

## Production

Canpressco sources all Camelina seed from the prairie regions of Canada. Our seed is free of GMOs and grown in the most environmentally friendly way. Our growers are committed to the most natural and sustainable farming practices.

Our Camelina oil is cold-pressed to ensure a pure and natural oil. Very little heat is used to retain the natural levels of Omega 3 and Vitamin E. Our oil is free from artificial additives, preservatives, colors, or trans fatty acids.

## Sustainability

Sustainability is an important consideration within any supply chain. This is a significant issue with regard to Omega 3 products, and increasingly a consumer concern.

Plant based oils offer a natural method to securing Omega 3s for human consumption. Camelina, having persevered over the years, is a perfect example of natural and sustainable agriculture at work.

## Traceability

Transparency and traceability are the most important characteristics within any food supply chain. We understand this. Canpressco can guarantee traceability of our Camelina oil to the soil in which the seed was grown.

As Canadian farmers in the 21st century, it's our hope to bring a little piece of the prairies to the foods that you eat.



### Canpressco Products Inc.

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Canpressco

Cold Pressed  
Camelina  
Seed Oil

Natural • Sustainable • Traceable

Canpressco is a farmer owned operation that is located on the sprawling prairies of Southeast Saskatchewan, Canada. We are a company that grows and processes Camelina Seed Oil, an oilseed that has only recently received recognition within North America as having valuable oilseed properties.

We, as farmers, recognize the importance of preserving our food supply in order to meet the demands of a growing population. We believe that a happy and healthy society is driven by natural and sustainable sources of production. We are committed to the most eco-friendly farming practices that characterize all of our crop production methods. We emphasize the importance of environmental stewardship for the maintenance of our rich, natural resources for future generations. With the ever-expanding demand for food and the globalization of our food supply chain, the need for transparency and traceability within the system is more important than ever. We understand this and can guarantee that our Camelina Seed Oil is fully traceable back to the soil in which it was grown. As farmers in the 21st Century, it is our responsibility to ensure a natural, sustainable, and traceable food supply for ourselves and future generations.

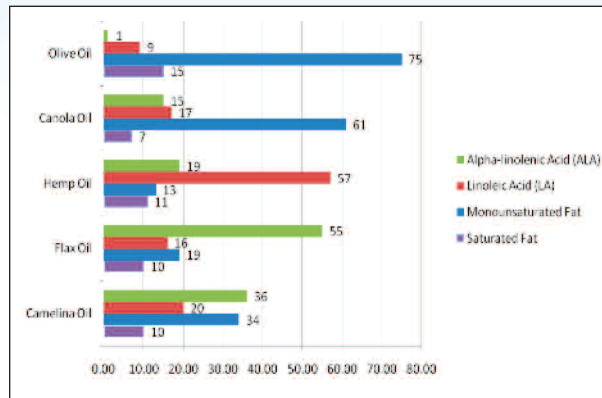
## Camelina sativa

Camelina sativa is an ancient oilseed that originated in Northern Europe and whose use as an edible oil can be traced back to the Bronze Age.

This non-GM seed is a powerful source of Essential Fatty Acids and natural provider of Vitamin E.

## Fatty Acid Profile of Camelina Oil

Total Monounsaturates:	34.28%
Total Polyunsaturates:	55.20%
Total Omega 3:	36.04%
Total Omega 6:	19.16%
Total Omega 9:	33.47%



Historically, the EFA balance of Omega 6 to Omega 3 has been close to 1 with the acceptable range being 4:1. Average modern day diets have a ratio that ranges from 10:1 to 15:1- contributing to many chronic disease states including cardiovascular disease and obesity.

Camelina oil has a favourable balance of Omega-6 to Omega-3 fatty acids of 1:2. The health benefits attributed to such a ratio include:

- Lowered cholesterol
- Reduced risk of cardiovascular disease
- Anti-inflammatory properties
- Reduced blood clotting
- Lowered blood pressure

## Antioxidants

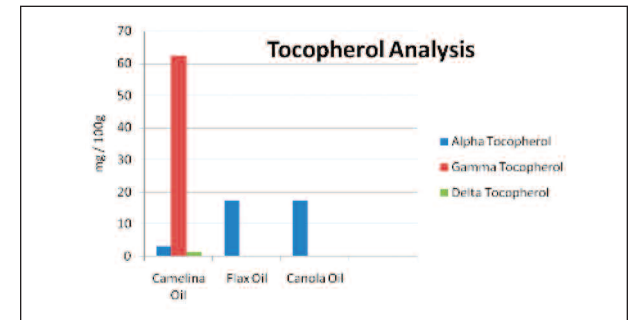
Camelina oil is a natural source of vitamin E (also known as tocopherols). There are four different forms of tocopherols.

## Tocopherol Profile of Camelina Oil

Delta Tocopherol	1.27 mg/100g
Gamma Tocopherol	62.3 mg/100g
Alpha Tocopherol	3.10 mg/100g
Beta Tocopherol	<1 mg/100mg

## Shelf Life

Tocopherols play an important role in the oxidative stability of polyunsaturated fatty acids (PUFAs) in foods and in the body. The most influential of the four forms is gamma tocopherols. Camelina has one of the highest contents of gamma tocopherols found in high ALA oils, increasing its stability and preventing the breakdown of its essential PUFAs.



## Flavour and Functionality

Camelina oil is a light gold in colour and has a natural, slightly earthy, aroma. Its unique flavour and functionality as a culinary oil make it the novel choice for ingredient purchasers everywhere.

Camelina is the one-stop-shop for a flavourful, functional, high omega 3 oil!