



SPIRULINA DISCOVERED WORKSHOP

SPIRULINA DISCOVERED: GROWING AND MONITORING METHODS

Spirulina is a blue-green microalgae that has been pointed as one of the best foods in the world by the United Nations. It is efficient at fixing solar light and CO₂ and brings us to a scenario where everybody can obtain the daily amount of protein in 1m².

It has been in the Earth for 3.500 million of years; it was "rediscovered" at the beginning of the 20th century, and is the most cultivated microalgae in the 21st century.

In this workshop, the participants will be introduced to the microcosm of Spirulina and the parameters for its growth. You will learn about Spirulina cultivation and build sensor enhanced incubators.

The objective of the workshop is to familiarize yourself with Spirulina cultivation methods and introduce sensors in order to run your own monitoring test kit.

The workshop is open to all participants, no previous knowledge is required (although an introductory knowledge is welcome).

PROGRAM :

- Meeting Spirulina:
 - Uses
 - Properties
 - Tasting
- Parameters of growing
- Daily growing systems
- Monitoring photobioreactor systems

TUITION : XARXA ESPIRULINA

- Dr. Nuria Conde Pueyo
- Joan Solé-Guardia
- Jonathan Minchin

English / Catalan / Spanish

PRICES:

Option 1 = 80€

The course

Option 2 = 200 €

The course + Kit

Students = 20% Discount

SCHEDULE:

Saturday 04th June // 10:00 am

- Tour Green Fab Lab
- Meeting Spirulina
 - Uses
 - Properties
 - Tasting

Sunday 05th June // 10:00 am

- Growing
- Monitoring
- Spirulina Kits

REGISTER :

www.valldaura.fikket.com

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