

# Utility of Spirulina as Immunity Booster Agent

**Dr. Babita Yadav**

Associate Professor, Botany Department  
Nehru College Chhibramau Kannauj, Chhibramau, Uttar Pradesh, India

**Abstract:** *Spirulina is a single-cell protein that is high in important minerals and vitamins and can be used to make functional foods. Spirulina is a single-cell protein that contains all of the essential amino acids. It contains important minerals and vitamins and can be used to make functional cuisine. Indeed, one of the most serious issues in the food business is the use of manufactured food additives, which raise the chance of cancer. As a result, attempts are currently being made around the globe to isolate new and safe antioxidants from natural sources. Among these, cyanobacterial natural products are a significant source of novel drug molecules. Natural bioactive products have therapeutic value in and of themselves, but they are also used as building blocks to make synthetic analogues. Spirulina contains protein (70-55%), carbs (25-25%), important fatty acids (18%), vitamins, minerals, and colours such as carotene, chlorophyll A, and phycocyanin. Clearly, the advent of important cyanobacterial properties Spirulina can serve as an appropriate replacement for many antimicrobial substances and synthetic antioxidants that not only pose no danger to the consumer but can also enhance consumer health. Spirulina's nutritional value, bioactive characteristics, and immunological uses have all been addressed in this study. According to current study, spirulina supplements have been recognised by worldwide certification as a safe nutritious and dietary addition.*

**Keywords:** Antioxidants; Food additives; Spirulina

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