

of the highest sources of **alginic acid**, micro-nutrients, essential amino acids, minerals and other complex organic compounds.

The truth about liquid seaweeds

Alginate or alginic acid is one of the most important components of liquid seaweed.



Many seaweed products have this essential ingredient siphoned off for more lucrative purposes or lost in the manufacturing process.

5 Compelling Reasons to choose NATRAkelp...

1. MORE ALGINATE & ESSENTIAL MICRO-NUTRIENTS

The unique, natural fermentation process of NATRAkelp retains a high level of alginate at approximately 13%. NATRAkelp has a 21-day natural fermentation process compared to many other liquid seaweeds that have a 36-hour aggressive action.

2. PURE KELP - NO FILLERS

Some liquid seaweeds have resorted to using molasses to make up for their lack of alginates and essential ingredients. NATRAkelp is pure kelp with no fillers.

3. WATER HOLDING

More Alginate means better water holding capacity.

4. FROST RESISTANCE

NATRAkelp contains high levels of polysaccharides. It is this type of "long-chain sugar" in the alginate that helps with frost resistance. Think about this.. if you put water in the freezer it will freeze solid but if you add sugar it will not get as hard.

5. pH

NATRAkelp has a pH of 5.5 to 6, unlike most other liquid seaweed products that have a pH of 10 plus. This makes NATRAkelp more acceptable to the plant.

