

# Ahiflower oil gets NSF non-GMO True North verification



**NSF International has certified Ahiflower oil from Natures Crops International (NCI) under its NSF Non-GMO True North protocol.**

The NSF Non-GMO True North certification means that Ahiflower oil complies with all elements of NSF's Non-GMO True North verification process, which according to the NSF website *"incorporates elements from the EU and Vermont GMO labeling requirements and pulls best practice from commonly used leading food safety standards."* Ahiflower oil is the first omega dietary oil to be verified by NSF International, said NCI.

Greg Cumberland, VP Strategic Initiatives with NCI, said: *"Since Ahiflower oil is already in commerce in the USA and EU in food and dietary supplements, it is important that Ahiflower oil comply with a globally meaningful third-party non-GMO verification standard. NSF True North certification achieves this goal and provides assurance to Ahiflower's licensed brand partners on this point."*

Ahiflower oil, derived from the species *Buglossoides arvensis*, reportedly offers the highest levels of non-GM omega-3 essential fatty acids among commercially available dietary plant oils, combining ALA (alpha linolenic acid) and high level of stearidonic acid (SDA).

Ahiflower also contains significant levels of GLA (gamma linolenic acid), an omega-6 essential fatty acid, and oleic acid, an omega-9 fatty acid, to complement the overall healthy profile of this completely unique plant oil.

Recent data published in the [\*Journal of Nutritional Science\*](#) indicated that Ahiflower oil may accrue omega-3 EPA up to four times higher than flaxseed oil. The study also found that Ahiflower Oil that, in addition to boosting EPA, boosted levels of the anti-inflammatory omega-6 dihomo-gamma linolenic acid (DGLA) in circulating cells.

Ahiflower oil is now available from 9 retail brands in the US and EU. Dosing forms range from vegan softgels to liquid oil to chocolate truffles.