



PRODUCT BRIEFING



Glyc+Omega™ PLUS

GREENSHELL™ MUSSEL POWDER

Clinically researched and found to reduce joint pain and increase joint mobility, GlycOmega-PLUS™ provides a rich source of all major classes of glycosaminoglycans (GAGs), which are principal components of cartilage and the synovial fluid found in joints. GAGs provide flexibility, elasticity and tensile strength to articular cartilage. The severity of arthritis is directly related to the loss of GAGS content with the joint and surrounding cartilage.

For generations, the native coastal Maori population of New Zealand has consumed raw New Zealand green lipped mussels as a primary part of their diet. This unique mussel is known scientifically as 'Perna canaliculus'. For centuries, it has provided an excellent source of protein, vitamins, minerals and extremely valuable Omega-3 fatty acids. For many hundreds of years, the Maoris would harvest the mussels growing naturally on the seashores and eat them raw. Even though they saw the mussel as an important part of their diet, they did not realise the benefits they were gaining. The green lipped mussel possesses a profile of Omega-3 essential fatty acids that are unique to its species.

The presence of this rich source of essential fatty acids provides the mussel with potent soothing action. Following several years of scientific research, Aroma NZ Ltd formulated GlycOmega™-PLUS which provides significant levels of anti-inflammatory activity. GlycOmega-PLUS is only processed from selected live greenshell mussel meat which are full of lipids and omega-3 fatty acids. This ensures only the highest quality mussel extract reaches our customers. GlycOmega-PLUS is freeze-dried at low temperatures ensuring all the bio-activity is optimized, providing maximum anti-inflammatory activity. No steamed opened greenshell mussel meat is used in the production of GlycOmega-PLUS.

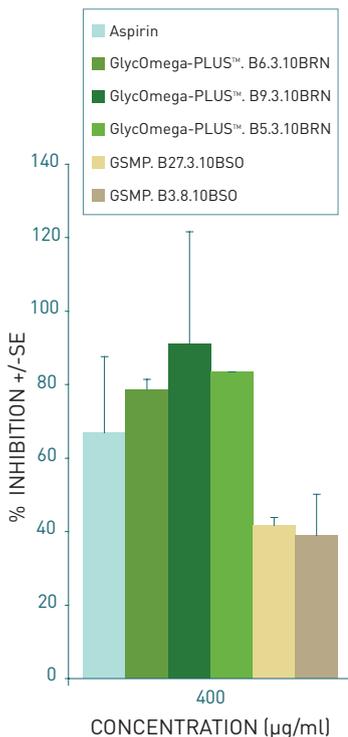


FIG 1: Significantly improved nutrient concentrations that GlycOmega-PLUS™ retains versus traditional GSMP steamed-opened Greenshell Mussel Powder

BENEFITS

- Supports connective tissue and joint function.
- Rebuilds synovial fluid in joints, speeds repair of ligaments and tendons.
- Rich in glycosaminoglycans (GAGs) and omega-3 fatty acids.
- Provides significant anti-inflammatory activity over steamed opened mussel meat powder (see Fig 1).
- Significantly increases joint mobility and reduces pain levels.
- Natural pain relief without the side effects of arthritic drugs.
- Greenshell mussel meat is one of the world's most sustainable farmed sources of omega-3.

PURE NEW ZEALAND PRODUCT • SUSTAINABLE • BSE FREE • NO TOXIC CHEMICALS OR SOLVENTS • NO IRRADIATION



PRODUCT BRIEFING

**Glyc+Omega™
PLUS**

**GREENSHELL™
MUSSEL POWDER**

PHYSICAL ASPECT: GlycOmega-PLUS is a brownish free-flowing powder 60mesh, with a typical mussel smell

PACKAGING: 20kg aluminium foil bags

STORAGE: Keep in cool dark room out of direct sunlight

TECHNICAL DATA

Crude protein	53.4g/100g
Total fat	11.5g/100g
Ash	14.6g/100g
Omega-3	3.5g/100g

USES AND CLINICAL DATA REFERENCES

GlycOmega-PLUS is a revolutionary complex combining the well known properties of omega-3 fatty acids, chondroitin sulphate, glucosamine and glycosaminoglycans. The synergies between all these active principles are of huge interest in the food and food supplement industry, nutraceuticals and veterinary industry. GlycOmega™ PLUS promotes healthy cartilage and provides shock absorbing properties to the joint. Extensive publications and trials are demonstrating the effects of these categories of active principles.

CLINICAL STUDIES

Systematic review of the nutritional supplement Perna Canaliculus (green-lipped mussel) in the treatment of osteoarthritis

1/25/2008 | S. Brien, P. Prescott, B. Coghlan, N. Bashir and G. Lewith

From the Department of Primary Care, University of Southampton, Aldermoor Health Centre, Aldermoor Close, Southampton, Hampshire, S016 5ST and School of Mathematics, University of Southampton, Southampton, Hampshire S017 1BJ, UK.

In vitro modulation of inflammatory cytokine and IgG levels by extracts of Perna canaliculus

1/13/2006 | BMC Complement Altern Med. 2006 Jan 13;6: 1 |

Mani S, Lawson JW. Department of Microbiology and Molecular Medicine, Clemson University, Clemson, SC 29634, USA. sachin_manii@excite.com

→ <http://www.biomedcentral.com/1472-6882/6/1>

Immunomodulation of marine collagen-induced arthritis by N, N-dimethylglycine and a preparation of Perna canaliculus

6/11/2007

→ <http://www.biomedcentral.com/1472-6882/7/20>

Improvement of Arthritic Signs in Dogs Fed Green-Lipped Mussel - Perna canaliculus

6/1/2002

→ <http://jn.nutrition.org/cgi/content/full/132/6/1634S>

Gastroprotective and anti-inflammatory properties of green lipped mussel (Perna canaliculus) preparation

12/19/1980

→ <http://www.ncbi.nlm.nih.gov/pubmed/7194074>

Perna canaliculus in the treatment of rheumatoid arthritis

6/1/1983 | Caughey DE, Grigor RR, Caughey EB, Young P, Gow PJ, Stewart AW.

→ <http://www.ncbi.nlm.nih.gov/pubmed/6673984>

“A high-quality joint care product with proven benefits in both the human and veterinary market”

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