spotlight™

Spotlight™ is a premium, expeller-pressed culinary oil made from fermented algae with a 47% lower carbon footprint.[1]

Clean, neutral taste that lets other **flavors shine**

High heat rockstar that **lasts 5-7x longer.**[2]

Creates **stable emulsifications** that don't separate.

Monounsaturated **"good" fats: 13 grams of Omega 9s per serving.**

Versatile oil for frying, baking, dips, dressings, and more.

Extends the shelf life of fresh baked goods by 24-48 hours.

Provides a light yet creamy texture without **dairy or eggs.**

Ideal fo**r batch preparation** and helping to reduce **food waste.**

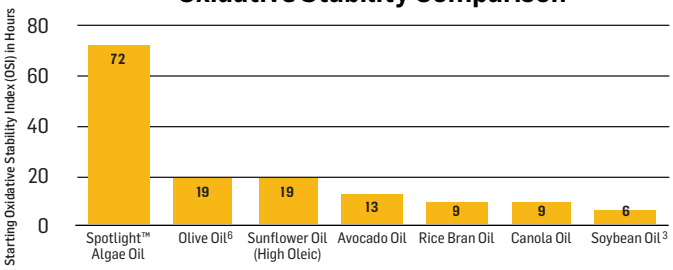
1. Based on a life cycle assessment (LCA) of carbon emissions of our algae oil, compared to published LCA results for U.S extracted canola oil. Both LCAs included the life cycle phases from field to bulk packaging.
2. As compared to rice bran and canola oil based on an in-house fry study we conducted in our kitchen over 10 rounds of frying, measuring 2x per day over five days. A blind panel of nine employees tasted and rated potatoes after each fry cycle.

Dietary Fats Comparison

Oil Type	SATURATED FAT	POLYUNSATURATED FAT	MONOUNSATURATED FAT
Spotlight™ Algae Oil	3.8	2.6	93.3
Olive Oil	14	11.0	71.0
Avocado Oil	14	16.6	69.4
Canola Oil	7.0	2.6	62
Sunflower Oil	9.0	2.6	57
Soybean Oil	16.0	57	23.0

Spotlight Algae Oil data: Checkerspot Algal Oil High Oleic Certificate of Analysis 2022-09-09
Avocado Oil data: https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6600360/#:~:text=
Other Oil data: https://canolagrowers.com/resource/dietary-fat-chart/

Oxidative Stability Comparison



Data from Checkerspot study on comparing algae oil to rice bran, canola, avocado, high oleic sunflower and olive oils.
3. National Sunflower Association Whitepaper p.11: https://www.sunflowernsa.com/uploads/144/nsa_whitepaper_en.pdf

Spotlight on Sustainability

Efficient Land and Water Use

Spotlight™ is made by fermenting algae with plant-based sugar from rain-fed sugarcane to produce a high quantity of oil in days. Algae oil requires less land and water than other common cooking oils, which can help reduce water stress and habitat loss in surrounding ecosystems.[4]

High Stability Improves Shelf Life & Reduces Waste

Spotlight™ has a very high OSI (oxidative stability index). In our fry study, Spotlight was ~5-7x more stable from the first to the tenth round of frying and our employee panel preferred potatoes fried in algae oil to those fried in canola or rice bran.[2]

Recipes made with algae oil stay emulsified, fresh, and tasty for longer than those made with canola oil, butter, eggs, or expensive "alternative" dairy-free and vegan ingredients.

4. 2016 TerraVia Sustainability Report, Cradle-to-Gate Analysis, Reviewed by ISO 14040/44 standards, which compared water and land use of unrefined algae oil made from sugarcane in Brazil to publicly available data for other major commercial oils grown globally (e.g., Canola oil from Canada, Soybean oil from Brazil, Sunflower oil from France, Palm and Palm Kernel oils from Malaysia, among others) and relied on data from:

a. Murphy, D. J. (2009). Global oil yields: Have we got it seriously wrong?
AOCS.http://www.aocs.org/Membership/informArticleDetail.cfm?ItemNumber=1102
(FAO Statistical Databases and Technical Conversion Factors for Agricultural Commodities)
b. IndexMundi, 2014
c. Ruitenberg, 2014

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Ingredient Analysis

Properties[9]	Unit	Specification	Mesaured Value	Method
Appearance			Straw colored	
Color Lovibond (133.5mm)	Red	≤ 2.50	2.20	ACOS Ca 13j-97
	Yellow	≤ 28.0	27.0	ACOS Ca 13j-97
FFA	%	≤ 0.10	0.05	ACOS Ca 5a-40 Modified
Oleic Content	%	Measured Value	91.8	Internal Method
Total Monounsaturates	%	≥ 90.0	93.3	Internal Method
Total Polyunsaturates	%	≤ 3.5	2.7	Internal Method
Total Saturates	%	≤ 4.0	3.7	Internal Method
Karl Fisher Moisture	ppm	≤ 2000	169	ACOS Ca 2e-84
Peroxide Value[10]	Meq/kg	Measured Value	1.01	ACOS Cd 8b-90 Modified
p-Anisidine Value[10]		Measured Value	1.87	ACOS Cd 18-90
OSI	Hours	Measured Value	70.02	ACOS Cd 12b-92
Metals Analysis				
As	ppm	Measured Value	< 0.20	AOCS Ca 20-99 & Ca 17-01
Cd	ppm	Measured Value	< 0.03	
Cr	ppm	Measured Value	< 0.02	
Hg	ppm	Measured Value	< 0.20	
Pb	ppm	Measured Value	< 0.20	
S	ppm	Measured Value	< 0.05	
Se	ppm	Measured Value	< 0.05	
Aerobic Plate Count		Pass Acc#1199663		Internal Method
Yeast and Mold		Pass Acc#1199663		Internal Method

[9] Data in this table obtained from Checkerspot Algal Oil High Oleic Certificate of Analysis 2022-09-09, measured values for lot RBD0050.
[10] Checkerspot measured values for lot RBD0050

Nutrition Label

Nutrition Facts

Serving size 1 Tbsp (15ml)

Amount per serving
Calories 120

	% Daily Value*
Total Fat 13g	**17%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 13g	
Sodium 0mg	**0%**
Total Carbohydrate 0g	**0%**
Protein 0g	

Not a significant source of cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice."

INGREDIENTS: ALGAE OIL

ALLERGENS: NONE

PRODUCT OF BRAZIL

STORAGE INSTRUCTIONS: MATERIAL SHOULD BE STORED IN ORIGINAL, TIGHTLY SEALED CONTAINERS BETWEEN 65-90°F (18-32°C). AVOID MOISTURE AND HIGH HUMIDITY. PARTIALLY USED CONTAINERS SHOULD BE TIGHTLY RESEALED AND USED AS SOON AS POSSIBLE. DISPOSE OF USED CONTAINERS APPROPRIATELY.

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