Message from Jeremy Harris, MOXXOR Science Advisor

G'day MOXXOR Family,

As a scientist, I value engaging in open honest two-way conversation and ideas about the truth of products, this is what stimulates and interests me, I really have no interest in the business-side or marketing-spin of products, the integrity and efficaciousness of a product is paramount to me.

I wanted to take the time to explain why the MOXXOR greenlip mussel oil from New Zealand is so potent and effective, and also the key differences in our process at MOXXOR that differentiates us from fish oil and any other greenlip mussel oil/powders on the market, why MOXXOR mussel oil delivers a superior wellness effect and is the most effective all-natural omega-3 on the planet.

What makes NZ Greenlip Mussel Oil Different from Fish Oil?

The oil from the greenlip mussel of New Zealand is at least 200 times more effective at naturally reducing inflammation in controlled laboratory experiments than fish oils containing the normal PUFA's, due to a series of unique omega-3 PUFA's called eicosatetraenoic acids (ETA) found in the NZ greenlip mussels.

The lipid from the greenlip mussel is the ultimate natural compound for the control of leukotrienes. Greenlip mussel lipid can inhibit both the LOX and COX inflammatory pathways due to an impressive variety of active compounds, including over 10 different marine sterols and over 33 different fatty acids that all work synergistically together. This naturally occurring combination of PUFA's is not found in any fish oils, or anywhere else in nature in any measurable degree.

One particular Omega-3 fatty acid called tetraenoic acid, is virtually identical to arachidonic acid, and this is thought to fool our body's systems that they are bonding with arachidonic acid, which means that leukotrienies are not produced by our body to the same extent.

Another major advantage of greenlip mussel lipid is that when interacting with the COX pathways it does not suppress the COX-1 pathway, which is responsible for mucous linings, and therefore eliminates many of the unwanted effects of suppressing the COX pathway which fish oil can interfere with.

The world's supply of fish oil generally comes from a secondary process involving the harvesting of fish for food, and in 99.9% of the cases involves high pressure steam distillation, which obviously denatures the product, changing the natural chemical structure to a less easily absorbed triglyceride form of fish oil. Further, the raw material is often contaminated with heavy metal toxins or oxidized EFA's caused by the high temperature extraction techniques.

In order to remove the contamination (heavy metal, mercury, PCB's, and other toxins) a process involving molecular distillation is used to purify the fish oil. I personally abhor this process as it involves a chemical process called esterfication where the natural compounds found in the oil have had their chemical structure altered and manipulated using alcohol and a catalyst, which is often sodium chloride.

This chemical manipulation process enables the marketers and "spin-doctors" to produce artificially enhanced levels of EPA and DHA, which helps sell their products to uneducated and naïve consumers, delivering a questionable health benefit.

Lastly, fish oil, unlike greenlip mussel oil, does not contain any of the ETA family of Omega-3's, which have been shown to have the most powerful anti-inflammatory effect in both invivo and invitro trials.

The other difference of note between fish oil and greenlip mussel oil is that fish oil will thin the blood and also affect blood clotting, which can be dangerous. Whereas greenlip mussel oil will thin the blood, but will not affect blood clotting. The reason for this is that greenlip mussel oil does not interact with prothrombin, a clotting agent, which is made in the liver, but does interact with thromboxane which is made within the COX-2 pathway. This can be hugely significant for anyone facing surgery.

Why is MOXXOR mussel oil Superior to other Greenlip mussel oil/powder?

The answer to this question lies in a number of major differences in the way we at MOXXOR extract the oil from the raw mussel meat than other manufacturers. Our proprietary techniques, knowledge, and expertise has been learned from over 30 years in the business in extracting the full combination of lipids and sterols, while at the same time protecting the extracted lipids from degradation.

As discussed earlier, it is the level of the unique fatty acids not found in fish oil, or any other shellfish oil, that is very important; and our process allows for up to 48% more ETA's to be present in our product than much of the other mussel oil that is available. Further, our process is a low pressure and low temperature process that allows us to remove all the polar as well as the non-polar lipids. This cannot be the case when using the common carbon dioxide super-critical extraction process of most manufacturers. This means MOXXOR is more bio-reactive in its natural phospholipids form and therefore more readily recognized by our body's systems as food than an adulterated form of the lipid.

Kindest regards,

Jeremy Harris
Director General - MOXXOR Science Advisory Board

Jeremy Harris has over 25 years experience in all aspects of business relating to the natural Whole Foods sector of New Zealand's marine farming industry. His interest and expertise in long chain carbon chemistry, along with his experience in the development of New Zealand's greenlip mussel industry has equipped him to translate leading-edge scientific data into practical management in Moxxor's proprietary production processes, to ensure efficacy and product safety. Jeremy's role also encompasses translating scientific data into accurate scientifically based information for our MOXXOR independent distributors and consumers. He was educated at Canterbury and Massey Universities in New Zealand.