



GOED, CRN Publish Oxidation White Paper

For Immediate Release: November 4, 2015

In ongoing efforts to educate the industry and consumers about the issue of oxidation and omega-3s, GOED (the Global Organization for EPA and DHA Omega-3s) and CRN (the Council for Responsible Nutrition), have co-authored a white paper entitled "Oxidation in Omega-3 Oils: An Overview." The white paper was written to help improve industry knowledge about oxidation testing protocols and potential issues with oxidized oils.

For example, one of the key points highlighted in the paper is the confusion over the p-anisidine test, which is a commonly used test for secondary oxidation. The problem is, this test is not applicable for many omega-3 products, such as flavored products or those with natural color like krill oil, resulting in the product being inaccurately classified as oxidized.

The white paper also covers:

- · Background information and an oxidation overview
- Health effects of oxidized omega-3 products
- How to measure oxidation and analytical test methods
- Market research on consumer attitudes toward oxidized products

According to Adam Ismail, GOED executive director, "We've seen increased attention on the oxidation area and there's a lot of confusion out there. We're reassured that 90+% of the products analyzed pass GOED's strict standards for oxidation, but it's a message that needs to get out to consumers."

Duffy MacKay, N.D., senior vice president, scientific & regulatory affairs, Council for Responsible Nutrition (CRN), added, "We're pleased to see that such a high percentage of companies are following the methods and limits to prevent oxidation as laid out in the GOED Voluntary Monograph, first established by CRN nearly 15 years ago. It was important for us to partner with GOED on this paper to help clarify areas where confusion still exists."

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