

Sourced from **algae** – one of our planet’s most sustainable and renewable sources of omega-3 – MaGOmega® is a **patented, vegan Monoglyceride (MAG) form of omega-3**, utilizing innovative enzymatic transesterification technology.

The unique composition of **MaGOmega promotes bioavailability** allowing auto-emulsification to facilitate absorption of EPA & DHA.



DIRECT ABSORPTION into the DIGESTIVE TRACT promotes bioavailability

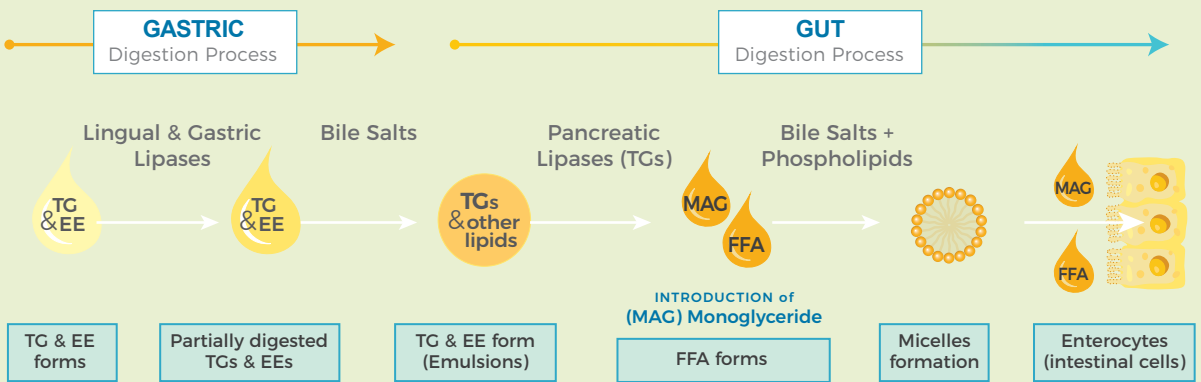


Small but mighty: all the benefits of omega-3 in a lower dosage

MaGOmega is unique and IP protected

- *Schizochytrium* sp, micro-algae sourced from Europe
- Fermented in America & Europe, concentrated in Spain
- Vegan Omega-3 DHA
- No environmental contaminants
- Shelf-life: 24 months
- Non-GMO
- Kosher certification

The process of DIGESTION and ABSORPTION in the body



MaGOmega = EPA & DHA in Monoglyceride form – a “pre-digested” form ready for absorption – into intestinal cells

MaGOmega® is designed to take advantage of the natural lipid absorption capacity of the human body which favors monoglycerides and free fatty acids, creating beneficial enzymatic conditions in the intestine.

This enhances the absorption of EPA and DHA, compared to triglycerides (TG), and ethyl esters (EE) making it ideal for people with issues related to digestion, and impaired lipid absorption due to health challenges.

Patented in USA (US8,119,690; US8,198,324); Canada (CA2672513; CA2677670); Australia (AU2008215077); and Europe (EP2121576B1).