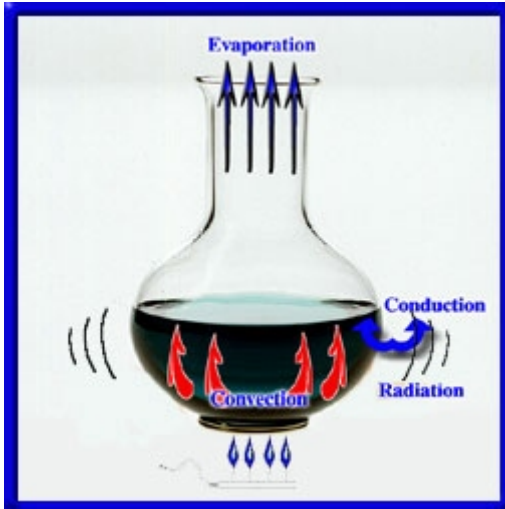


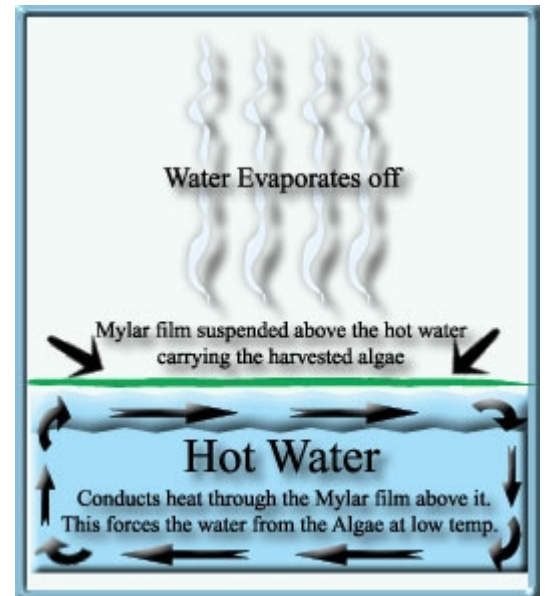
Refractance Window™ Technology is a proprietary drying process that uses heat transfer technology and the specific properties of water to gently remove moisture from *Aphanizomenon flos-aquae* while maintaining maximum integrity of the natural algae. Refractance Window™ Technology's superior quality over other methods of drying has been established by scientific studies



What is Refractance Window™ Technology?

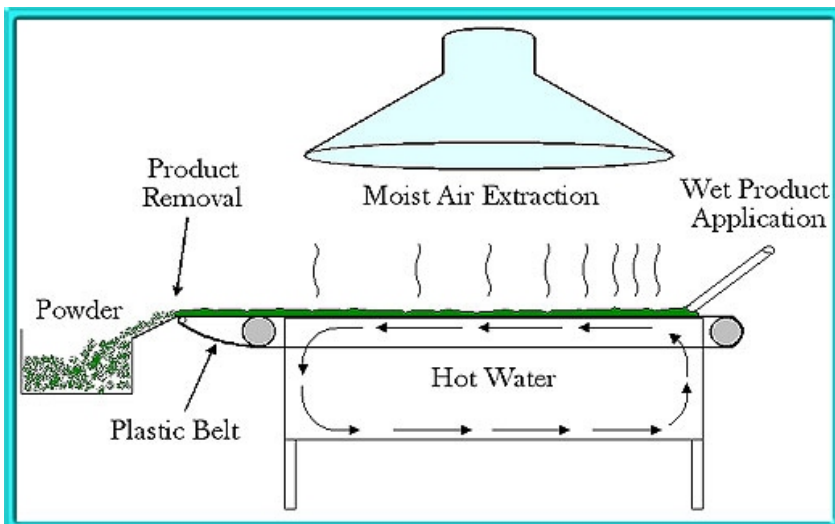
The term "Refractance Window™ Technology" refers to the fact that the dryer utilizes the very properties of water to drive water out of the product. In brief, when water is placed over a heating source, heat gets dispersed in the water through convection. As it absorbs heat, water transmits infrared energy to the outside in three ways: evaporation, conduction, and a little is transmitted through radiation. If the water's surface is covered by a transparent medium such as plastic, evaporation and its associated heat loss are blocked and only conduction occurs.

The plastic membrane acts like a mirror reflecting infrared energy. But when a moist material is placed on the plastic surface, the water in the material creates a "window" that allows for the passage of infrared energy. For a brief moment, the water in the material allow for radiation, conduction and evaporation all to occur, providing for exceptionally effective heat transfer. However after a few minutes, as the material dries, the infrared "window" closes and conduction remains the only means of heat transfer. Since plastic is a poor heat conductor, little heat is lost and transferred to the product. Therefore, when dried with Refractance Window™ Technology, algae is exposed to heat for only a brief moment, delivering algae that is closest to its natural state.



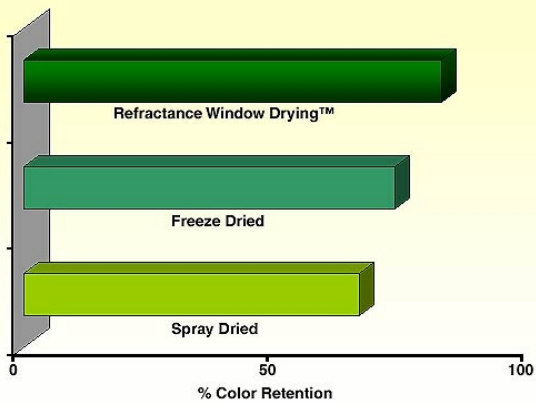
How does drying take place in a Refractance Window™ Technology Dryer ?

Liquid algae is placed on the surface of the dryer's conveyor belt. The belt is a food grade mylar (transparent polyester film) set on the surface of hot water. Heat from the circulating water is conducted to the belt and

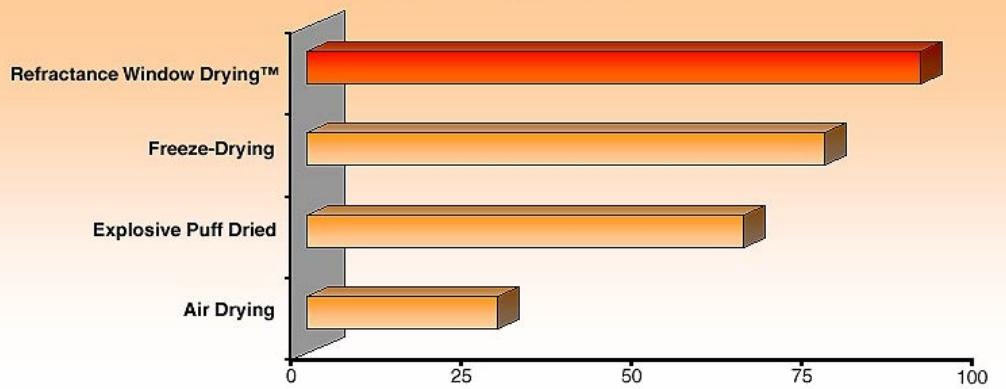


then into the water present in the product to be dried, gently speeding the natural process of evaporation while protecting natural nutrients. As the product dries and water evaporates, heat ceases to be transmitted to the product. This prevents the degradation of delicate nutrients, as well as the degradation of pigments and essences responsible for color and flavor. Refractance Window™ Technology Drying maintains algae temperature far below the temperature of the circulating water beneath the conveyor belt and protects algae's delicate nutrients from oxidization.

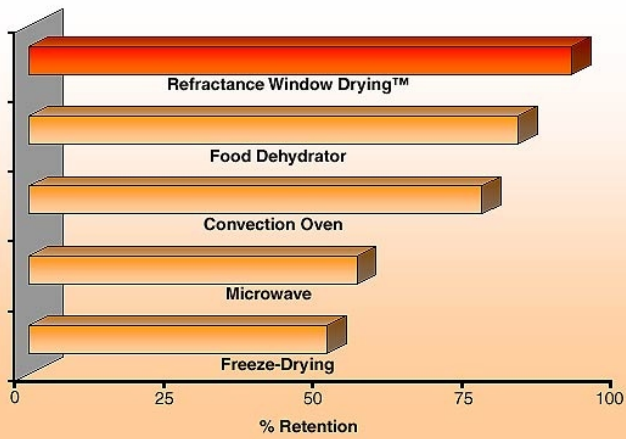
Color and Flavor Retention



% Beta-Carotene Retention



Total Carotene Retention



Kinetics of Drying

