

# Ahiflower<sup>®</sup> Oil

The plant kingdom's richest & most biologically advanced 'multi-omega' oil.



## Ahiflower's Sustainability Story

All of the pure and fully traceable oil from Natures Crops is cultivated regeneratively by qualified, independent farmers following protocols to optimize water management, enhance biodiversity, capture carbon, increase pollinators, prevent soil erosion and minimize chemicals. NCI's proprietary Crop Assured 365<sup>®</sup> process ensures full traceability and quality control throughout its secure supply chain.

- Each acre of regeneratively grown Ahiflower produces as much omega-rich oil as 500,000 anchovies.
- Unlike marine oils, Ahiflower is expeller pressed using no petrochemical solvents and its high mineral co-products result in virtually zero waste.
- The optimum sustainable supply of essential fatty acids for human health is Ahiflower.
- As the world shifts to regenerative nutrition sources, each 1 kg of Ahiflower oil has the same omega-3 oil content as up to 4000 anchovies.
- The cleanest, greenest, most regenerative and traceable supply chain of any omega-rich oil – Ahiflower<sup>®</sup> is a B Corp Certified omega ingredient on the market.
- Very few omega sources are 100% traceable from soil to oil. Ahiflower is.



**Ahiflower farmers are passionate about caring for the soil and the environment and follow Natures Crops' six core principles:**

- Minimize soil disturbance
- Maximize crop diversity
- Keep the soil covered
- Maintain a "living root" in the ground
- Integrate livestock
- Minimal use of synthetic inputs

These impactful partnerships ensure that the biggest positive changes can be made to benefit farmers, consumers, and the planet.



## Our Message

Our farmers grow our specialty crops in the most pristine agricultural environments, following water management, biodiversity enhancement, carbon capture, soil erosion protection, and minimal chemical impact protocols that contribute directly to healthier soils, healthier environments and a healthier planet.

Our crops offer profitable, biodiverse, & extremely low input alternatives to GMO commodity crops such as soybean, castor and palm oil. We've formed deep, long lasting partnerships with our growers, learning from them & with them about advancing regenerative agriculture. Such as the indirect impacts, providing valuable habitats for pollinators, earthworms, and beneficial soil microorganisms, all of which reduce pressure on marine ecosystems & on petroleum-derived cosmetic product consumption.

*"The foundation of demonstrating the sustainability of natural products is traceability. Unless you know where a product comes from or how it was produced, you can't confidently talk about its sustainability. Our starting point for sustainability is Crop Assured 365<sup>®</sup>, our proprietary crop production, traceability and quality assurance program"*  
*-Andrew Hebard, Founder & CEO at Natures Crops International*

Our processes are designed to capture the fullness of the beneficial constituents in our proprietary and protected plant varieties, while excluding unwanted impurities and maximizing batch-to-batch consistency. Our small batch processing ensures freshness – an essential component for clean sensory appeal in plant oils.

We only mechanically cold-press our harvested oilseeds, we only minimally (physically) refine our cold-pressed oils, and we use our co-products as raw materials for either energy generation, nutrition or soil fertility. All of which contributes to a minimal ecological footprint. We design and manage our entire supply chain to be the cleanest, greenest, and lightest touch possible, without ever compromising on quality, safety, reliability, or functional performance.

Feel well, move well, look well. That's the value that our functionally superior, high-quality natural products deliver. Whether taken as a nutritional product or applied topically, we have chosen only to grow, process, and supply oils that are safe, that work, are backed by good science, and never have or leave a negative impact in the environments where they are grown or processed.

