Creative Enzymes®

α-Linolenic Acid

Cat. No. CEFX-092

Lot. No. (See product label)

Introduction

Description	α-Linolenic acid is a polyunsaturated fatty acid (C18H32O2) with three double bonds and is an Omega-3 essential fatty acid commonly found in vegetable oils such as flaxseed oil and rue seed oil. α-Linolenic acid is converted, under the catalysis of dehydrogenase and carbon-chain-lengthening enzymes, into eicosa pentaenoic acid (EPA) and docosa hexaenoic acid (DHA). The basic functions of α-Linolenic acid are mainly manifested as enhancing intelligence and immunity, protecting eyesight, lowering blood lipids, blood pressure, and blood sugar, inhibiting hemorrhagic brain diseases, and thrombotic diseases, inhibiting the occurrence and metastasis of cancer, preventing myocardial infarction and cerebral infarction, preventing allergic diseases, preventing inflammation as well as slowing down the human body's aging and so on.
Applications	α-Linolenic acid has a wide range of applications in food, dietary supplements, cosmetics, and pharmaceuticals

Product Information

Form	Liquid

Storage and Shipping Information

Storage	1 years under well storage situation and stored away from direct sun light