Essential for Animal Health

Omepa™ Omega-3 Fish Oil is a Pure Golden colour produced from carefully selected fish species which contains high levels of omega-3 essential polyunsaturated fatty acids (PUFA's). These essential polyunsaturated fatty acids are known to have many beneficial effects and play a critical role in maintaining good health and ensuring prevention of certain diseases.

- Premium Quality Long Chain Natural Omega -3 fatty Acids EPA and DHA
- Full testing to ensure compliance for PCB's, heavy metals or contaminants

Natural Pure Triglyceride (natural fatty acids) vs ethyl-EPA

Fatty acids do practically not occur openly in nature or in the body, but mainly connected with glycerol as a so called triglyceride. This causes the unique character of a fatty acid and also provides its stable structure, Scientific research shows that the use of natural fatty acids (EPA/DHA) provide a better intake in the body than for example ethyl esters of fish oil.

Ethyl esters are such synthetically purified that they cause a decline in the intake in the serum of the blood lipid. Besides, research shows that ethyl esters cause a stronger oxidation of the fatty acids in the liver, as a result of which more enzyme activity is necessary.

Scientific research shows that the use of Natural Pure Tri-Glyceride fatty acids (EPA/DHA) provide a better intake in the body than for example ethyl esters of fish oil. The Natural Pure Tri-Glyceride fatty acids were absorbed 70% to 90% versus ethyl-EPA which was only absorbed 10 to 20% -Visioli, Lawson & Hughes & Beckermann for example have published studies in which they compared the absorption and bioavailability of Natural Pure Tri-Glyceride fatty acids vs ethyl-EPA

PRODUCTS AVAILABLE

- **COD LIVER OIL – VET**
- **SALMON OIL – CRUDE**
- **SOUTHERN HEMISPHERE FISH OIL (with anti-oxidant)**
- **TUNA OIL**

omepa™ oil provided in steel drums, ISO containers or 20 tonne flexi tankers & nitrogen blanketed.

References:
Visioli, F. P. Rise, M.C. Barassi, et. al. Dietary intake of fish vs. formulations leads to higher plasma concentrations of n-3 fatty acids. Lipids, 2003. 38(4): p. 415-8.

Lawson, L.D. and B.G. Hughes, Absorption of fish oil fatty acids as triacylglycerols, free acids, or ethyl esters. Biochem Biophys Res Commun, 1998. 152(1): p. 328-35.

Beckermann, B. M. Beneke, and I. Seitz, (Comparative bioavailability of eicosapentaenoic acid and docasahexaenoic acid from triglycerides, free fatty acids and ethyl esters in volunteers) Arzneimittelforschung, 1990. 40(6): p. 700-4.

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