

# An Overview on Spirulina Chocolate as Unique Nutraceutical

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**Abstract:** *The aim of this work was to evaluate the spirulina dry biomass which is known as greater protein and amino acids source in blue green algae as an innovative ingredient for newly formulated produced chocolates for baby and children diets. Children have great need for nutrients such as calcium, iron, zinc, protein and vitamin B<sub>12</sub>. Spirulina satisfies your child's nutritional need by providing all these nutrients as well as essential amino acids. Spirulina species has several pharmacological activities such as antimicrobial, anticancer, metalloprotective as well as immunostimulant and antioxidant effects due to its rich content of protein, polysaccharide, lipid, essential amino acids, dietary minerals and vitamins.*

**Keywords:** Spirulina, Nutrition, Chocolates.

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