



**HIGH IN OMEGA-3 AND OMEGA-6 FATTY ACIDS,** Decas Botanical Synergies' OMEGACRAN® oil is derived from the seeds of the cranberry via a proprietary cold press expeller process which uses no solvents or chemicals. The product is rich in tocotrienols (vitamin E) and linoleic acid content and also includes a number of other important compounds that are useful in nutraceuticals, cosmeceuticals, nutritional supplements, and many other products. OmegaCran® oil offers many of the benefits from omega-3 and omega-6 fatty acids, but does not have the odor or taste of fish oil. OmegaCran® contains high amounts of Omega-9 and low amounts of saturated fatty acids.

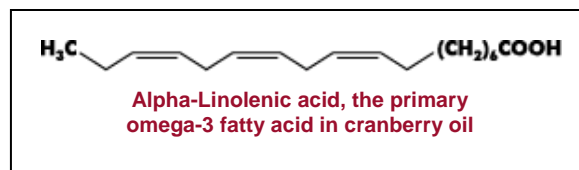
OmegaCran® oil has a high content of omega-3 long-chain polyunsaturated fatty acids. Researchers have identified many healthy applications including reduced coronary heart disease and arthritis with a diet high in these essential fatty acids. Omega-3 fatty acids also assist in the health maintenance of anti-inflammation, brain and cognitive development, and for the prevention of certain cancers.

BENEFICIAL ATTRIBUTES	MARKET APPLICATIONS
<ul style="list-style-type: none"> <li>🌸 Abundant omega-3, omega-6 &amp; omega-9 fatty acids</li> <li>🌸 Beautiful, golden color and sweet smell</li> <li>🌸 Pleasant butter flavor with light fruit overtone</li> <li>🌸 No allergenic proteins</li> <li>🌸 Low in saturated fatty acids</li> <li>🌸 Rich in tocotrienols</li> <li>🌸 No fish smell or taste</li> <li>🌸 A smooth, non-greasy, premium personal care oil</li> <li>🌸 Extracted with no solvents or chemicals</li> </ul>	<ul style="list-style-type: none"> <li>🌸 Nutritional supplements, energy bars and drinks</li> <li>🌸 Cosmetics and skin care products</li> <li>🌸 Sunscreens and other topical applications</li> <li>🌸 Soaps and cleaning supplies</li> <li>🌸 Dental health care products</li> <li>🌸 Functional foods</li> <li>🌸 Hair products</li> <li>🌸 Nutraceutical and health-care products</li> <li>🌸 Moisturizing agent</li> </ul>

## ACTIVE INGREDIENTS

Cranberry seeds are high in omega-3 and omega-6 fatty acids and the oil presents a unique and beneficial 1:1 ratio. These essential fatty acids include polyunsaturated fatty acids (such as linolenic acid). Since these “essential” fatty acids are not synthesized by the body, they must be ingested for optimum health.

Traditional sources of omega-3 fatty acids have been connected with the sea. Cold-water species of fish, such as salmon, are well-known sources of this dietary supplement market. Now, OmegaCran® cranberry seed oil represents an impressive source of balanced, plant-derived oils for commercial applications.



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## EXPERIENCE THE DECAS DIFFERENCE

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Decas Botanical Synergies (DBS), a division of Decas Cranberry Products, Inc., is a developer, manufacturer, and marketer of proprietary value-added fruit derived ingredients for the dietary supplement, functional foods, animal feed and nutrition, personal care and cosmetics, and oral health industries. Specializing in cranberries, DBS' Fruitaceutical™ products are rich in natural bioflavonoid complexes, which provide manufacturers with powerful antioxidant, antimicrobial, and nutritional properties, and a natural colorant for a broad variety of applications. DBS' powders, extracts, and oils offer cost-effective and natural options to enhance the taste, color, function, and nutritional content of products.

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