



CRAN ESSENTIALS™ CSO

Cranberry Seed Oil



A Stable Alternative to Fish and Flax Oils: Cran Essentials™ Cranberry seed oil provides an all-natural source of balanced omega-3 & omega-6 essential fatty acids (EFAs) as well as omega-9 fatty acids, phytosterols and phospholipids. Cranberry seeds are packed with nutrients that are vital to all living beings. Using revolutionary cold processing technology, we retain the highest possible levels of these nutrients when we extract the cranberry seed oil.

Cran Essentials™ Cranberry seed oil is known for the following:

- Ideally balanced omega-3 and omega-6 essential fatty acids (EFAs)
- Oleic acid (omega-9 - the key component in olive oil)
- Naturally-occurring, heart-healthy phytosterols (plant sterols), including beta-sitosterol that have been shown to positively influence cholesterol levels in the bloodstream
- Powerful antioxidants, including:
 - An unprecedented profile of all 8 isomers of vitamin E
 - Carotenoids which give cranberries their deep red color and, like other antioxidants, help protect cells from free radical damage
- Phospholipids and other healthy phytonutrients

Because of the unique cold processing used on the oil, these important phytonutrients are protected by naturally occurring antioxidants, including all eight isomers of vitamin E and carotenoids (beta-carotene). A University of Massachusetts at Amherst study by Professor Wassef Nawar shows cranberry oil is the richest known source of tocotrienols (vitamin E).

This leads to increased absorption, greater stability, and no grassy or fishy aftertaste which is usually associated with flax and fish oils. The cold pressed, cold filtered oil naturally needs no further refining (bleaching or deodorization).



Cranberry Seed Oil

has a rich golden color. The taste and smell are similar to other vegetable oils.

Ideal applications include:

- Dietary Supplements
- Skin, Hair and Personal Care Products
- Cosmetics
- Functional Foods
- Animal Nutrition

