

Life Line Pet Nutrition, Inc.

Wild Salmon Oil

Fresh from Pure Wild Alaskan Salmon

Alaska- Wild & Pure

Alaska is fish country. For thousands of years, the fish of Alaska's seas and rivers have supported human use, from fisheries used by Alaska's indigenous native peoples since prehistoric times, to today's modern seafood industry. Alaska is home to abundant stocks of many species of fish, and offers some of the cleanest marine, freshwater, and upland habitats in the world. Effective state and federal institutions manage fisheries that are productive and sustainable, clean and healthy. Alaska is the only State in the nation whose Constitution explicitly mandates that all fish, including salmon, shall be utilized, developed and maintained on the sustained yield principle.



Alaska is thousands of miles away from large sources of pollution that can contaminate the human food supply in other parts of the world. These distances, combined with the earth's patterns of circulation of water and air, help to ensure that Alaska's own waters are among the cleanest in the world.

Alaska's human population density is among the lowest of any in the United States, and lower than most places in the world. Alaska has little heavy industry, and has strict regulations governing development activities, such as road building, mining, logging, and sewage treatment. The State of Alaska Department of Environmental Conservation (ADEC) has a regulatory section dealing specifically with water quality. Water discharges, such as sewage and other potential pollutants, are closely regulated to ensure high water quality. In addition, ADFG requires prior approval for any in-stream construction activities in Alaska's salmon streams through the authority of the Alaska statutes known as the "Anadromous Fish Act" (Alaska Statute 16.05.870). Alaska also has a Forest Practices Act requiring buffer zones from logging along salmon streams to prevent erosion and protect spawning and rearing habitat. Clean marine habitats produce pure seafood products, pure and remarkably free of contamination by pesticides, petroleum derivatives, PCBs, metals, and bacteria.

Alaskan Salmon- Wild & Pure

Alaskan salmon are among the purest of all ocean fish, consistently testing free of hazardous levels of contaminants. They are also rich in the powerful biological antioxidant, astaxanthin, a natural carotenoid that imparts the rich red color to our oil and is up to 100 times more potent than Vitamin E at quenching free radicals.

Natural EPA and DHA levels in our oil reflect those actually found in wild salmon, enhancing bioavailability and reducing the risk of over consumption that may exist in highly concentrated, denatured alternatives.

Wild Alaskan Salmon Oil

Our fish oil contains ONLY pure Wild Alaskan Salmon Oil. Each 5 ml teaspoon provides approximately 1395 mg of total omega-3 fatty acids, including 558 mg of EPA and 651 mg of DHA. In addition, laboratory analysis reveals an amazing 32 distinct additional fatty acid molecules you're unlikely to find in highly processed "purified" or "de-scented" alternatives.

Cold Processed, Extra Virgin

Most commercially available fish oils have rather mysterious origins. This is because many of them begin as a low grade by-product of rendering plants, requiring excessive processing before they are fit for human consumption. This process results in fish oil that is anything but natural. While molecular distillation is often advertised as a plus, and indeed does reduce contaminants, some researchers believe it also denatures the oil and lowers its beneficial value.

In contrast, Life Line wild salmon oil is 100% natural. It is produced in a dedicated processing facility in Alaska from freshly caught, sustainably harvested salmon utilizing a "cold" extraction method that ensures the viability of our oil. Immediately after extraction natural mixed tocopherols (Vitamin E) are added to maintain freshness. The oil is immediately deep chilled and stored in airtight, lightproof containers until filtered and bottled. This thorough filtration process results in a pure, unadulterated extra virgin salmon oil rich in health-promoting omega-3s as well as a naturally balanced "formula" of **over 30** other distinct fatty acid molecules (see below).

Our bottles are food grade black oxygen barrier high density polyethylene (HDPE), free of toxic chemicals and are recyclable. Our cap is a flip-top with one-way valve that eliminates drips or spills and makes dispensing extremely easy, accurate and mess-free. We fill as close as possible to the top to eliminate any air space and flush with Nitrogen, an inert noble gas that is essential to maintain an oxygen free environment. We have test data that confirms no change in quality over a two year span of unopened, un-refrigerated, packaged oil.



The Alaska fishing season runs from May through September so our production is geared to supply only what is needed until the next fishing season. We use only the freshest product from the current season. You won't find oil in our bottles that have been in cold storage for years.

Quality, safety, accountability and integrity are our number one objectives and the reason why we are in the salmon oil business!

Report Number 09-149-5179

REPORT OF ANALYSIS

Date Sampled: 05/14/09

TED HAYES

LIFE LINE WILD ALASKAN SALMON OIL

Lab number: 9471425 Sample ID: 2101

Butyric (C4:0)	n.d. %
Caproic (C6:0)	n.d. %
Caprylic (C8:0)	n.d. %
Capric (C10:0)	n.d. %
Undecanoic (C11:0)	n.d. %
Lauric (C12:0)	0.09 %
Tridecanoic (C13:0)	0.08 %
Myristic (C14:0)	7.71 %
Myristoleic (C14:1 Trans)	0.18 %
Myristoleic (C14:1 Cis)	0.21 %
Pentadecanoic (C15:0)	0.88 %
Palmitic (C16:0)	15.1 %
Palmitelaidic (C16:1 Trans)	0.18 %
Palmitoleic (C16:1 Cis)	4.78 %
Heptadecanoic (C17:0)	0.47 %
10-Heptadecanoic (C17:1)	0.41 %
Stearic (C18:0)	2.81 %
Eliadic (C18:1 Trans)	1.57 %
Oleic (C18:1 Cis)	15.3 %
Linolelaidic (C18:2 Trans)	0.12 %
Linoleic (C18:2 Cis)	2.63 %
Gamma Linolenic (C18:3 gamma)	0.12 %
Nonadecanoic (C19:0)	0.07 %
Alpha linolenic (C18:3 alpha)	2.06 %
Arachidic (C20:0)	0.21 %
11-Eicosenoic (C20:1)	5.67 %
11-14 Eicosadienoic (C20:2)	0.75 %
Homo-gamma Linolenic (C20:3)	0.20 %
11-14-17 Eicosatrienoic (C20:3)	0.39 %
Arachidonic (C20:4)	0.63 %
Eicosapentaenoic (C20:5)	12.0 %
Heneicosanoic (C21:0)	0.05 %
Behenic (C22:0)	0.10 %
Erucic (C22:1)	2.47 %
Docosadienoic (22:2)	0.14 %
Docosapentaenoic (C22:5)	3.30 %
Docosahexaenoic (C22:6)	17.2 %
Tricosanoic (C23:0)	0.03 %
Lignoceric (C24:0)	n.d. %
Nervonic (C24:1)	2.01 %
Total Fat Per Serving	98.7 %
Saturated Fat (Total)	27.2 g/100g
Saturated Fatty Acids	27.6 % of fat
Polyunsaturated Fats (Total)	39.0 g/100g
Poly-unsaturated Fatty Acids	39.5 % of fat
Monounsaturated Fats (Total)	30.5 g/100g
Mono-unsaturated Fatty Acids	30.9 % of fat
Trans Fatty Acids (Total)	2.02 g/100g
Trans Fatty Acids	2.0 % of fat
Omega 3 Fatty Acids (total)	31.69 % of fat
Omega 6 Fatty Acids (total)	4.34 % of fat
Omega 9 Fatty Acids (total)	17.82 % of fat

Notes:

n.d. - Not Detected.

Omega 3 Fatty Acids:

C18:3	Alpha Linolenic acid, (ALA)
C20:3	Eicosatrienoic acid, (ETE)
C20:4	Eicosatetraenoic acid, (ETA)
C20:5	Eicosapentaenoic acid, (EPA)
C22:5	Docosapentaenoic acid, (DPA)
C22:6	Docosahexaenoic acid, (DHA)
C24:5	Tetracosapentaenoic acid,
C24:6	Tetracosahexaenoic acid

Omega 6 Fatty Acids:

C18:2	Linoleic acid,
C18:3	Gamma Linolenic acid, (GLA)
C20:2	Eicosadienoic acid
C20:3	Dihomo-gamma Linolenic acid, (DGLA)
C20:4	Arachidonic acid, (AA)
C22:2	Docosadienoic acid,

Omega 9 Fatty Acids:

C18:1	Oleic acid,
C20:1	Eicosenoic acid,
C22:1	Erucic acid,