

## ABOUT THE UGANDAN SPIRULINA PROJECT:

### Production:

**Spirulina** requires less energy input per kilo than soy or bovine protein

**Spirulina** uses less water per kilo of protein than other foods as the water is recycled back to the ponds after harvesting.

**Spirulina** is a big oxygen producer that is even more efficient than trees and forests to absorb Carbon dioxide and release Oxygen.

The simple method of farming **spirulina** is especially suited to tropical developing countries.



### The goal of this project is:

- ▶ To produce and distribute Spirulina locally in the area of Entebbe as a therapeutic and complementary food which will improve and balance the local dietary intake.
- ▶ To create a technically and financially autonomous structure of 500 m<sup>2</sup> which will employ about 5 persons locally with strong ethical and social values.



### HOW TO CONTACT US?

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# EWAD SPIRULINA

## 100% NATURAL

**“THE MOST NUTRITIOUS FOOD  
ON EARTH”**



**Richest protein source  
Vitamins  
Minerals  
Powerful antioxidant**

**Soon Produced in Entebbe!**