

FOR IMMEDIATE RELEASE

AlaskOmega® Tightens Product Specifications

TOTOX and environmental contaminants greatly reduced; leads the market in oil freshness.

COSHOCTON, OH – September 21, 2015 - Organic Technologies, producer of AlaskOmega® omega-3 fish oil concentrates and natural oils, announced today that it has significantly tightened its product specification limits for oil oxidation and environmental contaminants over the entire AlaskOmega® omega-3 line to better reflect the superior freshness and purity of its oil.

The company recently reduced the Total Oxidation (TOTOX) limit for all its omega-3 concentrate products to 5 since actual AlaskOmega® values typically range from 0-3, more accurately reflecting its market-leading position for oil freshness. TOTOX is a measure of both primary and secondary oil oxidation, and it is commonly used by the omega-3 industry as a proxy for oil freshness. The new AlaskOmega® TOTOX limit is more than a 5 fold reduction from the limit of 26 set by the Global Organization for EPA and DHA Omega-3 (GOED) monograph, the current standard for the omega-3 industry. AlaskOmega® also significantly reduced limits for trace environmental contaminants to levels virtually undetectable and well below GOED industry standards, cementing its position for producing the purest bulk omega-3 concentrates.

“Lowering the TOTOX limit on all AlaskOmega® products will help us better represent the superior freshness of our Omega-3 ingredients”, said Steve Dillingham, Global Director for AlaskOmega® Ingredients. “Fresher oil translates into better product stability, longer shelf life, and optimal sensory characteristics for finished goods incorporating AlaskOmega®. Given proper care and handling during encapsulation or bottling, it should result in a fresher, better tasting retail product on the shelf,” continued Dillingham.

Organic Technologies is able to manufacture its AlaskOmega® omega-3 concentrates to such exacting freshness and purity standards through its careful process and unique supply chain. Raw oil is extracted from the trimmings of MSC-certified Wild Alaska Pollock sourced from the Bering Sea immediately after catch, so raw material is of the highest quality. The oil is then processed through a careful purification and concentration process in the company’s NSF-certified manufacturing facility to extract and purify EPA and DHA concentrates to high purity levels (80% EPA+DHA). Products are kept away from oxygen throughout the entire process to ensure that AlaskOmega® oils have the utmost freshness and quality.

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About AlaskOmega®

Organic Technologies is the producer of MSC-certified AlaskOmega® omega-3 fish oil products. We start with wild-caught Alaska Pollock oil from the cold, clear waters of Alaska’s Bering Sea, which is then further refined and concentrated in our family owned and operated NSF-certified GMP facility located in Coshocton, Ohio. AlaskOmega® is available up to 85% Total Omega-3 content in EE and TG form, as well as a natural wild Alaskan fish oil. Please visit <http://www.alaskomega.com> for more information.

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