

Spirulina prices reflect true costs

7.4. The Hidden Costs of Food

Hidden Costs	Spirulina* algaculture	Organic farming	Agribusiness crops	meat/ dairy
Poisons in foods (from production and processing)				
Pesticides	NO	NO	YES	YES
Herbicides	NO	NO	YES	YES
Preservatives	NO	NO	YES	YES
Additives	NO	NO	YES	YES
Animal antibiotics	NO	NO	NO	YES
Carcinogens	NO	NO	YES	YES
Higher medical costs (cancer, heart, organ and degenerative disease)				
Your medical bills	NO	NO	YES	YES
Medical insurance	NO	NO	YES	YES
Gov't health payments	NO	NO	YES	YES
Genetically Modified Organisms (GMOs)				
Unknown health risks	NO	NO	YES	YES
Government farm subsidies (higher taxes)				
	NO	NO	YES	YES
Ecological destruction (from poor resource management)				
Loss of topsoil	NO	NO	YES	YES
Loss of fresh water	NO	NO	YES	YES
Loss of forests	NO	NO	YES	YES
Greenhouse effect	NO	NO	YES	YES
Loss of plant/animal species	NO	NO	YES	YES
Toxic cleanup costs coming due				
Soil pollution	NO	NO	YES	YES
Water pollution	NO	NO	YES	YES
Cleanup costs	NO	NO	YES	YES
Global militarization costs (higher taxes)				
	NO	NO	YES	YES
Higher debt burden (taxes and interest)				
	NO	NO	YES	YES
Exploitation				
Earth resources	NO	NO	YES	YES
Animal torture	NO	NO	NO	YES
Human suffering	NO	NO	YES	YES
Overall: Sustainable Path				
	YES	YES	NO	NO

a. source: Earthrise Farms.

Like growing organic food, growing spirulina does not hide costs. Eating spirulina and organic foods will improve your health and lower your medical bills, compared to a diet rich in meat and conventionally grown foods. There are no big government subsidies for spirulina. Ecological cultivation does not cause pollution, soil erosion, water contamination or forest destruction.

Production costs range from \$10 to \$20 per kilo for commercial farms, depending on size and location.

Farms with resource advantages like those in alkaline lakes may have lower production costs, ranging from \$5 to \$15 per kilo. Farms with year-round tropical growing seasons, energy and nutrient advantages, and extraction facilities for high-value products, may be able to produce a protein byproduct for a few dollars per kilo. This will become more price competitive with conventional proteins when the hidden costs of

food production are taken into account. Whether or not the hidden costs are added in, spirulina production has resource advantages over conventional foods.