

Ahiflower oil granted EU Novel Food status

NATURE'S Crops International has been given the go-ahead from the EC to market its ahiflower oil as a novel food ingredient and it is now commercially available under licence to brands and manufacturers for the first time.

The oil is extracted from the seeds of the *Buglossoides arvensis* plant, a crop new to the UK where it is currently cultivated by over 30 independent farmers.

Ahiflower oil has high levels of omega-3s and is a rich source of omega-6 gamma-linolenic acid and linoleic acid as well as omega-9 oleic acid. It has up to four times



more omega-3 EPA conversion benefits than flaxseed oil and, the company says, is the most effective combined essential fatty acid source from a single non-GM plant.

With its Ahiflower Capsules, supplements brand Vertese is the first to bring a product containing the oil to the UK and Irish markets.