

KrillOilUa 

KRILL OIL

Krill oil (international name - Krill oil) is a product, that is obtained by processing of small crustaceans, living in Antarctic waters.

The advantage of this raw material is its purity and environmental friendliness, since krill does not contain any heavy metals or other toxins. One can find impurities of mercury, a very dangerous poison for the human body in some cold-water fish, that is traditionally used for producing fish oil. The final product is manufactured by using cold pressing technology, that enables maximally to preserve all the useful substances from small shrimp.



Krill fat (or krill oil) is produced from Antarctic krill *Euphausia superba*.

Krill fat contains three important components:

omega-3 polyunsaturated fatty acids, identical to those in fish oil;
omega-3 polyunsaturated fatty acids in the form of phospholipids (phosphatidylcholine) (otherwise called sea lecithin) and astaxanthin as an antioxidant.





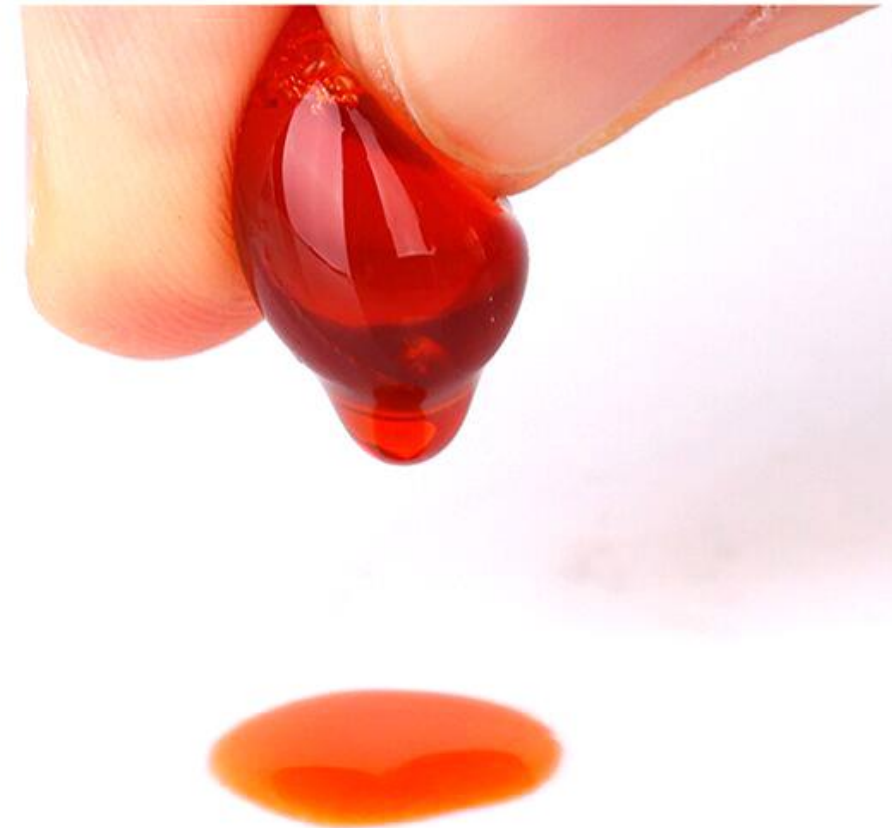
The uniqueness of **Omega-3** containing in krill oil (KrillOilUa) is, that the significant part of the **Omega-3** fatty acids has the phospholipid form.

Omega-3 phospholipids have better properties than **Omega-3** in the form of triglycerides in fish oil. They are able to dissolve in water and are more efficiently absorbed by the human body.

Omega-3 of krill oil (KrillOilUa) contains a natural antioxidant and a source of vitamin E - astaxanthin. Astaxanthin is the strongest antioxidant of carotenoids group and is superior to many existing antioxidants.

Clinical studies of the University of Montreal conducted by using krill oil have shown its ability significantly to reduce the clinical symptoms of dysmenorrhea, reduce the manifestation of menstruation pain and the emotional component of premenstrual syndrome.

Krill oil provides an excellent food source for bacteria in the gut and promotes the growth of useful microflora. It is a prebiotic. Bacterial strains such as lactobacillus and bifidobacteria are very beneficial for the intestines, and krill oil promotes the growth of favorable microflora and inhibits disease-causing bacteria.



Krill oil affects the functioning of all organs, improves the processes of fat and carbohydrate metabolism, stimulates digestion, normalizes the structure and appearance of the skin.

Some scientists believe that astaxanthin in oil composition is able to counteract the growth of cancer tumors by purposefully killing the mutant cells.





HEALTH BENEFITS OF KRILL OIL:

- 1) Reduces CRP (C-reactive protein);
- 2) Optimizes cholesterol level;
- 3) Reduces triglyceride level;
- 4) Reduces the level of LDL (bad cholesterol);
- 5) Can lower blood sugar;
- 6) Increases useful intestinal microflora;
- 7) Birth rate;
- 8) Weight loss;
- 9) Improves memory;
- 10) Dry eye syndrome;
- 11) Reduces inflammation in rheumatoid arthritis;
- 12) Osteoarthritis.

A young, progressive Ukrainian team of **physicists, chemists and technologists** took all the best knowledge of the world's krill oil production technologies, by modifying and improving the production process, replacing the solvent with alcohol to obtain a high-quality ECO product, in a **GMP** - certified production.



GMP — ensuring the production of a medicinal product, in accordance with the requirements established during the development of this medicinal product and in accordance with the requirements of the body, registering the medicinal product.



Five years of experience in the field of scientific development allows us to be confident in our achievements. A wide staff of highly qualified technologists of the food industry, biological laboratories, physical and chemical researches give us the opportunity to keep up with the times.

We always move forward using the latest technologies to get a **high-quality product** that is safe to use, does not harm and improves the quality of life.

THE LATEST UP-TO-DATE EQUIPMENT USED IN OUR MANUFACTORY

KrillOilUa 



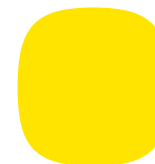
The development of technology enables us to keep up with the times and be competitive in the world market. High technologies ensure the production of a high-quality product and enable to develop and be not satisfied with what has already been achieved.

QUALITY GUARANTEE KrillOilUa

Quality assurance is confirmed by a number of certificates received from independent experts:

- **Protocol of food products research KrillOilUa**, which is issued by - The Ministry of Economic Development, Trade and Agriculture of Ukraine; State Enterprise "Ukrainian State Research Center of Standardization, Metrology, Certification and Consumer Protection"; Research Service UKRTEST; Product Testing Research Center.
- **KrillOilUa analysis certificate** issued by SPECTRAL SERVICE (Germany).
- **KrillOilUa analysis certificate** issued by NOFIMA BIOLAB (Norway).
- **KrillOilUa research protocol**, issued by the State Enterprise "Scientific Center for Welcome Toxicology of Food and Chemical Safety named after Academician L.I. Medved of the Ministry of Health of Ukraine.
- **Protocol of expert research KrillOilUa**, issued by the National Academy of Sciences of Ukraine.

The quality assurance of our product is also confirmed by obtaining a certificate of analysis issued by Hunan Insen Biotech Co.LTD (China).



QUALITY GUARANTEE KrillOilUa

	EPA	DHA	Omega-3	Phospholipids	Astaxantin
	g/100g	g/100g	g/100g	g/100g	mcg/g
Superba2 "QRILL"	13,6	6	24	40	500
Dr. Mercola	12	5,5	23	40	1000
Now Foods, Neptune	13,5	6	25	45	360
Mega Red	12	6	22,5	39	60
Healthy Origins	10	5,5	19	40	200
Labs	12	8	24	20	200
KrillOilUa	14	7	25	48	500

OUR PRODUCTION



We are ready to pack our products in sterile container of any volume, in jelly-like form. Also, there is the possibility of packaging in the form of capsules.



- We also produce the high-protein up to 70% krill flour.
- Packaging on modern equipment ensures sterility, without human participation, and guarantees the production of a high-quality and safe product.



LLC KrillOilUa

**Placement of production facilities:
Novoyavorovsk city, Lviv region, Ukraine**

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