



Flax Seed Oil is one of natures most concentrated forms of Alpha Linolenic Acid (Omega 3, ALA). This high Omega 3 content makes it a very popular dietary supplement. ALA is an Essential Fatty Acid that our body is unable to produce and should therefore be present in our diet for the maintenance of good health. Current food trends have resulted in a depletion of available Omega 3 in our diets. Adding Flax Seed Oil to our daily food intake through a variety of recipes or simply as a dietary supplement, rebalances this deficiency.

The perceived health benefits of Flax Seed Oil are well documented and include relief of allergies, eczema, improved complexion, reduced cholesterol and even controlling attention deficit disorder.

TYPICAL FLAX SEED OIL

SPECIFICATION

Alpha-linolenic Acid (Omega 3) 58.9%

> Oleic Acid Omega 9 C 15.4%



TECHNICAL DATA

Product Name: Flax Seed Oil

Botanical Name: *Linum usitatissimum* **Active Ingredient(s):** Alpha Linolenic Acid

(ALA, Omega 3)

Extraction Method: Cold pressed

Appearance: Clear golden yellow oil with

characteristic taste and odour

Shelf life: If stored in a cool dry place, protected from light this product will have a shelf life of 12 months.

Common Dosage: Liquid and/or soft gel

capsule

Product Variations:

- Flax Seed Oil cold pressed unrefined
- Flax Seed Oil cold pressed unrefined ORGANIC



Nutritional ****
Skincare ***
Culinary ***

The 'Typical Fatty Acid Profile' shown above represents the major fatty acids only and excludes other minor components. Please note the data for this product will vary across different batches and seasonal harvests. For a full Technical Specification please contact us or alternatively visit www.seedoils.co.nz.

Linoleic Acid

Omega 6 15.3%



Palmitic

C16:0 5.7%

Stearic

Acid C18:0