the solubilisation of the carrageenan.

Benefits of the culture in photobioreactors

- Preservation of the perenity of the alga Jania rubens in nature
- Preservation of the ecosystem supported by Jania rubens in nature
- Constant quality and purity of the raw material
- Management of secondary metabolites production like taurine



STARTING MATERIAL : SODIUM CARRAGEENAN

ORIGIN OF SODIUM CARRAGEENAN

Obtained from the alga *Furcellaria lumbricalis*

Scientific name: *Furcellaria lumbricalis*

Part used: whole alga

Is it a protected specie? no

Country of origin: Estonia coast-Scandinavian surrounding sea area

Area of origin: near Saaremaa Island

HARVESTED RAW MATERIAL

Harvested method: gill-netting

Exclusive to Codif? no

Seasonality and number of harvest per years: variable

Is there a control of waters or ground quality? Harvest authorization delivered by Estonian Environment Minister and quality of algae controlled by the National Health Department.

Conditioning after harvest: natural drying (air and sun)

Any certification linked to the grower: authorization delivered in accordance with preservation of natural resources.

OBTENTION OF SODIUM CARRAGEENAN

Water extraction

Quality control: the supplier is audited by Estonian Veterinary and Food Office <http://www.vet.agri.ee/?op=body&id=315> according to HACCP.

TRANSFORMATION OF SODIUM CARRAGEENAN

PATENTED TECHNOLOGIE HTAC: HYDROTHERMOLYSIS ACCELERATED BY SUPERCRITICAL CO₂,

Sodium carrageenan is added to subcritical water enriched with supercritical CO₂, Supercritical CO₂ gives subcritical water acid characteristic. Once acidified by supercritical CO₂, subcritical water promotes the depolymerization of sodium carrageenan.

This technology ensures fine depolymerization, with very high reproducibility rate, and without any wastes rejected in environment.





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