



**NUTRIDAN** is a general purpose cooking, and salad dressing oil with a high content of **OMEGA-3** unsaturated fatty acids. It is a balanced oil product high in **OMEGA-3**, and low in **OMEGA-6**. The ratio of 1.7, (Omega-6 to 3 = 0,6) is considered by experts to provide a balanced intake of these important fats. The product is cholesterol free (2,8 mg per 100 g).

#### **PRODUCT VARIETIES**

**NUTRIDAN NATURAL** - for use in cooking, baking and as a dressing. [500 ml./250 ml.]

**NUTRIDAN CHILLI** - for use in cooking and as a dressing. [250 ml.]

**NUTRIDAN GARLIC** - for use in cooking and as a dressing. [250 ml.]

[Note; the products are not considered suitable for deep frying]

#### **PRODUCT BENEFITS - WHY OMEGA-3**

Expert opinion suggests that increasing the intake of this important oil helps to keep the heart healthy. Consumers are being told to increase their intake of **OMEGA-3** polyunsaturated fatty acids, and are encouraged to increase their consumption of oily fish in order to obtain this essential health oil. **NUTRIDAN** is the first general purpose oil to be rich in **OMEGA-3** (30%). It means that by daily use through cooking & baking with **NUTRIDAN**, it can provide consumers with a choice when seeking a way to increase their intake of **OMEGA-3**.

#### **THE MANUFACTURER**

International Food Science Centre [IFSC A/S Denmark] is one of the world's leading research centres within the food technology field with special expertise in lipidology.

#### **COMPANY BACKGROUND**

IFSC A/S was established in 1991 by Prof. Vijai Shukla who is regarded as one of the top scientists within the field of lipids.

Prof. Shukla has a PhD degree from University of Allahabad, India (1973), and received a Post-doctoral UNESCO Award (1973-74). Prof. Vijai K. S. Shukla has been active in food science research since 1969 and has published numerous papers and authored several books. In 2000 he was nominated adjunct professor of Department of Food Science and Human Nutrition, University of Illinois, Urbana, Champaign, USA. Prof. Shukla is a member of the advisory board of INFORM, associate editor of Journal of American Oil Chemists Society, Journal of Food Lipids and Lipid Technology. In 1996 Prof. Shukla received the American Oil Chemists's Society's 'Herbert Dutton Award' for his contribution to lipid research and in 2000 the Stephen S. Chang Award in recognition of for his great contributions to the basic understanding of lipids, their chemistry, physiology and functionality.

#### **IFSC - SCIENTIFIC SERVICES**

- Development of new fat systems, for the food and confectionery industry
- Product analysis service for external clients
- Analysis of cosmetic oils for quality and stability
- Research into stable fat systems
- Development of natural antioxidants for food and cosmetics
- Development and optimisation of product recipes and oil blends
- QA programmes for the int food industry incl parameter setting, handling analysis, and certification
- Feasibility studies on new exotic fats in conjunction with University of Aarhus, Denmark
- Marketing of exotic fats for the food, cosmetics and health care industry
- Organisation of conferences relating to lipid research



Oil	n3/n6 ratio
Nutridan	1,6
Olive	0,1
Canola	0,54
Safflower	<0,1
Sunflower	<0,1
Soyabean	< 0,1
Corn	< 0,1

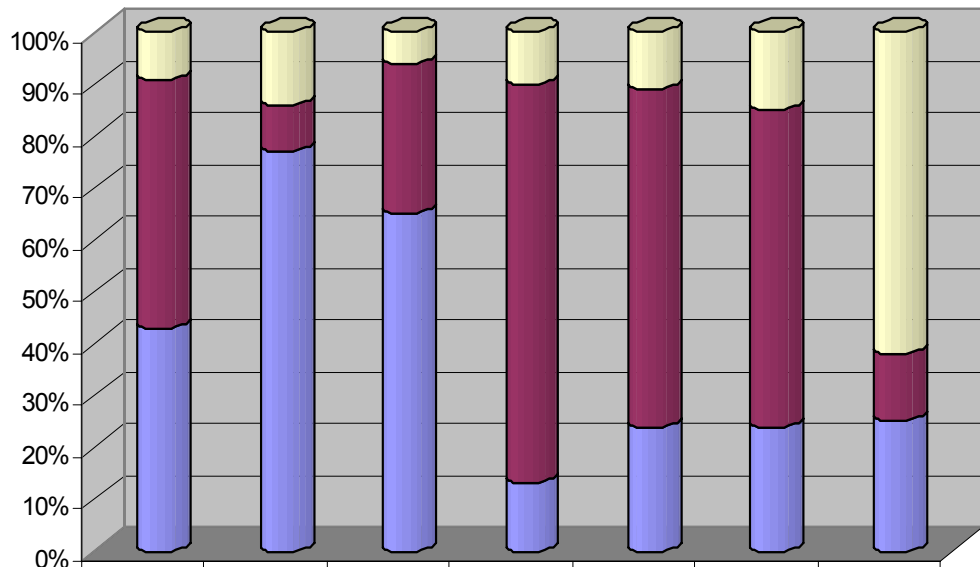
### NUTRIDAN PRODUCT DATA

#### **NUTRIDAN** Ingredients

Rape seed oil and Flaxseed oil

Content per 100 mg

<b>Energy</b>	3700kj/900kcal
<b>Protein</b>	0 gr
<b>Carbohydrate</b>	0 gr
<b>Fat</b>	100 gr
- of which	
saturates	9 gr
mono unsaturated	43 gr
poly unsaturated	48 gr
- of which	
<b>OMEGA-6</b>	17 gr
<b>OMEGA-3</b>	30 gr
<b>Ratio <math>\omega</math>6/<math>\omega</math>3</b>	0.6
<b>Cholesterol</b>	0 gr
<b>Natural antioxidants</b>	
<b>Tocopherols</b>	55 mg



	Nutridan	Olive	Canola	Safflower	Sunflower	Soyabean	Corn
■ Saturated	9%	14%	6%	10%	11%	15%	62%
■ Poly unsaturated	48%	9%	29%	77%	65%	61%	13%
■ Mono unsaturated	43%	77%	65%	13%	24%	24%	25%



## **PRODUCTION AND REGULATORY**

### **Quality Assurance**

The special oils contained in **NUTRIDAN** are produced in Europe with HACCP principles. Specifically designed production process entails that the final product is highly secured against oxidation. This promotes active principles of alpha-linolenic acid all through the process of production, packing etc. Greener Technology is used throughout the production process ensuring the product is free from any contamination by solvent or detergent. Each consignment goes through a complete refining and deodorisation process before bottling and distribution to the customer. Product complies with Danish and EU regulations.

### **Packaging**

500 ml bottles of neutral **NUTRIDAN** packed in cartons of 6 bottles, and 152 cartons per pallet.

250 ml bottles of **NUTRIDAN** chilli packed in cartons of 6 bottles, and 270 cartons per pallet.

250 ml bottles of **NUTRIDAN** garlic packed in cartons of 6 bottles, and 270 cartons per pallet.

11 pallets in 1 fcl. 20" container and 25 pallets in 40" container.