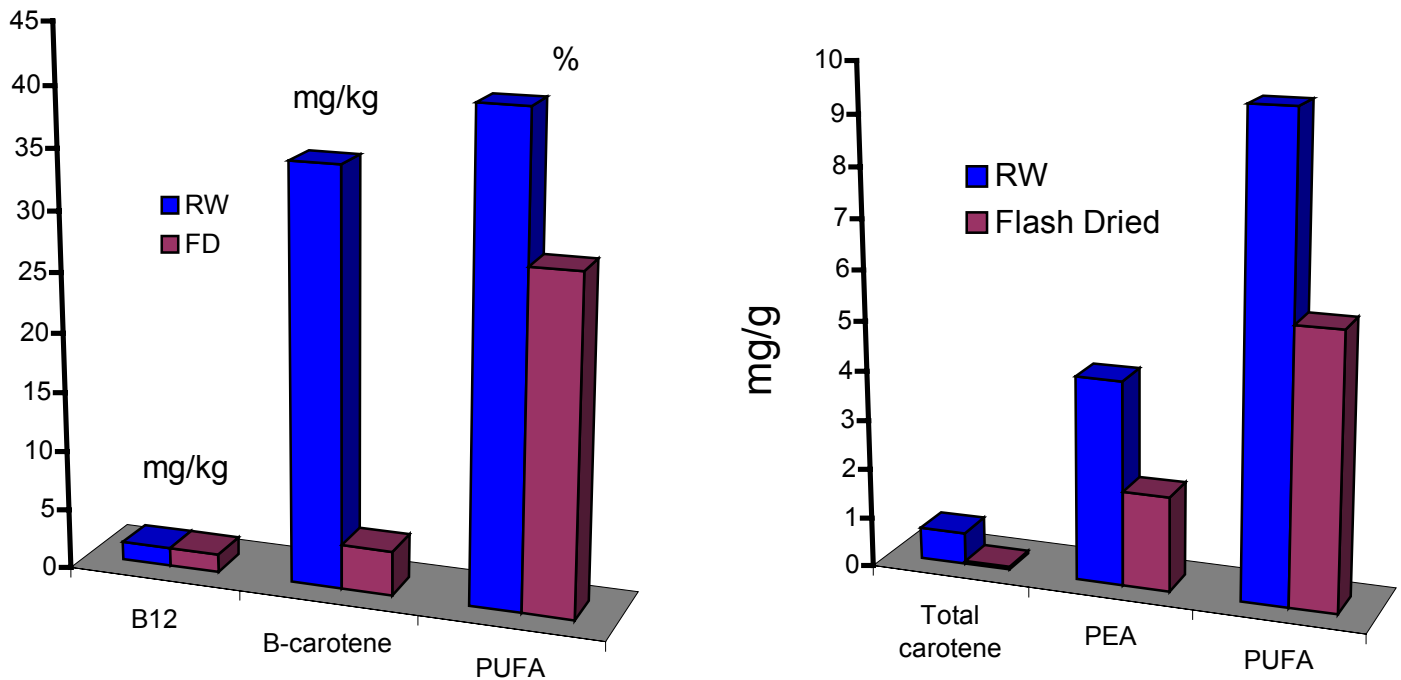
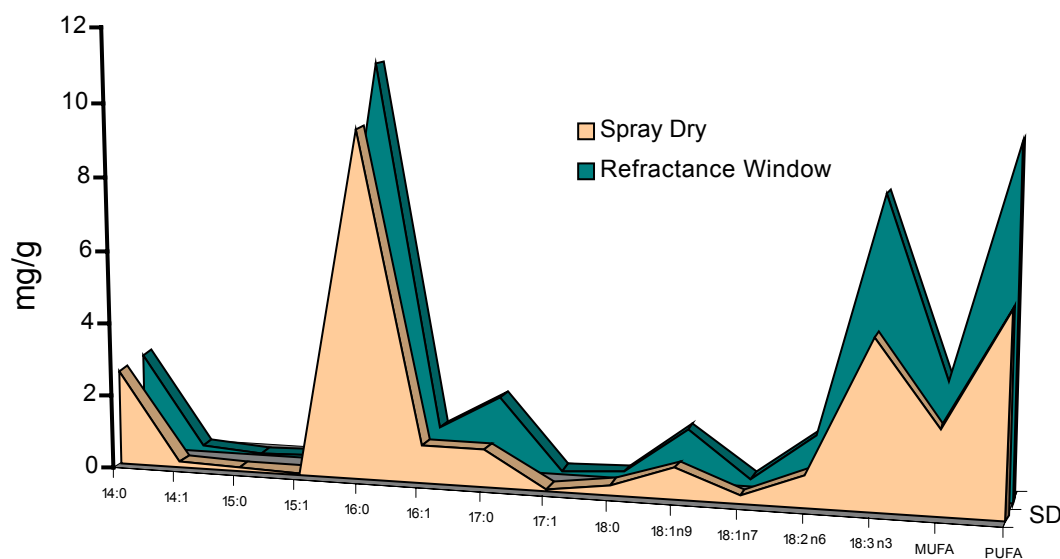


COMPARISON BETWEEN REFRACTANCE WINDOW DRYING TECHNOLOGY, FREEZE-DRYING AND SPRAY-DRYING



Measurements of vitamin B12, beta-carotene, total carotene, phenylethylamine (PEA) and polyunsaturated fatty acids (PUFA) in *Aphanizomenon flos-aquae* (AFA) dried using Refractance Window Dryer (RW), Flash Air Spray Dryer (SD) and Freeze-Dryer (FD). AFA dried using Refractance Window drying technology showed a much higher level of beta-carotene (+838%) and PUFA (+44%) than freeze-drying, and a much higher level of total carotene (+1079%), PEA (+116%) and PUFA (+73%) than Flash Air Drying.



When looking at the full lipid profile, AFA dried using Refractance Window drying technology obviously retained a much larger amount of unsaturated fatty acids, especially omega-3 fatty acids.