

Eufaplex-α

Super Oxygen Magnet

Eufaplex-α is a research-supported dietary supplement designed to help revitalize cell membranes, including those of the cell core and mitochondria. This supplement influences prostaglandin activity, immune function, blood pressure, blood glucose levels, and cholesterol balance, thanks to the unique NOEUFAs* developed by CellMed. Our NOEUFAs are crafted from meticulously selected wild seeds using advanced hydraulic technology. Each batch undergoes 524 rigorous quality tests to ensure only the finest products reach the consumers. Acting as a powerful oxygen magnet, Eufaplex-α enhances oxygen absorption into cells. This vital virgin oil formula is recommended for individuals of all ages, including those exposed to hypoxia. Intracellular hypoxia from damaged cell membranes can lead to cancers and systemic failures affecting the brain, heart, liver, lungs, and more

*NOEUFAs stands for non-oxidized essential unsaturated fatty acids, consisting of omega-3, omega-6, and omega-9 fatty acids.

Composition

NOEUFA	Omega type	Content (mg/g)
EUFA	All EUFA containing Omega-3, Omega-6, Omega-9	978.4
α-Linolenic acid	Omega-3	475.21
Linoleic acid	Omega-6	214.38
Oleic acid	Omega-9	179.62

Key Ingredients

Chia Seed Oil is the richest natural source of α-linolenic acid, a vegetable-based omega-3 that reinforces gene-targeting actions and immune functions.

Hempseed Oil is known as the only oil containing both α-linolenic acid (omega-3) acid and γ-linoleic acid (omega-6) in a 1:3 ratio. It is well known that a high concentration of γ-linolenic acid helps minimize stress and anxiousness.

Sunflower Seed Oil is abundant in oleic acid (omega-9), which aids in cleansing blood vessels.

Evening Primrose Oil is a functional oil containing the richest linoleic acid and the highest vegetable-based γ-linolenic acid (omega-6). It helps to calm abnormal inflammatory responses and skin issues.

Pumpkin Seed Oil is high in both linoleic acid and oleic acid. It helps bolster hair health and prostate function.

Perilla Oil is a traditional Korean oil, renowned for its exceptionally high α-linolenic acid (ALA) content, equivalent to chia seed oil.

Sesame Seed Oil is a renowned traditional oil in Korea that helps minimize the signs of aging and is rich in linolenic acid (LA) and lignans, such as sesamin and sesaminol.

Details

Eufaplex- α forms and servings are as follows:

	Capsule	Stick
Suggested use	Take 3 capsules 2 times a day with water.	Take 1 stick 2 times a day
Packaging unit	180 capsules \times 2 bottles	30 sticks \times 2 Boxes
Active ingredient amount per serving*	3 capsules Oil blend 1,500 mg	1 stick Oil blend 6,900 mg

* Daily Value not established

Mechanism of Key Ingredients

※ α -Linolenic Acid

α -linolenic acid is most commonly found in chia seeds and perilla seeds. Extensive research has revealed its diverse health benefits, including:

Oxygen Magnetic Action

This substance contributes to the formation of active biological membranes and enhances oxygen concentration in cells, especially in the brain, nerve, bone marrow, and thymus.

Prostaglandin E₃ (PGE₃) Production

α -linolenic acid is converted into PGE₃ within cells through eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) in the liver. PGE₃ helps reinforce healthier blood pressure, blood sugar, and cholesterol levels, and optimal immune responses. Only NOEUFAs can produce sufficient PGE₃ to efficiently support these functions.

※ Linoleic Acid

Linoleic acid is predominantly found in evening primrose seeds, sesame seeds, and pumpkin seeds. Extensive research has revealed its versatile properties, including:

Oxygen Magnetic Action

This substance contributes to the formation of active biological membranes and enhances oxygen concentration in cells, particularly in the heart, skin, and blood vessels.

Prostaglandin E (PGE)_{1,2} Production

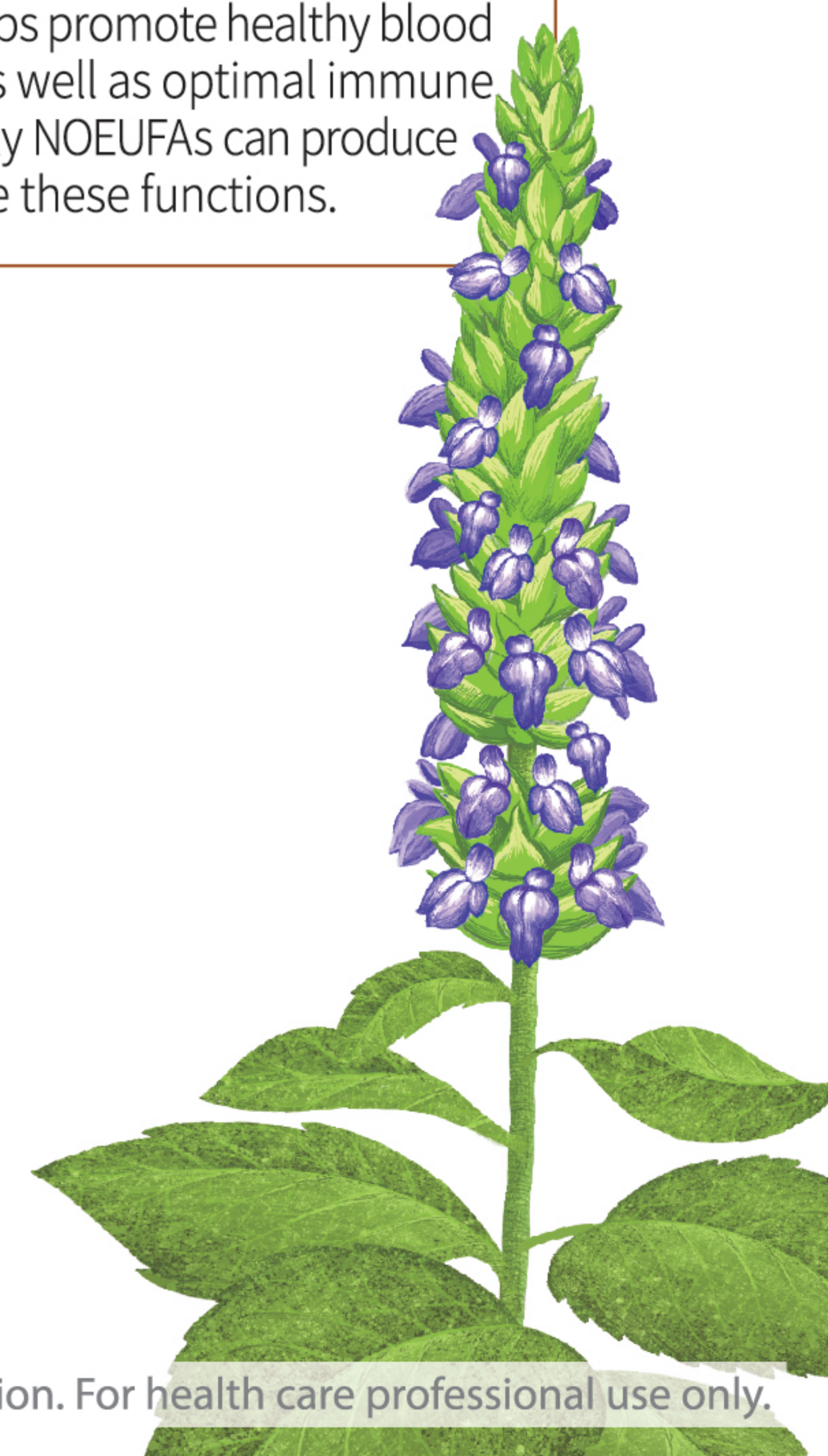
Linoleic acid is converted into PGE₁ and PGE₂ within cells through dihomo-gamma-linolenic acid (DGLA) in the liver. PGE₁ helps promote healthy blood pressure, blood sugar, and cholesterol levels, as well as optimal immune function, while PGE₂ amplifies these functions. Only NOEUFAs can produce sufficient PGE₁ and PGE₂ to efficiently reinforce these functions.

※ Oleic Acid

Oleic acid is abundantly found in sunflower seed oil and has been extensively studied, demonstrating various health benefits, including:

Oxygen Magnetic Action

This substance plays a crucial role in important processes linked to the formation of active biological membranes and heightens oxygen concentration in cells, especially in the bones, intestine, liver, and digestive organs.



Benefits of Key Ingredients

1	Revitalization of healthy cell membranes ^{1,2,3,4}
2	Sufficient oxygen supply within cells ⁵
3	Heightened receptor sensitivity on cell membranes ⁶
4	Healthier inflammatory responses and inflammatory balance ^{7,8}
5	Enhanced brain and cardiovascular health ^{9,10}
6	Amplified cognitive function ¹¹
7	Healthier blood sugar levels through enhanced insulin receptor sensitivity ¹²
8	Optimized blood pressure levels ^{13,14}
9	Bolstered antioxidant activity ¹⁵
10	Healthier cholesterol levels ^{16,17,18}
11	Disruption of abnormal cell growth ¹⁹

CERTIFICATE OF ANALYSIS

Product Name : Eufaplex- α / Total Inspection Items: 524 / Primary Testing Institute : Korea Food Research Institute

CATEGORY	ITEM	SPECIFICATION	RESULT
Appearance	Appearance	Yellow liquid with characteristic flavor, no off-flavor, off-odor	Conforms
	Foreign material	Not detected	Not detected
Content	Unsaturated fatty acids	mg/g	978.4
	α-Linolenic acid	Omega-3 (mg/g)	475.21
	Linoleic acid	Omega-6 (mg/g)	214.38
	Oleic acid	Omega-9 (mg/g)	179.62
Heavy Metals	Lead	Less than 0.3 ppm	Not detected
	Cadmium	Less than 0.2 ppm	Not detected
	Mercury	Less than 0.5 ppm	Not detected
	Arsenic	Not detected	Not detected
Harmful Substances	Radiation	Less than 100 Bq/kg	Not detected
	Pesticide residues	Less than 0.01 mg/kg	Not detected
	Benzo[a]pyrene	Less than 2.0 µg/kg	Not detected
	Acrylamide	Reference (mg/kg)	Not detected
	Erucic acid	Less than 2%	0.09
Oxidation	Acid value	Less than 4.0 (CODEX standard)	0.67
	Peroxide value	Not dLess than 15 (CODEX standard)	1.3
	Anisidine value	Reference value	0
	TOTOX	Less than 26 (USA standard)	3.6
	HPLC-DAD value	Less than 7%	Less than 1%
Microorganisms	E. coli group	Negative	Negative

*** This product is certified to conform to the above 524 Noeufa standards and quality assurance system.**

Quality Assurance Manager: Hwang Chung-Yeon, Quality Control Team / JBKLAB Co., Ltd. [Date : April 15, 2024]

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FDA Disclosure

*These statements have not been evaluated by the Food and Drug Administration. *This product is not intended to diagnose, treat, cure, or prevent any disease.

