





HIGH CONCENTRATION OMEGA 3+6+9

extracted from plants

EVERYDAY

The need for access to natural nutrition

In today's world, it is becoming more and more difficult to ensure access to natural food, untouched by chemicals and with its precious nutrients needed by our bodies still intact. Meanwhile, we are all aware that pure, natural food is essential for our health and our lives, that's why we created LEENVIT to make up for these shortages.

The solution for this problem is LEENVIT, rich in Omega 3.



DID YOU KNOW THAT:

For the proper functioning of the body, it is essential to maintain the correct proportion between Omega 3, 6 and 9 acids in the diet. LEENVIT is composed according to the so-called "golden proportion" of Omega 3 to Omega 6, need for the body to function correctly.

What is LEENVIT?

LEENVIT is a unique, natural product on a global

scale based on vegetable oils. It is a concentrate of Essential Fatty Acids (EFA) extracted from flaxseed oil including Omega 3 (alpha linoleic acid, ALA, n-3) and Omega 6 (linoleic acid, LA, n-6), with the addition of monounsaturated oleic acid (Omega 9, GA) in its monoester form with high bioavailability. Thanks to the use of an innovative natural method of esterification of flaxseed oil in an oxygen-free atmosphere, we have obtained the purest form of Omega 3+6+9 monoesters. This form provides ultrapure Omega 3+6+9, without harmful substances that appear in other oils, such as heavy metals, cyanogenic compounds like linamarin, linustatin, or pesticides.



LEENVIT

It is a rich, natural, concentrated source of highly pure Omega 3 in the form of monoesters, making it very easily absorbed by the body.

LEENVIT is different because of its high concentration of Omega 3 ALA fatty acid in its pure form with high absorbability, which is the substance most lacking in modern diets. The primary aim in creating the LEENVIT formula was to ensure 100% realisation of Recommended Nutritional Intake (RNI) for Essential Unsaturated Fatty Acids Omega 3 in the correct proportion to Omega 6 in the modern diet.

LEENVIT is a concentrate of Omega 3 ALA acid – in one spoonful (4 ml), there is as much as 2000 mg of pure Omega 3 ALA acid. This fully satisfies the body's daily intake need for this acid, in accordance with the opinion of the European Food Safety Authority, EFSA Regulation (2009) 1176, 1 – 11.

DID YOU KNOW THAT:

Beneficial effects are felt with daily consumption of 2 grams of Omega 3 ALA.

European Commission Regulation (EU) No.432/2012 dated 16 May 2012.



www.leenvit.com

How we perfected Omega 3, 6, 9 in LEENVIT for you

As a result of an esterification process conducted in an oxygen-free environment, we have obtained the purest natural form of Omega 3+6+9 acids in the form of monoesters, **without additives or preservatives. Only what is natural.** We have removed the fattening components, glycerol, and all other harmful substances. LEEN-VIT is produced in a completely innovative technology, retaining the biological properties of the active ingredients contained in LEENVIT – polyunsaturated, essential fatty acids, i.e. alpha linoleic acids (Omega 3, ALA) and linoleic acids (Omega 6, LA) with monounsaturated oleic acids (Omega 9, GA).

The Omega acid esters contained in LEENVIT do not oxidise as they do in flaxseed oil, and **remain in the blood plasma for 24 hours**, much longer than in the case of cod liver oil or flaxseed oil, where these substances remain in the plasma for only 3 hours. **Due to its purity, the product is entirely safe, and thanks to its monoparticle formula, these substances can be absorbed more easily**.



It gives the end customer an additional reason to select your product.

Your product + LEENVIT = future + health

Products with supplements are the future.

Taking care of your health and your family is the foundation of many markets, not a temporary trend. With the growing awareness of the importance of returning to nature, products with a healthy composition are increasingly sought after.

A healthy product wins with a good product.

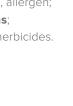
LEENVIT will cause your product to overtake others in the market segment in which you operate, thanks to the addition of Omeg essential acids.

Production department

LEENVIT is a preparation whose production technology allows for accurate monitoring of the entire production process. Thanks to full control, we are able to maintain its constant composition and high quality. The production cycle is monitored from the moment of obtaining flax seeds to obtaining the finished product. Each batch of grain purchased before being sent for extrusion is examined in detail for the content of Omega acids. We have a complex of own oil mills, thanks to which the production of esters is carried out only with proven and fresh linseed oil. A number of the above factors allow us to give a guarantee that our preparation is:

- Natural and ultra-clean;
- No additives, preservatives, allergen;
- For vegans and vegetarians;
- Without GMO and without herbicides.





Food industry

Thanks to the esterification process, we received a product with altered physico-chemical values in relation to ordinary linseed oil. The result of our work is increased temperature of smoking, minimized tendency to oxidize the product, getting rid of cyanogenic and heavy metals in the production process. Taking into account all the above factors, we managed to create a nutraceutical of universal application that gives the possibility of enriching the products with health-promoting Omega 3, 6, 9 acids. Our product thanks to its unique properties is widely used in the food industry, as a supplement enriching the products with the necessary unsaturated fatty acids:

- Bakery industry a valuable addition to cakes, bread and other baked products (also extending the freshness of the product);
- Confectionery industry as an ingredient in all kinds of cakes, cakes, desserts;
- Dairy industry as a nutritional supplement in milk products and products, such as milk, homogenized cheese, cheese, cream, milk-based products;
- The fat industry the complement of the percentage content of Omega 3 fatty acids in food fats;
- Food and feed for domestic and farm animals.





Cosmetic industry

LEENVIT is widely used not only in intra-thoracic supplementation, but also as an ingredient in cosmetic and dermatological preparations. The factor that distinguishes our product is its extraordinary absorbability through the epidermis layer and the effect directly on the epidermis and dermis. In addition, it has anti-inflammatory and regenerating properties of the skin and epidermis. It works great as a complementary element:

- In creams and emulsions that prevent inflammation of the skin and tend to dry out too much, before and after sunbathing;
- Rejuvenating creams esters of Omega 3 have a very large impact on the synthesis of collagen, which is responsible for skin elasticity and the reconstruction of cell membranes;
- After-shave cosmetics to prevent skin irritation;
- Addition to oils used in physiotherapy treatment;
- A natural component of hair conditioners;
- The active ingredient of preparations supporting the treatment of dermatosis, i.e. atopic inflammation, psoriasis, juvenile eczema;
- Cosmetics to prevent cracking of the skin, with a tendency to fungal diseases.

Add LEENVIT to your food. Improve the nutritive qualities of the food you eat thanks to the Omega 3+6 contained in LEENVIT!



LEENVIT enhances the nutritive value of food products and improves the health profile of your daily food intake. LEENVIT can be an effective element of a preventative health program, one which does not require changes in your dietary preferences. You can continue eating what you have up until now, with the flavours that you prefer, with the one difference that your food will become probiotic functional food, with a positive influence on the physiological functions of the **body**. This is of crucial importance when considering the conventional foods which are commonly eaten today in Europe, poor in Omega 3 and Omega 6 EFAs – especially when compared to the recommendations of the European Food Safety Authority (EFSA (2009) 1176, 1-11), or the U.S. Department of Health and Human Services Food and Drug Administration – Federal Register 79 FR 23262) indicating a need for consumption of Omega 3 ALA EFAs of between 1.6 and 3 grams daily.

Everyday enrichment of food products with essential Omega 3+6 in the form of LEENVIT added to bread, biscuits, salads, or pasta **helps meet recommended daily intake requirements of Omega 3 fatty acids**.

APPLICATION

LEENVIT can be used by itself or combined with food, juice or yoghurt.

LEENVIT can also be applied directly to food products such as biscuits, baked goods, pasta, cheeses, or cured meats in order to obtain a probiotic functional food.

Ingredients of LEENVIT in 100 g of product:

1	OMEGA-3 Alpha linoleic acid, C18:3 n-3 ALA	58,7 g
2	OMEGA-6 Linoleic acid, C18:2 n-6 LA	13,7 g
3	OMEGA-9 Oleic acid, C18:1 n-9 OA	17,8 g
4	Palmitic acid, C16:0	5,9 g
5	Stearic acid, C18:0	3,9 g

Additional information:

Omega 3 alpha linoleic acid [ALA] aids in maintaining the proper cholesterol level in the blood. Its positive effect on health begins at dosages of 2 g of Omega 3 ALA daily.

European Commission Regulation (EU) No. 432/2012 dated 16 May 2012.



The unique, patented LEENVIT production process

ensures the extraction of the purest, concentrated form of Omega 3+6+9 acids, which are completely free from toxins or contaminants of any kind. Before being released for sale, this pure form of Essential Unsaturated Fatty Acids is subjected to rigorous toxicology testing in accordance with the guidelines of the OECD (No. 420/Method B.I.BIS, No. 407/Method B.7 and SPR/T/25 at the Department of Toxicology of the Institute of Industrial Organic Chemistry in Pszczyna, which holds the Good Laboratory Practice (GLP) Statement of GLP Compliance No. G 024 and the Certificate of Compliance with Principles of Good Laboratory Practice No. 4/2006/DPL 024, all with a positive result.

Based on the research which has been conducted, we can safely say that:

- LEENVIT does not contain cyanogenic glycosides responsible for the toxicity of some flaxseed oils;
- The chemical form of the EFAs contained in the preparation in the form of ethyl esters of these acids protects them from unfavourable changes in their biological properties caused by oxidation, autooxidation, and isomerisation processes;
- The preparation can be used for human and farm animal consumption.

Omega 3

nega

Stand out in the competitive market of your products:

add to them ultra-pure Omega 3 and get an edge in the market with huge development prospects.

> All you need is one phone call to gain an advantage.

Call: +48 600 811 600 or e-mail to: leenvit@leenvit.com







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