

# In'spir

Naturopathic condiment  
Developed in Drome  
in Provence area, France.



## To get a better Health

In'spir is a set of three symphonys.

Symphony 1 : spirulina plus pumkin seeds\* and sun flower seeds\*

Symphony 2 : spirulina, hemp seeds \* plus aromatic plants \* from Drome.

Symphony 3 : spirulina, barm\*, hemp seed\*, gomasio\* plus aromatic plants \* from Drome.

\*components from organic agriculture.

You will enjoy these symphonies engineered for you.  
Mixture of specific components for a superpower food.



Symphony 1



Symphony 2



Symphony 3

Each symphony contains 30 % of spirulina.

Seeds are selected for their high content of fatty acids.

Hemp seed contains omega 3, which is one of the few elements not included in spirulina.

Gomasio is salted and grilled sesame.

Barm is one another microorganism which contains protein and B vitamins .  
Aromatic and medical plants from our mountains in Drôme give an excellent taste and make digestion easier.



spirulina ponds.



Spirulina harvesting.



A farm in the south est french mountains.

Ins'pir is produced in "les jardins Coquet", in a micro-spirulina farm in Drôme in the south est of France since 2005. These products have been engineered by Cédric Coquet (master in biological agriculture), in close connection with nutritionnists and naturopathe.

Spirulina is produced in ponds (500m<sup>2</sup>) in our own family farm away from any pollution, in the french south est mountains.



# Why did we develop In'spir ?

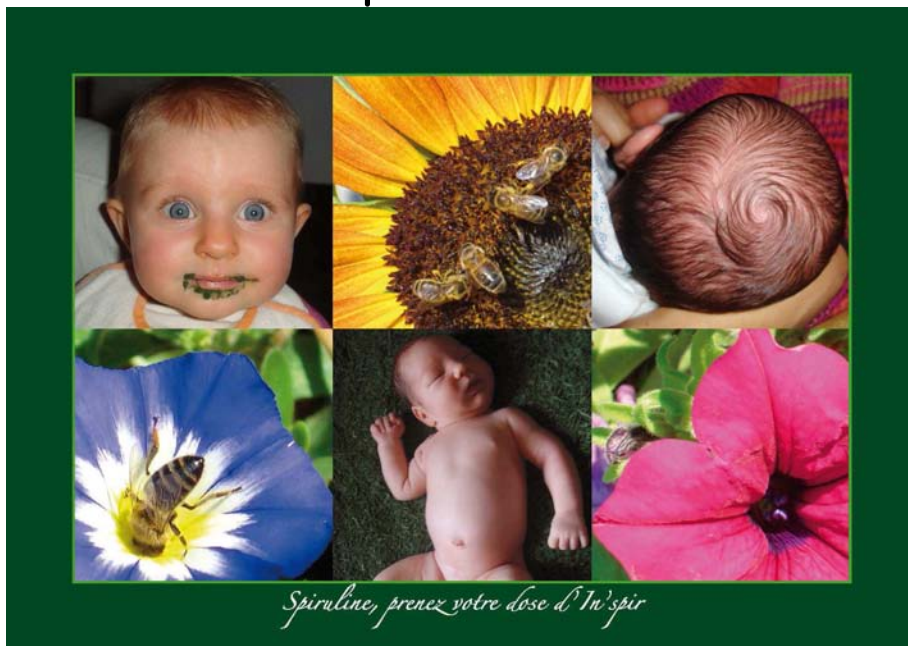
Spirulina is a « super power food» which should be worldwide eaten. In'spir is developed to extend Spirulina among people, because Humanity have to connect with Spirulina.

In'spir is easy to eat and you can use it as a condiment in your main dishes and salads.

In'spir is like a modern « fast food », well balanced, which gives you micro nutriments. In addition with olive oil, you can spread over bread. You get a complete meal in less than 5 minutes.

In'spir will feed you with a well balanced food and you will not get fat.

In'spir is a gastronomic meal  
which combined pleasure and healthcare.



In'spir,  
Healthy food  
Allied with pleasure for taste buds.

Few photos,  
Cause we don't  
like spirulina,

# We love Spirulina

