

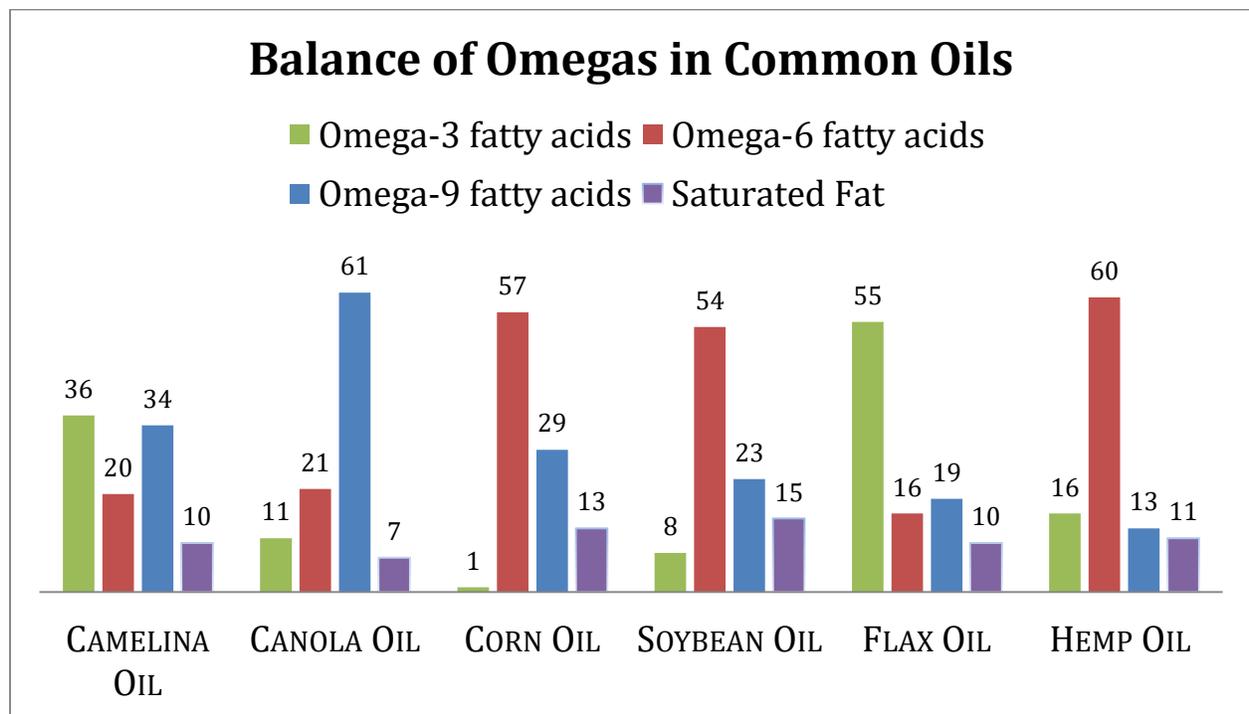


CAMELINA OIL AND ESSENTIAL FATTY ACIDS

The value of this oilseed lies within its unique fatty acid composition. Fatty Acids are the nutritional components of oils and fats. There are two types of fatty acids that are labelled “essential” due to the fact that they cannot be synthesized or produced by the body. These essential fatty acids (EFAs) are linoleic acid (LA which is synthesized into Omega-6) and alpha-linolenic acid (ALA which is synthesized into Omega-3).

Aside from flax oil, Camelina is considered to have the highest level of ALA (34% – 38%) in comparison to all other oilseeds.

The following is a chart displaying the fatty acid components of various types of oil:



OMEGA-3 SUPPLEMENTATION IN EQUINES

The balance of Omega-3 and Omega-6 in a horse’s diet is very important. They both have important functions within the body and balance is imperative in order for them to function appropriately. Horses are herbivores and grazers and because of this, their bodies are naturally inclined to having a higher level of Omega-3 compared to Omega-6. Their Omega-3 intake comes from the small amounts of fat in their forage and their Omega-6 comes from the fats found in the oil of their grain rations.

To date, there has not been a recommended ratio of Omega-3 to Omega-6 that has been set for horses. It is believed, however, that a ratio ranging from 2:1 to 5:1 Omega-3 to Omega-6 is optimal for a horse's health.

Omega-3 supplementation in a horse's diet has been shown to impact the following:

- Improve the quality of their skin and hair coat
- Decrease joint pain in horses that suffer from arthritis
- Improve bone structure
- Prevention of ulcers
- Anti-inflammatory effects
- Help with allergic hyperactivity

CAMELINA, VITAMIN E AND SHELF LIFE

Camelina has a high level of natural anti-oxidants in the form of Vitamin E. Vitamin E can be broken down into its chemical components called tocopherols. The following is the breakdown of Camelina oil into its different tocopherol components:

Alpha-tocopherol: 30 – 40 mg/kg

Gamma –tocopherol: 720 – 740 mg/kg

Delta-tocopherol: 10 – 20 mg/kg

Of these tocopherols, gamma has the strongest anti-oxidant effects in polyunsaturated oils such as Camelina. Typically, the more unsaturated the oil, the more prone it is to oxidation, hence a shorter shelf life. However, the high concentration of the gamma-tocopherol in Camelina improves the oils stability in comparison to other oils with similar levels of unsaturated fatty acids.

This extensive shelf life helps guarantee fresh product through the life of your product.

STORAGE

The shelf life of camelina oil is 2 years from press date when stored **appropriately**. Light is very detrimental to cold pressed oils so it is advised to store camelina in tinted or solid colored containers. Refrigeration is not required but it is optional and may help ward of rancidity.

Do keep in mind that once a container is open, the more head space within the container to allow for oxygen, the faster the oil will break down. Therefore we recommend regular use of the product and if there is concern, you can transfer the contents to a smaller container as you move through the life of the product.

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