

WHY THE GREEN LIP MUSSEL IN MOXXOR IS SUPERIOR TO TRADITIONAL FISH OILS

THE SCIENCE OF MOXXOR

5 Ratio of Omega-3 to Omega-6



Omega-6's such as soybean and corn oil are pro-inflammatory

Larger pills are created for false consumer benefit and typically contain a filler oil such as soybean oil or corn oil (Omega-6). While Omega-6 is needed in our diet, it should be a ratio of 1:2, Omega-3 to Omega-6. Omega-6 is pro-inflammatory and the current ratio in western cultures is 1:25 or 1:50, Omega-3 to Omega-6.

6 Esterification and Molecular Distillation

What is it?

The process of artificially, chemically or heat altering to falsely increase the DHA and EPA levels within the Omega-3 family of essential fatty acids found in other supplements.

How is it done?

1. Boil fatty acid using a heating element
2. Add sodium/salt and alcohol
3. Skim the DHA/EPA off the top
4. Take the reading

Why is it dangerous?

- Heat denatures and denatures many of the good phospholipids.
- Triglycerides, which attack our artery walls, is the by-product of this process.
- There is little bio-availability and it is difficult for our system to absorb.
- This process has already been banned in Europe.

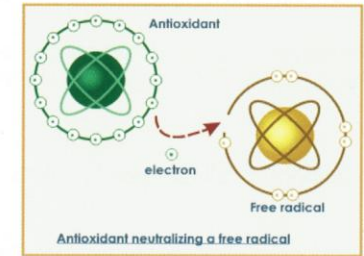


7 Antioxidant—A Natural Preservative

Oxidative stress causes the formation of free radicals which leads to inflammation, tissue damage and the aging process.

Examples of oxidative stress:

- UV radiation
- Environment/Smog/ETOH
- Alcohol
- Exercise
- Stress
- Poor Diet



Antioxidants combat free-radicals from damaging cells by binding to the free-radical prior to cell damage.

The result is cellular protection, prevention of disease and a boost to the immune system. The capacity at which an antioxidant fights a free radical is called Oxygen Radical Absorption Capacity (ORAC).

The antioxidant in MOXXOR from the Sauvignon Blanc Grape Seed Extract contains the highest ORAC on the planet. This is due to the high UV stress from the thin ozone layer over central New Zealand. In addition, this antioxidant acts as a natural preservative for the Greenlip Mussel Oil. No other preservatives are necessary.

8 MOXXOR MUSSEL OIL IS 158 X MORE EFFECTIVE THAN FISH OIL

The natural potency of the Greenlip Mussel Omega-3's combined with the controlled processing is what makes MOXXOR 158 times more effective than fish oil.

9 MOXXOR GRAPE SEED EXTRACT IS 3 X MORE EFFECTIVE THAN ACAI BERRY

The Sauvignon Blanc Grape Seed Extract from the Marlborough Sounds region is what makes MOXXOR 3 times more effective than acai berry.

