# Black Currant Seed Oil Provides Naturally-Occurring Gamma-Linolenic Acid (GLA)

Seeds from black currants, or *Ribes nigrum*, contain large amounts of essential fatty acids. Black currant seed oil is made up of gamma-linolenic acid (GLA), making it one of the best-known and most-popular sources of omega-6 fatty acids. Gamma-linolenic acid (GLA) is a precursor for several potent body chemicals known as prostaglandins, including the PGE1, which plays an important role in multiple physiological functions.†

# How Black Currant Seed Oil Keeps You Healthy

#### Promotes women's health

Black currant seed oil provides a consistent source of GLA, which the body metabolizes to the beneficial prostaglandin PGE1. Taken as directed, black currant seed oil may promote women's health by promoting healthy premenstrual and glandular function.†

# Maintains normal nerve functioning

Current research suggests that maintaining adequate stores of GLA in the body promotes normal transmission of nerve impulses. Fatty acids are also necessary for normal development and brain function.†

# Keeps your heart healthy

The fatty acids contained in black currant seed oil may promote arterial health by maintaining healthy cholesterol and triglyceride levels in individuals with healthy cholesterol levels. Both the GLA and stearic acid found in black currant seed oil promote normal clotting times to support healthy blood flow.†

#### Maintains cellular health

Each cell in the entire body requires essential fatty acids to rebuild and produce new cells. Careful regulation of this delicate cycle encourages normal growth and improves overall health.†

## Supports normal tear production

Essential fatty acid supplementation supports normal tear production.†

## Promotes healthy immune response

PGE1 works to maintain healthy T-cell activity in the body when foreign substances enter the body and attempt to invade healthy cells.†



Introduced in:
1986
Content:
60 Perles

# **Supplement Facts:**

Serving Size: 1 perle Servings per Container: 60

%DV

Calories 2
Black Currant Seed Oil 320 mg
Gamma-Linolenic Acid 47 mg

Black Currant Seed Oil 1630



# **Black Currant Seed Oil**

# What Makes Black Currant Seed Oil Unique

# **Unique Product Attributes**

This is a vegetarian product

Each perle supplies 320 mg black currant seed oil and 47 mg of naturally-occurring gamma-linolenic acid (GLA)

- · Standard Process uses the highest quality black currant seed oil, delivering the maximum amount of GLA available in this form
- · GLA supports and maintains healthy immune function to help the body meet the challenges of everyday living

# Unique Processing

#### Not disassociated into isolated components

• The nutrients in Black Currant Seed Oil are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories constantly conduct bacterial and analytical tests on raw materials, product batches, and finished products

• Ensures consistent quality and safety

#### Vitamin and mineral analyses validate product content and specifications

· Assures high-quality essential nutrients are delivered

## Whole Food Philosophy

Dr. Lee challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature-in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists-known and unknown-bioactivity is markedly enhanced over synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Each perle supplies 320 mg black currant seed oil with 47 mg of naturally-occurring gammalinolenic acid.

Other Ingredients: Gelatin, glycerin, water,

Suggested Use: One perle per meal, or as directed. Sold to health care professionals.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. See the supplement facts for Black Currant Seed

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