

coralclub

# Premium Plankton Oil

A special blend of beneficial fats



# Over time, human living conditions, dietary habits, and energy expenditure have seen substantial alterations

Going back hundreds of thousands of years, people experienced:

- Seasonal nutrition, depending on what was readily available
- Limited access to meat for many individuals
- Demanding physical labor on a regular basis
- Severe living circumstances
- A complete absence of modern technology

These harsh and unpredictable life conditions necessitated that the human body learn to stockpile, preserve, and judiciously employ the energy it obtained.



Today

- A diverse range of food items available throughout the year
- Meat easily accessible to all societal segments
- A notable decrease in strenuous physical tasks
- Enhanced comfort in living conditions
- A plethora of technologies serving human needs

This modern era provides an array of choices involving minimal energy expenditure, changing how our bodies manage nutrition and wellness.

# The result is predictable

It's no surprise that the human body, still adhering to age-old practices, continues to gather and store energy, now without the same avenues for expenditure.

This imbalance can lead to the body becoming an 'early storage center,' contributing to metabolic syndrome onset amidst modern comforts

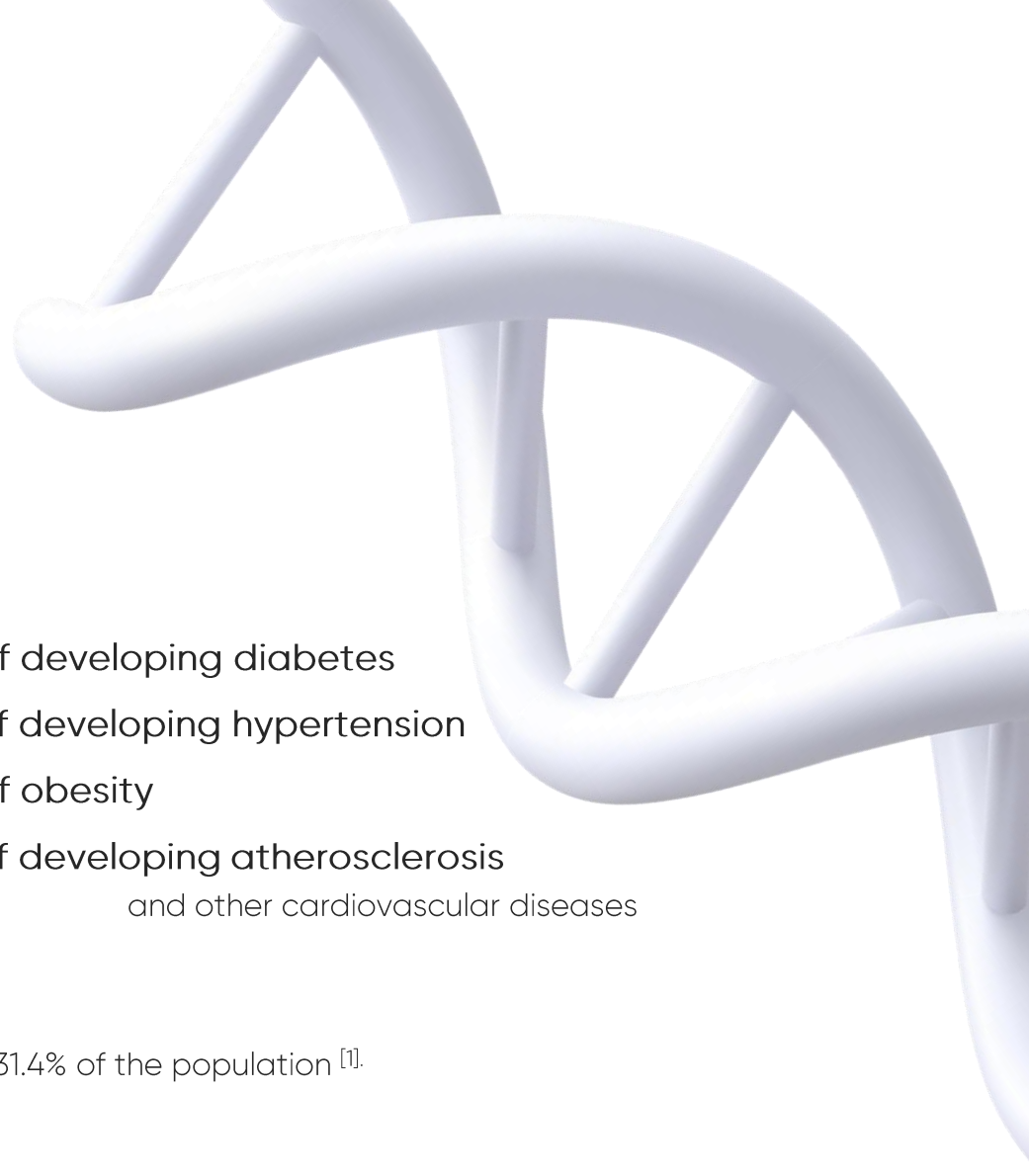


# Metabolic syndrome

This term refers to a cluster of conditions (including increased waist fat, higher blood sugar, elevated blood pressure, and abnormal cholesterol levels) that collectively heighten the likelihood of heart conditions and diabetes.

Elevated glucose levels	➔	Risk of developing diabetes
High blood pressure	➔	Risk of developing hypertension
Accumulation of visceral (abdominal) fat	➔	Risk of obesity
Abnormal cholesterol levels	➔	Risk of developing atherosclerosis and other cardiovascular diseases

As of 2022, the signs of metabolic syndrome accompany up to 31.4% of the population <sup>[1]</sup>.



# Risk factors <sup>[2]</sup>


 Sedentary behavior

 Poor diet choices

 Inadequate sleep

 Genetic predisposition

 Excessive alcohol use and smoking

 High stress levels



Preventing metabolic syndrome is within our power. Essential steps include:

- Adopting a balanced diet with restricted sugar and increased complex carbohydrates.
- Participating in consistent physical exercise.
- Managing stress effectively.
- Keeping a consistent sleep routine.
- Avoiding harmful behaviors

Moreover, keeping pace with scientific discoveries is vital, as ongoing research uncovers innovative strategies for sustaining health and promoting a vibrant, extended life



One such discovery highlights the beneficial attributes of calanus oil.

Incorporating this can shield against metabolic syndrome's risks [4], [5], [6], [7].

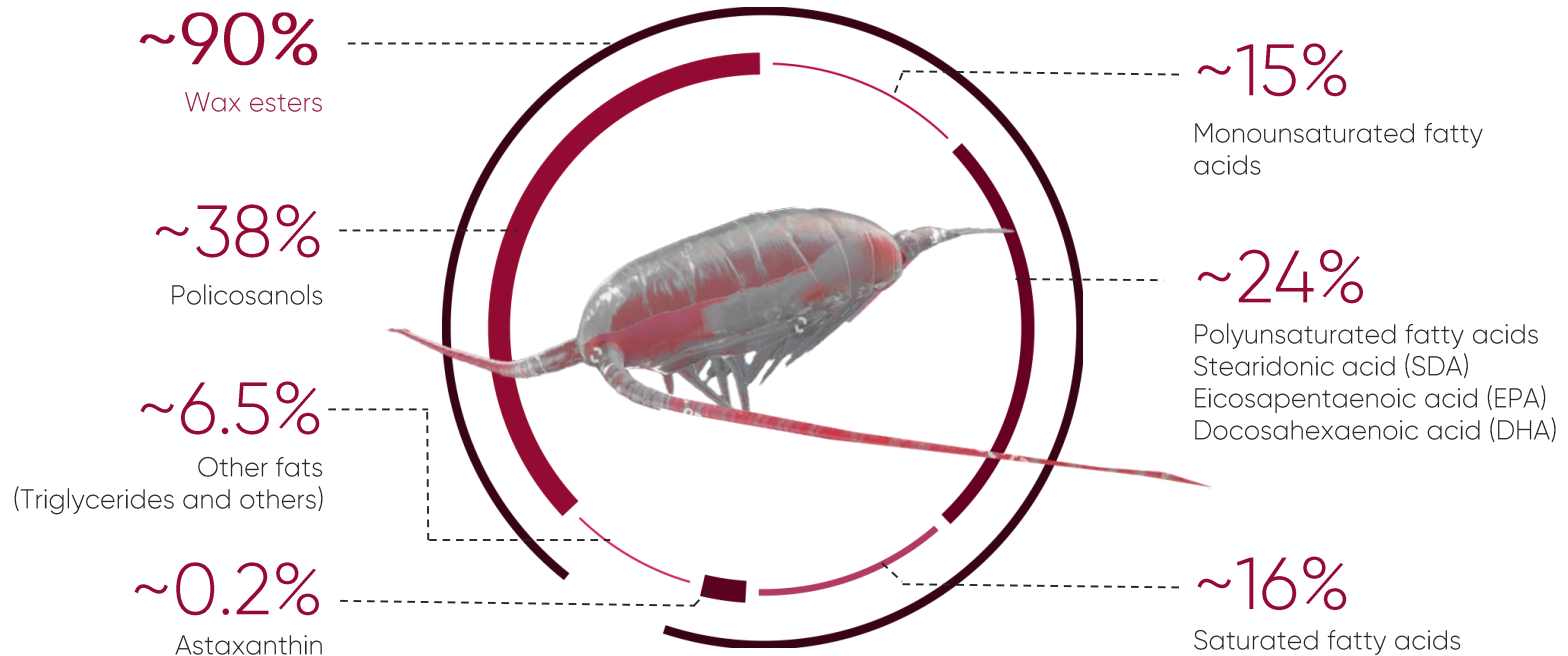


Calanus (*Calanus finmarchicus*), a type of zooplankton, thrives in the North Atlantic's chilly waters, forming a key element in marine food networks. Despite its brief existence, it uniquely amasses energy in wax esters, presenting a remarkable nutritional component [3].



# The Remarkable Composition

*Lipids* constitute up to 60% of dry weight of *Calanus*, and a staggering 80-90% of these are wax esters. This lipid abundance is particularly notable in Arctic species of *Calanus*, like *Calanus finmarchicus*.



# This distinctiveness is linked to potential metabolic syndrome prevention.

Lipids vary—phospholipids, triglycerides, ethyl esters—but only wax esters are known for their tendency to navigate to the intestine's lower regions due to their gradual digestion. Digestion and absorption may vary based on diet and individual factors [8].

Here, they interact with GPR120 (FFAR4) receptors, a crucial step that may diminish metabolic syndrome risks [9].

## Uniqueness of the composition: antioxidant action

Carotenoid astaxanthin is a substance with a strong antioxidant effect <sup>[10]</sup>. By the way, it is thanks to astaxanthin that the oil has a deep red color.

Given the contemporary human tendency toward metabolic syndrome, we recognize the imperative **need to help** safeguard against this risk. In response, we've developed an innovative product.



Premium Plankton Oil

# Premium Plankton Oil

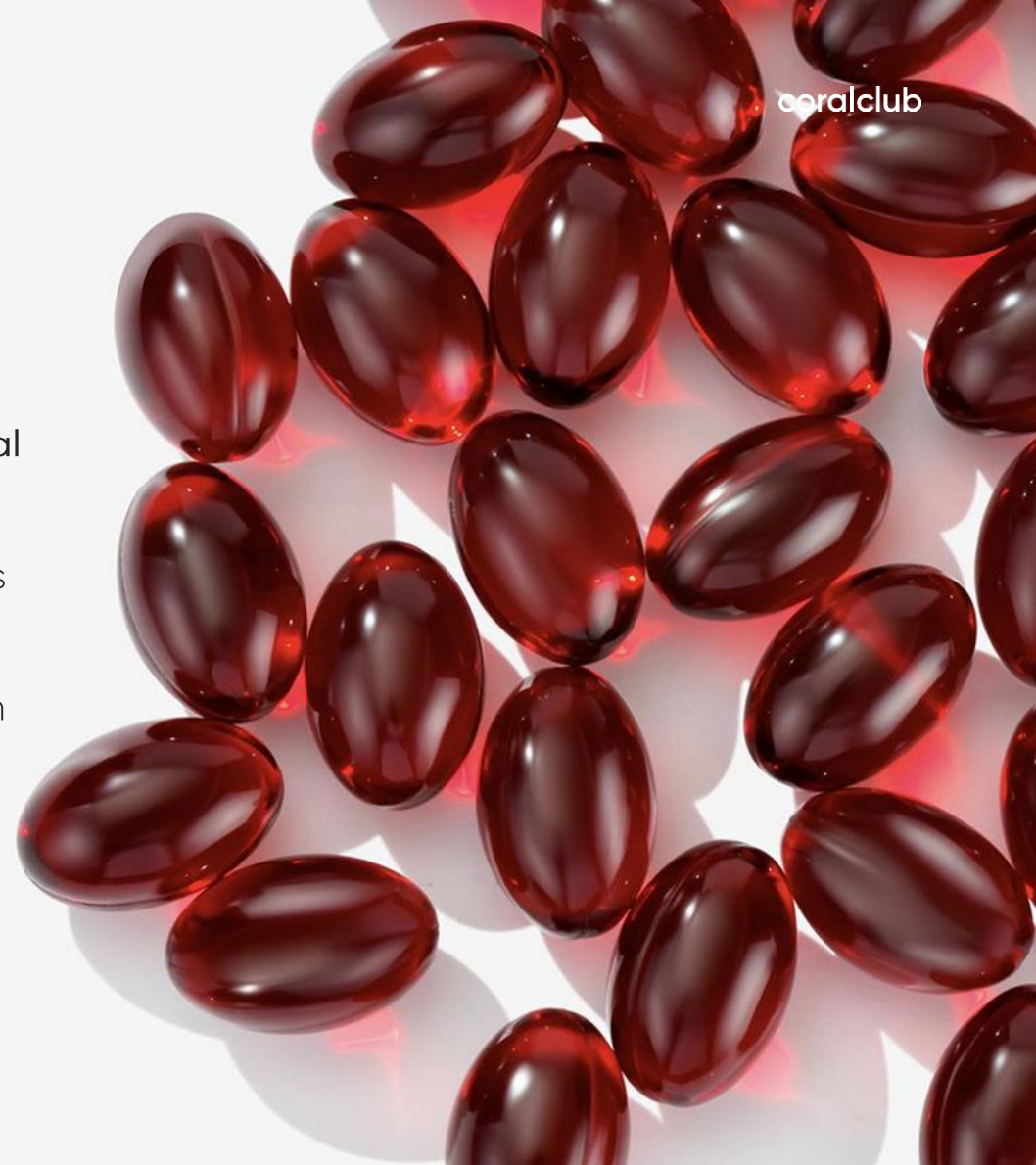
A special blend of beneficial fats



## The technology<sup>[11]</sup>

The production of Calanus oil is an epitome of gentleness and purity. It sidesteps chemical solvents and **unnecessary stages**, preserving all the **beneficial elements** while preventing any harmful adulteration.

Furthermore, the Calanus finmarchicus species stands as a **sustainable natural asset**. Its annual biomass output in the Norwegian Sea is a colossal 290 million metric tons, dwarfing the combined biomass of all fish species in the vicinity.



# zooca<sup>®</sup>

The Calanus<sup>®</sup> Company 

*Originating from the esteemed Norwegian firm ZOOCA<sup>®</sup>, Calanus finmarchicus oil's production adheres to globally recognized certifications, assuring both the safety of the manufacturing process and the excellence of the end product.*



# A Testament to Nature and Sustainability

Upon harvest, the biomass undergoes immediate freezing aboard the fishing vessel, a step that guarantees product freshness.

Absent of any supplementary chemical refinement or concentration, the product remains untainted by solvents or contaminants.



# Ingredients

	Per 1 Capsule	Per Daily Dose
<b>Calanus oil (Calanus finmarchicus)</b>	<b>500 mg</b>	<b>1 000 mg</b>
<b>including</b> <b>EPA and DHA omega-3s</b>	<b>92.5 mg</b>	<b>185 mg</b>
<b>astaxanthin</b>	<b>0.3 mg</b>	<b>0.6 mg</b>
<b>Vitamin E</b>	<b>3.4 mg</b>	<b>6.8 mg</b>



GMO free. Gluten free. OK for pescatarians.

# Premium Plankton Oil

Code 2192

## Prices

Bonus points

23

Club price

38

Retail price

47.5



## Premium Plankton Oil

- ✓ Sourced from the unspoiled currents of the Atlantic, this zooplankton oil is pivotal to help support metabolic equilibrium
- ✓ It's rich in omega-3, plus a distinctive assembly of lipids in wax ester form
- ✓ Underscoring its natural origins and commitment to environmental conscientiousness

# Premium Plankton Oil: a replacement for traditional omega-3 supplements from fish? Yes or no?



Traditional omega-3s from fish and krill, whether in natural, ethyl ester, or re-esterified triglyceride states, are known for their prompt absorption, marking a swift entry into our circulation, beneficial for heart, brain, and visual health.

*The specifics of absorption can be influenced by various factors to be considered.*

Conversely, the complex wax esters in Calanus oil follow a more gradual absorption journey. They traverse the digestive system extensively, eventually reaching the intestine's lower regions, where they exert their influence on metabolic syndrome symptoms.

## Answer: No

Because the difference in absorption rate determines different "points of action."

# *Calanus finmarchicus* Oil: Confirmation of Effectiveness based on the following studies:

*Calanus finmarchicus* Oil has shown a favorable impact on glucose metabolism and insulin resistance in obese patients after a 12-week intake ([Institute of Food Science and Human Nutrition in Hannover, Germany](#)). .

The combination of moderate physical activity with the intake of *Calanus finmarchicus* Oil or a healthy diet for 12 weeks may contribute to reducing fat mass in elderly untrained individuals with excess weight ([Institute of Food Science and Human Nutrition, Leibniz University Hannover, Germany](#)).

Various lipid components of *Calanus finmarchicus* Oil can collectively be used as nutraceuticals for obesity reduction and related metabolic disorders ([Institute of Food Science and Human Nutrition, Leibniz University Hannover, Germany](#), [Institute of Sports Science, Justus-Liebig-University Giessen, Germany](#)).

The combination of *Calanus finmarchicus* Oil intake and physical exercise for 4 months improved cardiorespiratory function in elderly women, which was associated with both central and peripheral cardiodynamic mechanisms. ([Charles University, 10000 Prague, Czech Republic](#)).

The addition of *Calanus finmarchicus* Oil to the diet of mice on a high-fat diet significantly reduced abdominal fat and ectopic fat (fat located in places not corresponding to its natural distribution, such as in the liver, skeletal muscles, heart, and pancreas). A significant decrease in obesity-related low-grade inflammation in adipose tissue was observed, along with an increase in glucose sensitivity ([UiT The Arctic University of Norway, Tromsø, Norway](#)).

Incorporating *Calanus finmarchicus* Oil into the diet of female mice with disrupted lipid metabolism reduced the formation of atherosclerotic lesions, making it an effective and safe dietary regulator for reducing atherosclerosis development ([University of Troms, Troms, Norway](#), [University Hospital of North Norway, Troms, Norway](#), [Centre for Research-Based Innovation on Marine Bioactives and Drug Discovery, Troms, Norway](#)).

# Literature:

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