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ADDRESS OF THE CEO OF ECOSINTHES COMPANY TO EXPERTS, DOCTORS AND NUTRITIONISTS





LIFE CODE OF THE BRAND "NATURE IS ME"

«YAPRIRODA» - this is a Latin transliteration of a phrase (**NATURE IS ME**) from the Slavic group of languages (Czech, Croatian, Russian, Bulgarian, Belarusian, Ukrainian, Slovak, Serbian, Slavonic).

NATURE IS ME in English

in Arabic انأ يه ةعيبطلا

自然就是我 in Chinese

自然は私です in Japanese

LA NATURE, C'EST MOI in Frenich

EMPORALISE E



5 DIAMONDS OF SIBERIAN OMEGA 3

WHY IS OMEGA 3 FROM BAIKAL A TREASURE?

MORE & MORE HEALTH, ENERGY AND PROTECTIVE FORCES



MORE COMFORTABLE
DIGESTION
EVEN FOR PEOPLE WITH
DIGESTION PROBLEMS





FRESH COMPLEX THAT IS ALL NATURAL





GOLD STANDARD OF RAW
MATERIAL PURIFICATION
AND PRODUCTION

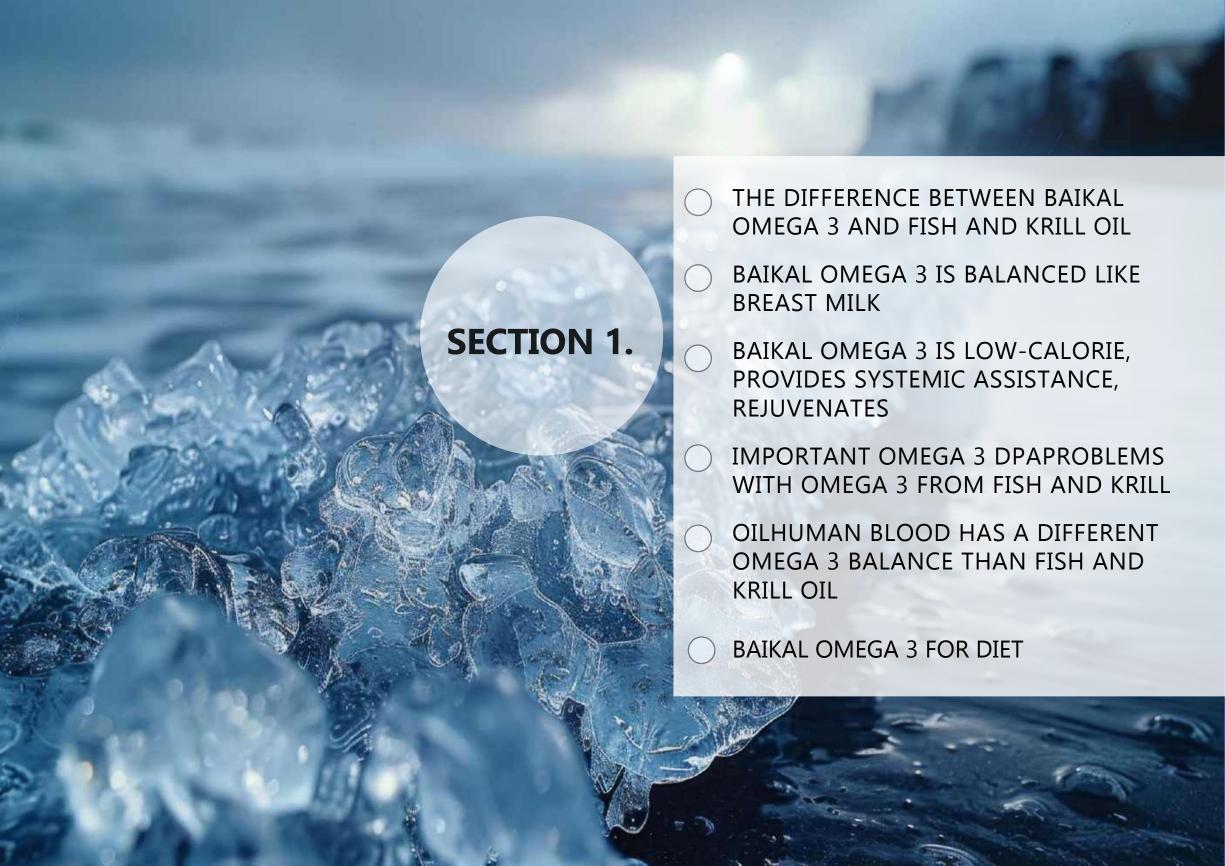




GOLD STANDARD
VEGETABLE CAPSULE
PROVIDES ADDITIONAL
COMFORT OF DIGESTION
IN THE INTESTINE







OMEGA 3 KRILL OIL



THIS IS OMEGA FROM A CHEMICAL BOTTLE



THIS IS OMEGA FROM A CHEMICAL BOTTLE

FISH OIL WILL BE ADVERTISED AND PRODUCED AS LONG AS PEOPLE EAT FISH. BECAUSE IT IS A BY-PRODUCT OF PROCESSING TROUT AND COD MEAT.

OMEGA 3

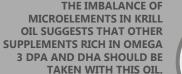
FISH OIL

COMPOSITION TOWARDS EPA OVERDOSE AND EXTREME DPA DEFICIENCY. **DISTORTION OF THE EPA-DHA RATIO BY 3 TIMES RELATIVELY TO**

UNBALANCED OMEGA 3



IT IS CONSIDERED THAT FISH OIL IS MORE BALANCED FOR HUMANS THAN KRILL OIL. THE NORM FOR HUMAN BLOOD. ALTHOUGH THERE ARE KNOWN PROBLEMS WITH **FASTER OXIDATION OF FISH OIL.**





OIL. THE RATE OF ABSORPTION OF FISH OIL IS 2 TIMES SLOWER THAN SEAL OIL. THE INCREASED LOAD ON HUMAN DIGESTION AND THE INCOMPLETE LEVEL OF ABSORPTION ARE ALERT.

THE FAT CLEANING SYSTEM ALSO MAKES IT LESS

NATURAL. AS DOES THE PRESENCE OF SYNTHETIC

VITAMIN COMPLEXES IN IT.

AND GAS PLATFORMS.

FISH OIL HAS AN OBVIOUS DEFICIENCY OF OMEGA

3 DPA BY MORE THAN 4 TIMES COMPARED TO SEAL

IT IS IMPORTANT TO KNOW THAT KRILL OIL CONTAINS **MORE THAN 40% OMEGA 9** AND SATURATED FATS.



UNFORTUNATELY, FISH IN THE WORLD OCEANS INTERSECT WITH INDUSTRIAL CENTERS AND OIL

UNFORTUNATELY, KRILL IN THE WORLD'S OCEANS ARE POTENTIALLY SUBJECT TO THE **INFLUENCE OF MAN-MADE POLLUTANTS**



EXTRACTION SYSTEM IS SIMILAR TO KRILL. FISH OIL FROM LIVER, HEADS OR COMPONENTS REMAINING AFTER FILLETING PASSES EVEN MORE **PURIFICATION STAGES THAN KRILL (INCLUDING USING AGGRESSIVE SOLVENTS).**

THE SYSTEM OF KRILL MEAT **FAT EXTRACTION IS BASED ON DISSOLVING FROZEN KRILL** IN EXPENSIVE AND HARMFUL OIL SOLVENTS (N-HEXANE. N-BUTANE, ETHANOL, BUTYL ETHER, CO2). ECOLOGICALLY HARMFUL PRODUCTION.



THIS IS INEVITABLE, BECAUSE AFTER COLD PRESSING THE FISH OIL CONTAINS MORE FOREIGN **COMPONENTS, TRACES OF PARASITES, HEAVY** METALS, ETC., AND IT IS MORE SUBJECT TO OXIDATION.

SIBIRIAN OMEGA 3 BAIKAL SEAL OIL



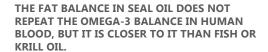
FRESHWATER, VIAWIVIAL, WARM-BLOODED ENDEMIC

FRESH BAIKAL SEAL OIL **OBTAINED FROM SEAL FAT**









OMEGA-3 DPA IS ABLE TO CHANGE THE **BALANCE OF OTHER OMEGA-3 DEPENDING** ON THE BODY'S NEEDS, SO THE PRESENCE OF DPA TO ELIMINATE OMEGA DEFICIENCY, AS A BALANCE REGULATOR, IS EXTREMELY IMPORTANT.

THE NATURAL COMPOSITION OF FAT IS 2 TIMES EASIER (FASTER) THAN FISH OIL, ABSORBED BY THE BODY, PUTTING MINIMAL STRAIN ON DIGESTION.

SEAL OIL PRODUCTION DOES NOT INVOLVE THE USE OF REAGENTS OR HIGH-TEMPERATURE ENERGY-INTENSIVE DEVICES.

AFTER COLD PRESSING, THE OIL **ONLY GOES THROUGH STAGE 1 OF PURIFICATION FROM HEAVY FATS AND** TRACES OF EXCESS MICROELEMENTS.

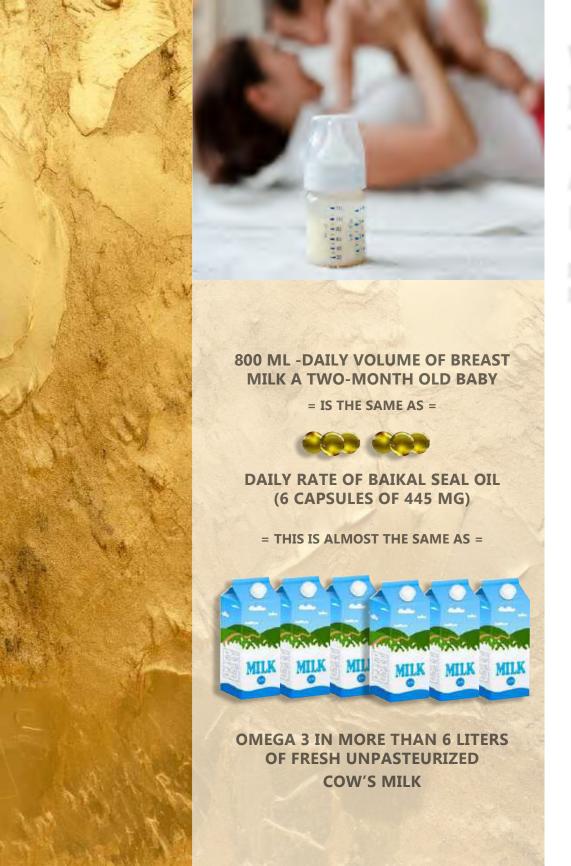
HIGH STANDARDS OF BIOTECHNICAL **MOLECULAR DISTILLATION ALLOW US** TO OBTAIN A PURE PRODUCT WITHOUT HARMING THE ECOLOGY.

THIS IS A REAL «GREEN» TECHNOLOGY.





HOW MUCH OMEGA 3 DOES A PERSON NEED? DO YOU NEED A BALANCED DIET? **HEALTHY BALANCE OMEGA 3 - EPA, OMEGA 3 - DHA, OMEGA 3 - DPA** MOTHER'S BREAST MILK **EPA BAIKAL BALANCED** DPA **EPA PRODUCT** DPA **SIBERIA** DHA DHA OIL **UNBALANCED PRODUCT** DPA DPA DPA DPA DHA **EPA** METHODOLOGY OF COMPARISON: **EPA EPA** DHA DHA DHA **EPA** THE AVERAGE COMPOSITION OF MATURE BREAST MILK OF THE 2ND MONTH OF BREASTFEEDING AMONG EUROPEANS WAS TAKEN AS A BASIS. INFORMATION ON THE COMPOSITION OF KRILL OIL WAS TAKEN AS AN AVERAGE VALUE EXTRACTION OF THIS OIL. SOURCE: HTTPS://PUBS.RSC.ORG/EN/CONTENT/ARTICLELANDING/2019/RA/ **SOME POPULAR SOME POPULAR SOME POPULAR SOME POPULAR** C9RA06238F. **BRAND BRAND BRAND BRAND** BRANDS OF FISH OIL WERE SELECTED RANDOMLY FROM AMONG THE MOST POPULAR ON ONE OF THE MARKETPLACES. FISH OIL BRANDS DO NOT PUBLISH EXACT INFORMATION ABOUT OMEGA DPA THEREFORE, THE KNOWN AVERAGE PERCENTAGE FISH OIL OF DPA IN FISH OIL WAS TAKEN AS A BASIS. IN REALITY, THIS PERCENTAGE IN FISH OIL OF A PARTICULAR BRAND MAY BE DIFFERENT. HOWEVER, EVEN TAKING INTO ACCOUNT THIS UNCERTAINTY, AN IMBALANCE OF EPA AND DHA IS OBVIOUS IN SOME PRODUCTS, RELATIVE TO BREAST MILK.



WHICH SOURCE OF OMEGA-3 IS THE MOST COMPLETE, THE FRESHEST AND THE MOST LOYAL FOR HUMANS?

IT IS OBVIOUS THAT THE BEST CONTENT OF OMEGA 3 IS IN MOTHER'S BREAST MILK.

HOWEVER, BAIKAL SEAL OIL IS PERHAPS IN SECOND PLACE AFTER MILK.

THIS OIL HAS THE SAME OMEGA 3 «ALL IN ONE» COMPOSITION (INCLUDING THE MOST VALUABLE OMEGA 3 - DPA), AS BREAST MILK.

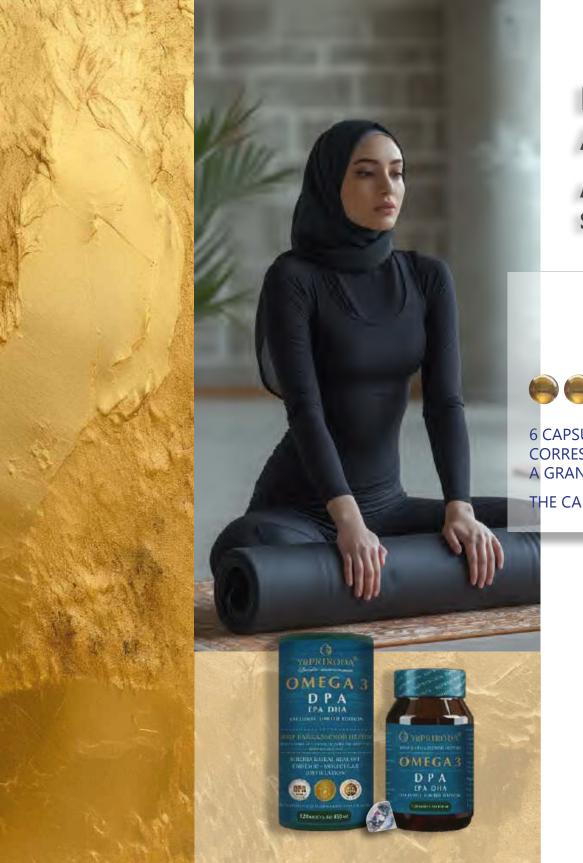
HOWEVER, THE FAT CONTENT OF BREAST MILK IS ABOUT 5%. AND THE FAT CONTENT OF SEAL FAT IS 99%.

THEREFORE, OMEGA 3 IN SEAL FAT IS ABOUT 32 TIMES MORE THAN IN BREAST MILK.

AS YOU CAN SEE IN THE ILLUSTRATION, 6 CAPSULES OF BAIKAL OMEGA 3 CORRESPOND IN OMEGA 3 TO THE VOLUME OF BREAST MILK THAT A MOTHER GIVES TO A TWO-MONTH-OLD CHILD FOR A WHOLE DAY.

THE SAME 6 CAPSULES OF OMEGA 3 CORRESPOND TO 6 LITERS OF UNPASTEURIZED FRESH COW'S MILK.

COLDEN ONICA



BAIKAL OMEGA 3 -A REAL FITNESS PRODUCT

A LIGHT AND LOW-CALORIE SUPPLEMENT TO YOUR DIET.

6 CAPSULES PER DAY OF BAIKAL OMEGA 3
CORRESPONDS TO THE CALORIC CONTENT OF HALF
A GRANNY SMITH APPLE (MEDIUM-SIZED APPLE).
THE CALORIC CONTENT OF 6 CAPSULES IS ABOUT 49

THE NUTRITIONAL AND BENEFICIAL PROPERTIES OF BAIKAL OMEGA 3 MOLECULAR DISTILLATION HAVE BEEN APPRECIATED BY FITNESS TRAINERS AND WEIGHTLIFTING TRAINERS.

BAIKAL OMEGA 3 HAS A NATURAL CONCENTRATION OF USEFUL MICROELEMENTS.

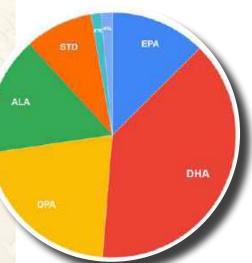
JUST WASH IT DOWN WITH WATER.

ENRICH YOUR DIET WITH UNIQUE OMEGA 3 FROM THE DEPTHS OF LAKE BAIKAL WITHOUT EXTRA CALORIES!



SIBERIAN OMEGA 3 EXCLUSIVE SUPPORTIVE NUTRITION FOR THE MAIN SYSTEMS OF THE BODY

OMEGA 3 BALANCE IN BAIKAL SEAL OIL



6 CAPSULES A DAY - 2670 Mg

OMEGA 3 - DPA 186 Mg OMEGA 3 - EPA 108 Mg OMEGA 3 - DHA 337 Md OMEGA 3 - ALA 129 Md OMEGA 3 - STD 129 Md

TOTAL OMEFA 3 - 880 MF

OMEGA 3 / OMEGA 6 = 3/1,3

PLUS: NATURAL VITAMINS A, E, D, OMEGA 5, OMEGA 7, SQUALENE AND MICROELEMENTS.

PLUS: SUPER LIGHT VEGETABLE GELATIN-FREE FITOSHELL CAPSULE





MOLECULAR DISTILLATION METHOD "SHORT PATH"



BAIKAL OMEGA 3 REJUVENATES

HUMAN TISSUES ARE SATURATED WITH OXYGEN AND USEFUL SUBSTANCES. ALL THIS THANKS TO THE RESTORATION OF CAPILLARIES AND BLOOD MICROCIRCULATION.

A real example from medical practice of the benefits of supporting nutrition with Baikal Omega 3 brand YAPRIRODA from the company ECOSINTEZ.



THE FIRST PHOTO

- is the result of Capillaroscopy. Photograph of capillaries of an adult with limited tissue oxygenation, pronounced tissue edema and degenerative changes of the capillaries.

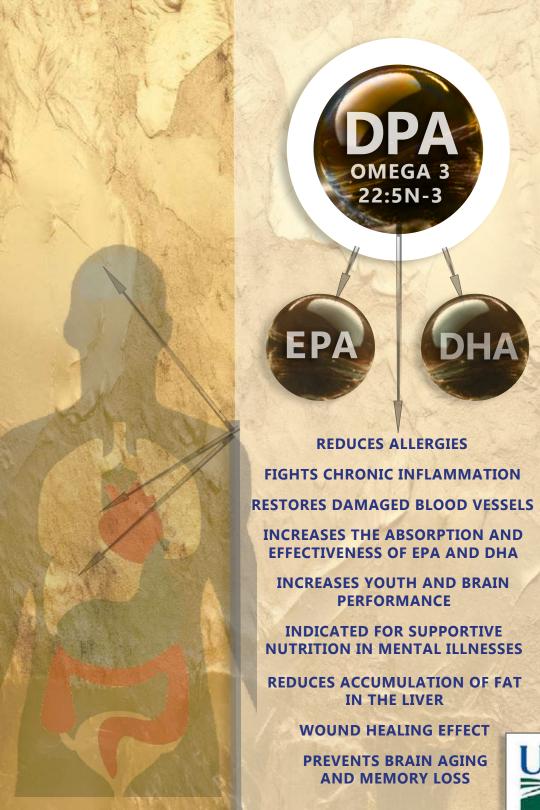


IN THE SECOND PHOTO:

- Capillaroscopy of the same person after a course of maintenance nutrition, enriched with the complex Baikal Omega 3.

CONCLUSIONS OF CAPILLAROSCOPY:

Capillaroscopy data indicate a significant improvement in the function of the patient's capillaries. Obviously, the structure of the capillaries is restored, tissue edema is reduced, and capillary blood flow is restored. Blood microcirculation is restored. Tissue health is improved.



DPA - SUCH IMPORTANT OMEGA 3, FROM BAIKAL SEAL

OMEGA 3 IS NOT JUST EPA AND DHA.

(DPA is Docosapentaenoic acid with the carbon atomic bond formula 22:5n-3)

It turns out that DPA not only has an independent function, but also acts as a kind of "stem cell" for two other important Omega 3 acids (DPA and EPA).

It is known that Omega 3 DPA is present in high concentrations in breast milk. DPA is the second most concentrated in mother's milk after Omega 3 DHA. One of the probable roles of DPA in breastfeeding, according to scientists, is to reduce allergies in newborns.



BAIKAL OMEGA 3 (SEAL OIL) CONTAINS OMEGA 3 DPA 32 TIMES MORE THAN BREAST MILK. 12 TIMES MORE THAN IN KRILL OIL, **4 TIMES MORE THAN IN FISH OIL**

In vitro studies have shown that DPA is more effective than EPA or DHA in inhibiting platelet aggregation. This indicates a special role of this Omega 3 in the prevention of cardiovascular diseases, as well as the role of DPA as an important element of the wound healing system. DPA derivatives such as resolvins, malexins and protectins have inflammation-suppressing and cytoprotective properties.

DPA activates processes that reduce fat accumulation in the liver.

Epidemiological studies have shown that the higher the concentration of DPA in human blood, the lower the risk of neutral fats and cholesterol entering the blood, the lower the risk of coronary heart disease and acute myocardial infarction.

In another large epidemiological study on elderly people, it was found that the higher the concentration of DPA in the blood, the lower the mortality rate due to coronary heart disease

It was found that low concentrations of DPA in the blood during pregnancy increase the incidence of postpartum depression



According to the Food Data Center of the United States Department of Agriculture (USDA) (https://fdc.nal.usda.gov/index.html), the main source of DPA is seafood, among which SEAL OIL RANKS FIRST.

Carrefour 🦂 MiGRO FISH FILLETS ARE SENT TO HYPERMARKETS FISH ELEMENTS HEADS, BONES, LIVERS ARE GOD LIVER 100 LM KRILL OIL - 4 LITERS OF N-HEXANE AND ETHANOL OR 6 LITERS OF N-BUTANE

PROBLEMS WITH OMEGA 3 FROM FISH, KRILL OR VEGETABLE OILS



WHAT DRIVES MICROBIOLOGISTS, GASTROENTEROLOGISTS, ALLERGISTS, AND NUTRITIONISTS TO SEARCH



FOR THE BEST SOURCE OF OMEGA 3?

PROBLEM 1 - no balanced complex.

PROBLEM 2 - too destructive cleaning.

PROBLEM 3 - Omega 3 «cooked in gasoline»

It turns out that fish or krill oil do not contain all the necessary Omega 3. Fish oil contains very little of one of the 3 Omega 3 - DPA.

Fish and krill oil are part of the organs of fish.

Therefore, after the cold pressing stage, it is necessary to get rid of the remains of bones, scales, liver, gills, eyes and entrails.

Such oil is processed with incredible thoroughness (up to 8-9 cycles of cleaning, heating and freezing).

Food complexes are destroyed, and vitamins are lost up to 50%. The problem with the un-ecological production of krill oil. Is it natural??

THE PROBLEM OF NON-ECOLOGICAL PRODUCTION OF KRILL OIL. IS IT NATURAL?

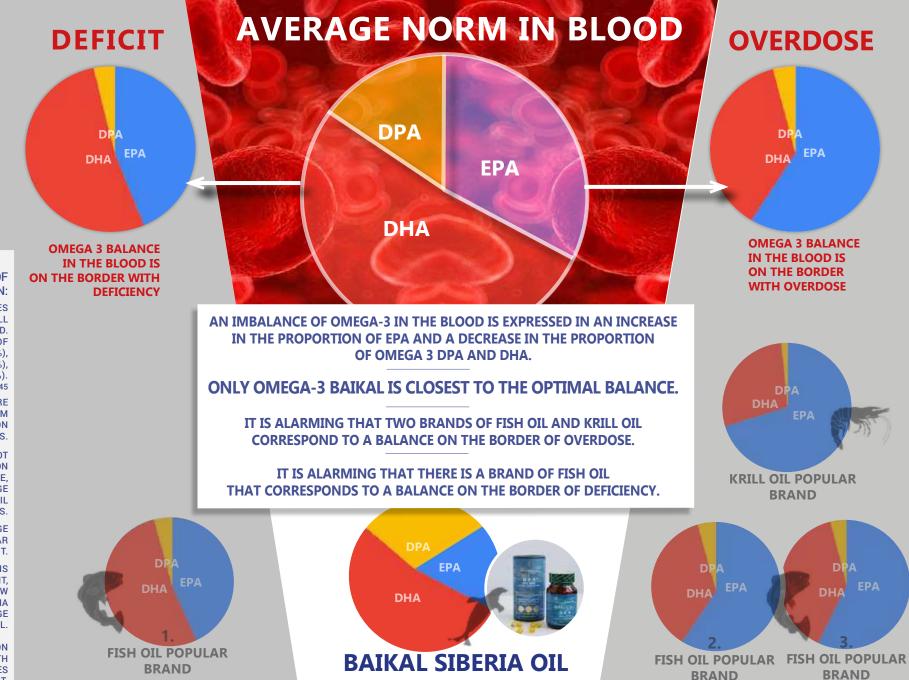
Krill (shrimp and crustaceans) with a fat content of 3.5% are frozen and ground into powder. Various chemicals (n-hexane, n-butane, ethanol, butyl ether, CO2) are used to extract oil from the powder.

For example, to obtain 100 ml of krill oil using one of these technologies, you need to dissolve the krill in 4 liters of n-hexane and ethyl. Yes, the price of krill oil depends heavily on the market price of a barrel of oil. After all, so many reagents are needed here.

Can the resulting oil be called a natural product?

WE NEED ONLY A BALANCED DIET OMEGA-3

HEALTHY BALANCE OMEGA 3 - EPA, OMEGA 3 - DHA, OMEGA 3 - DPA



METHODOLOGY OF COMPARISON:

BASED ON REFERENCE VALUES
AS A PERCENTAGE OF ALL
FATTY ACIDS IN HUMAN BLOOD.
REFERENCE RANGES OF
DPA (0,5-1,52%),
EPA (0,31-3,97%),
DHA (1,42-5,43%).
SOURCE:/HELIX.RU/KB/ITEM/06-445

BRANDS OF FISH OIL WERE SELECTED RANDOMLY FROM AMONG THE MOST POPULAR ON ONE OF THE MARKETPLACES.

FISH OIL BRANDS DO NOT PUBLISH EXACT INFORMATION ABOUT OMEGA DPA. THEREFORE, THE KNOWN AVERAGE PERCENTAGE OF DPA IN FISH OIL WAS TAKEN AS A BASIS.

IN REALITY, THIS PERCENTAGE
IN FISH OIL OF A PARTICULAR
BRAND MAY BE DIFFERENT.

HOWEVER, EVEN TAKING THIS UNCERTAINTY INTO ACCOUNT, SOME PRODUCTS CLEARLY SHOW AN IMBALANCE OF EPA AND DHA COMPARED TO THE AVERAGE BLOOD LEVEL.

AN ALARMING CORRELATION
OF THESE PRODUCTS WITH
BORDERLINE REFERENCE VALUES
IS EVIDENT.

SPECIALLY FOR EXPERTS



ELIT 2025 NUTRITIONS

SOURCE*

HTTPS://WWW.INT-RES.COM/ARTICLES/ MEPS2005/305/M305P261.PDF

HTTPS://DZEN.RU/A/XSXT6JJBTQCT0QFP

HTTPS://WWW.NCBI.NLM.NIH.GOV/PMC/ARTICLES/ PMC9135213/

> HTTPS://WWW.GASTROSCAN.RU/ HANDBOOK/396/8681

HTTPS://FITAUDIT.RU/NUTRIENTS/ALPHA_ LINOLENIC

HTTPS://WWW.NATURE.COM/ARTICLES/S41598-022-12763-8

HTTPS://WWW.SCIENCEDIRECT.COM/SCIENCE/ ARTICLE/ABS/PII/S0163782721000138

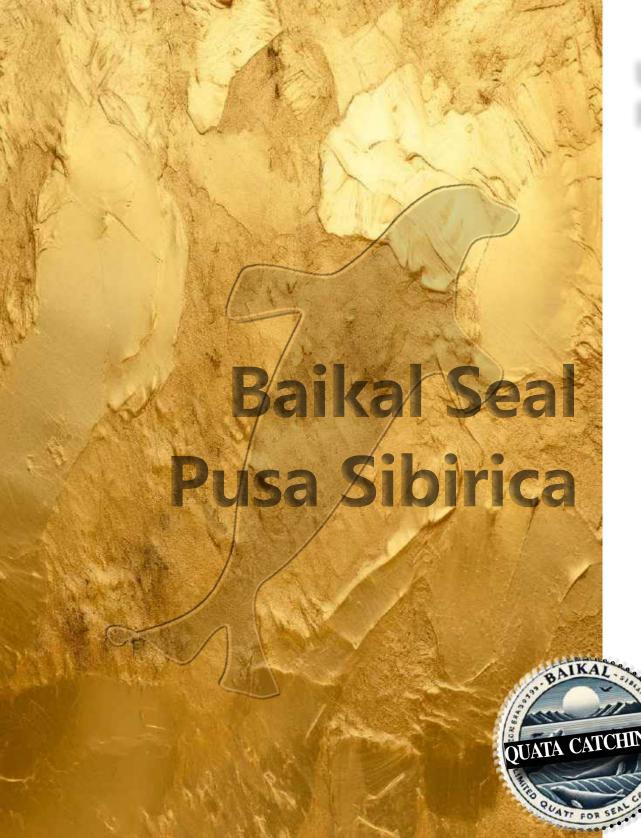
ADDITIONAL INFORMATION ABOUT BAIKAL OMEGA 3 FOR DIET ADJUSTMENTS

WHEN CREATING AN INDIVIDUAL DIET, IT IS IMPORTANT TO CONSIDER THAT:

- 1. Baikal seal oil does not contain proteins, so it has a high level of safety for allergy sufferers.
- 2. In total, Baikal seal oil contains **more than 48 fatty acids**, including Omega 3, 5, 7, 9, as well as saturated fatty acids. At certain times of the year, the proportion of Omega 3 in Baikal seal fat can reach more than 35%. *
- 3. The natural Baikal seal oil includes vitamins A, E, D and (the so-called composite vitamin K). In addition, their high amount explains why this product does not contain artificial preservatives. The proportion of vitamins in the daily average rate of 6-8 capsules varies depending on the season. On average, it is from 10% to 20% of the daily rate of the mentioned vitamins.
- 4. In addition to Omega 3, **Oleic acid (18:1)** (related to Omega 9) is most pronounced in Baikal seal fat, known for its important health properties. Partly, it is its benefits that we owe the effectiveness of the Mediterranean diet for weight loss or a diet based on Olive oil. Olive oil contains up to 80% Oleic acid, slightly less in Avocado oil (up to 78%).

 In Baikal seal fat. Oleic acid is 28%-39%. *
- 5. We should also note the valuable **Pentodecanoic fatty acid** (15:6) about 0.6% in seal fat. The properties of which have attracted so much attention in connection with some studies concerning diet for oncological diseases. *
- 6. In the fat of the Baikal seal there is **Myristic (14:0)** NFA 3.8%. It was noted that this acid is characterized by bactericidal, virucidal and fungicidal activity, leading to the suppression of the development of pathogenic microflora and yeast fungi. *
- 7. **Omega 3 acid ALA (18:3) in fat 3.35%**. This is a fairly high percentage for this rare Omega 3 (in Parsley, for example, there is 2 times less ALA). *
- 8. Baikal seal oil contains **1.22% Pinoleic (Octadecatrienic) acid (18:4)**. Some researchers are confident that products containing Pinolenic acid can be used for weight control, for controlling food intake, appetite and/or weight loss. *





UNIQUE SEALS OF BAIKAL FROM THE PRIMARY NATURE

Nobody knows how and when seals got to the largest and deepest freshwater lake on the planet - Baikal.

- 1. Baikal seals are endemic, freshwater, warm-blooded mammals. they have no enemies in Baikal. Baikal nature reserve has never seen oil and gas platforms, chemical plants, giant fishing trawlers and multi-deck tourist liners
- 2. Baikal seals are long-lived (live up to 60 years) compared to the harbor seals of Norway, Greenland, Canada or freshwater seals of the North American lakes.
- 3. Unlike sea seals, the diet of Baikal seals is richer in Omega 3 and consists of fish that is found nowhere else. Seal milk has a fat content of 40 to 60%.
- 4. Baikal seals are more athletic and hardy, so fresh water requires more activity. They are able to dive to critical depths of up to 400 meters and stay underwater for 40 minutes.
- 5. For centuries, the local population ate seal meat and fat and suffered significantly less from heart and vascular diseases.

The quota for catching Baikal seals is strictly limited, so this oil is a particularly valuable limited product.

et ca state



SIBERIAN LAKE BAIKAL

TREASURE OF THE NORTH SACRED LAKE FOR MANY PEOPLES

REFERENCE

Age - over 25 million years.

The largest lake in the world by volume of fresh water - 19% of all world reserves of lake water.

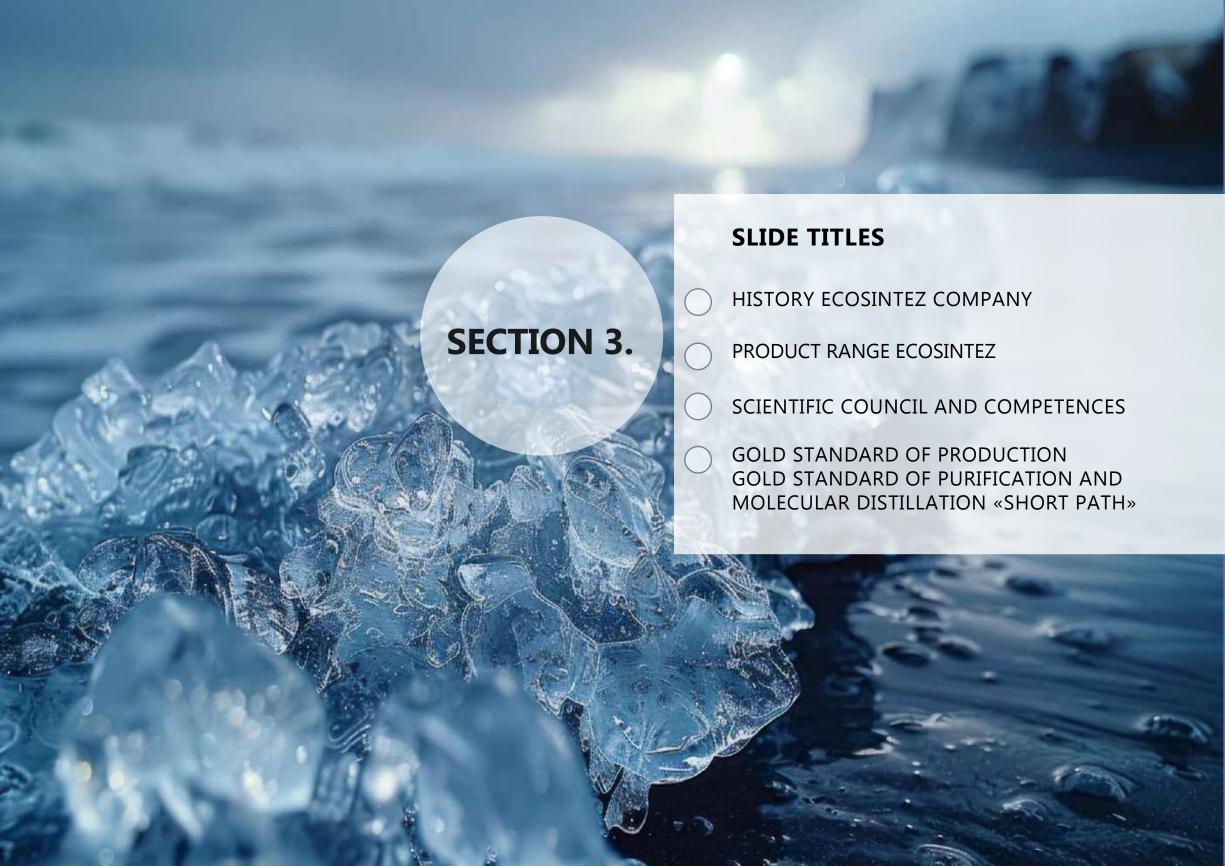
The deepest lake in the world (1642 meters).

The lake is home to more than 1000 species of endemic animals that are found nowhere else.

This lake is home to unique freshwater mammals seals (nerpa) - Pusa Sibirika.

FREE ZONE OIL AND GAS PRODUCTION.
UNESCO WORLD HERITAGE.

et opite





A BRIEF HISTORY OF THE DEVELOPMENT OF THE ECOSINTEZ COMPANY AND ITS BRANDS

2017

RESEARCH AND PRODUCTION COMPANY «EKOSINTEZ» WAS FOUNDED.

2018

IN THE USA, ONE OF THE ONLY INSTALLATIONS FOR MOLECULAR DISTILLATION IN RUSSIA AT THAT MOMENT WAS PURCHASED. A MOLECULAR-DISTILLATION CYCLE FOR PURIFICATION OF ORGANIC COMPOUNDS WAS LAUNCHED.

2018-2020

A LINE OF MOLECULAR-DISTILLATION FATS AND OILS HAS BEEN CREATED UNDER THE YAPRIRODA TRADEMARK.

A PLANT-BASED ENTERIC-COATED SHELL (CAPSULE) HAS BEEN CREATED FOR TARGETED DELIVERY OF FAT-OIL FILLERS. THE TRADEMARK OF THIS SHELL, FITOSHELL, HAS BEEN REGISTERED

A OWN AIRLESS PROCESS HAS BEEN ESTABLISHED FOR ENCAPSULATION OF OILS IN A SEAMLESS SHELL WITH AN ULTRA-SMALL SHARE IN THE CAPSULE VOLUME (UP TO 5%), WITH A FILLER VOLUME FROM 400ML TO 500MG.

2024

SEAL OIL (BAIKAL OMEGA 3) AND A LINE OF VEGETABLE OILS WERE AWARDED THE MAIN MOSCOW PRIZE - THE GOLD MEDAL OF THE RUSSIAN ACADEMY OF SCIENCES OF THE ROSBIOTECH FORUM.



PRODUCT RANGE ECOSINTEZ EXCLUSIVE VEGETABLE EDIBLE OILS





































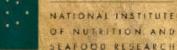




UNIVERSITY OF OSLO

DR. ROBERT ACKMAN IS A PROFESSOR. RESEARCH CHEMIST,

PIONEER OF SEAL FAT RESEARCH AND A **SMEMBER OF SEVERAL UNIVERSITIES IN** CANADA AND LONDON.

















INIVERSITY

EXPERT AND SCIENTIFIC COUNCIL OF THE ECOSINTEZ COMPANY

Our scientific and technological achievements are based on the analysis of the experience of our colleagues and a number of world centers for the study of the health benefits of Seal Oil.

We pay our respect and recognition to the pioneers of the world scientific school of seal studies, as well as to the scientists who have dedicated their entire lives to the study of Lake Baikal and the Baikal seal. These are, first of all, Mr. Robert Askman and Nikolai Bodoev.

We present to your attention some members of our academic scientific council, each of whom made an invaluable contribution to the creation of Baikal Omega 3.



Dr. Valentin Lazarev Rehabilitation. specialist, surgeon, inventor. Head of the expert council of the **EKOSINTEZ** center



Dr. Irina Zolnikova Director of the Institute of Environmental Health, PhD in Biology, nutritionist.



Dr. Larisa Radnaeva **Doctor of Chemical** Sciences, Professor, Head of the Department of Pharmacy **Buryat State University** named after Dorzhi Banzarov



EXPERTS OF THE CLUB «HIPPOCRATES» Community of academicians and doctors of science in the field of medicine, nutrition, innovation.



GOLD STANDARD YAPRIRODA FOR PRODUCTION OF BAIKAL SEAL OIL

PARTS 1

- **1.** Baikal Seal oil is made from the freshest baikal seal fat by cold pressing (+18C +24C). Pressing occurs directly on lake Baikal.
- **2.** Next the oil is placed in special containers made of stainless food steel, and the air is removed by nitriding.
- **3.** THE OIL UNDERGOES A STAGE OF PHYSICAL AND MECHANICAL PURIFICATION VACUUM MOLECULAR PURIFICATION (MOLECULAR DISTILLATION, «SHORT PATH» METHOD).

OUR EXPERTS HAVE DEVELOPED A SPECIAL MODE OF GENTLE CLEANING, ENSURING THE PRESERVATION OF THE NATURAL COMPLEXES OF THE OIL

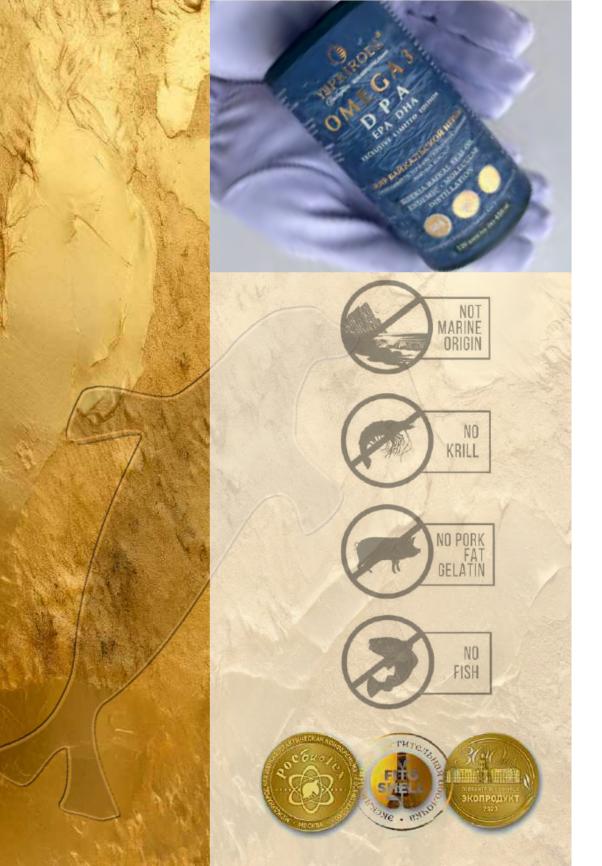
(WITHOUT CONCENTRATION, WITHOUT FRACTIONATION AND WITHOUT THE ISOLATION OF ESSENTIAL OILS).

AT THIS STAGE, THE OIL IS NOT HEATED ABOVE +40C, EXCESS HEAVY FATS AND FREE OXYGEN ARE REMOVED FROM IT (THE PEROXIDE VALUE IS REDUCED).



MOLECULAR DISTILLATION METHOD "SHORT PATH"

- **4.** After this the oil is placed in an airless environment in seamless vegetable capsules phytoshell (Know-How ECOSINTES Co. Ltd).
- **5.** These are ultra-light fully vegetable algae capsules (agar-agar) without gelatin and without wood cellulose. The capsule shell is 20 or more times lighter than gelatin, it is created to precisely deliver oil and dissolve in the intestine.
- **6.** The finished capsules are packed in a bottle made of UV-protected dark medical glass.



GOLD STANDARD YAPRIRODA FOR PRODUCTION OF BAIKAL SEAL OIL

PARTS 2

DECLARATION OF QUALITY OF BAIKAL SEAL OIL - FROM EKOSINTEZ COMPANY

Baikal seal oil has never been deodorized, frozen, boiled.

Never heated above +40 degrees Celsius.

Never precipitated with reagents, and has not been in contact with petroleum solvents, alcohols, etc.

Seal oil has never been enriched with vitamins, but has a natural high level of vitamins A, D and E.

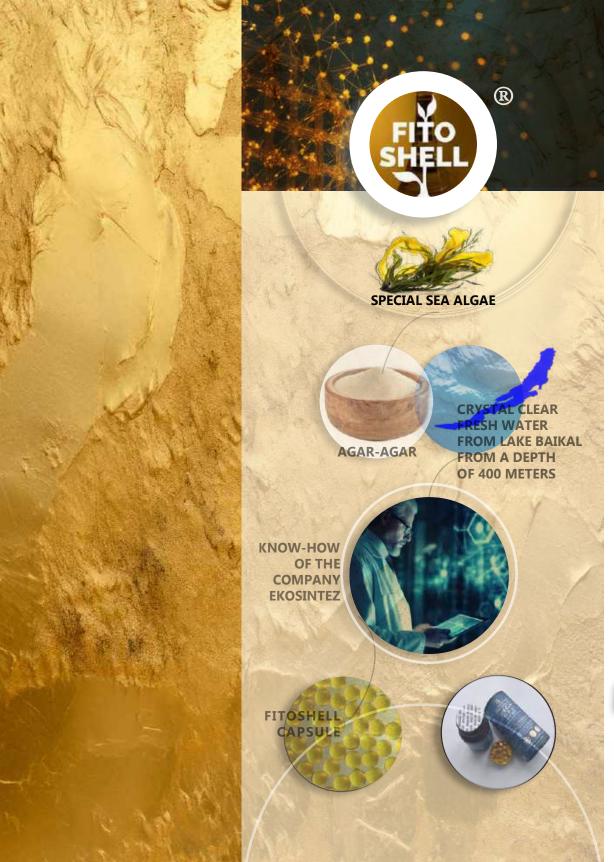
Not concentrated for the sake of «marketing gimmicks».

The oil is placed in capsules using airless encapsulation technology.

The oil has never been in contact with oxidizing iron, and was transported in special containers made of food-grade stainless steel.

The oil does not contain traces of allergens such as gluten, fish, lactose, egg white, nuts or citrus fruits, preservatives and colorants.





GOLD STANDARD ULTRA-LIGHT HALAL CAPSULES FOR MAXIMUM BENEFIT

FITOSHELL - MADE FROM PLANTS MORE PRECISE. LIGHTER. MORE RELIABLE. HEALTHIER

Get maximum benefit and minimum discomfort from taking oils, supplements or dietary supplements placed in the

FITOSHELL capsule. This new formula of the soft capsule shell provides significantly less stress on digestion, gently and accurately delivers useful nutrients and has a pleasant, almost neutral taste. High safety standard - know-how technology ECOSINTEZ Co. - seamless and airless filling system.

Ultra-light capsule. The share of the FITOSHELL shell in the capsule is about 5% of the total weight of the capsule with the filler.

FITOSHELL capsule formula helps in the precise delivery of nutrients to the intestine

Without animal components, wood pulp and plastic.





PRODUCT HAS A FILLER WEIGHT OF 950 ML.

THE ENTIRE CAPSULE WITH OIL HAS A WEIGHT OF 1950 MG.

IT TURNS OUT THAT ABOUT 51% OF THE CAPSULE WEIGHT IS THE SHELL, THAT IS GELATIN.

> IN FACT, THE CAPSULE MADE OF GELATIN IS ALMOST SOLID, AND THE FILLER IS LIQUID.

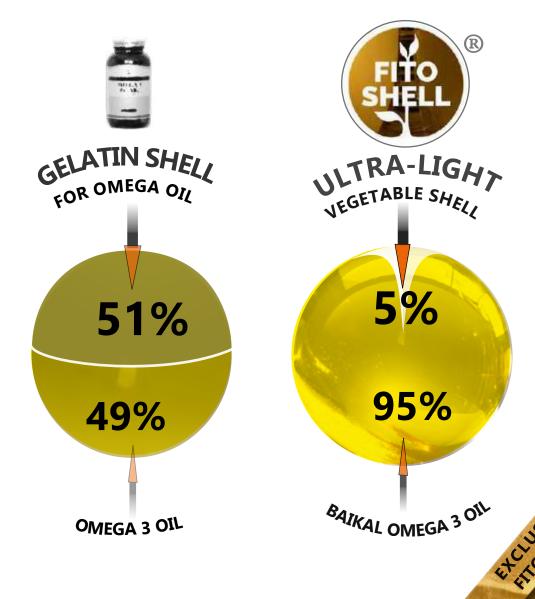
THEREFORE, IF WE COMPARE THE WEIGHT OF THE DRY RESIDUE, THE CAPSULE SHELL (GELATIN) MAKES UP MORE THAN 60% OF THE WEIGHT OF THE ENTIRE PRODUCT.

IT IS EASY TO CALCULATE THAT WHEN WE BUY A JAR OF SUCH OMEGA 3 WE EAT MORE THAN HALF OF ITS WEIGHT JUST IN THE FORM OF GELATIN. WHICH CAN NOT BE CALLED AN EASY PRODUCT TO DIGEST.

THE TRUTH ABOUT CAPSULES **STOP EATING GELATIN**

PLEASE COMPARE HOW MUCH GELATIN WE EAT WHEN WE TAKE REGULAR CAPSULES.

WE HAVE A CATASTROPHICALLY TOO MUCH GELATIN AND NOT MUCH FILLING





FOR BIOCHEMISTS, DOCTORS, PHARMACOLOGISTS, NUTRITIONISTS AND HEALTHY LIFESTYLE BLOGGERS

Letter from Stanislav Chizhov, CEO of EKOSINTEZ.

Dear colleagues!

We will be glad to exchange experiences, your questions and suggestions, as well as cooperation in the direction of joint scientific research and development of new products. We also accept proposals for molecular distillation, encapsulation of oily media in our super-light agar capsules FITOSHELL, etc.

Our way of molecular distillation of Baikal seal oil.

As you know, in this connection, this technology of purification and fractionation has many modes and tasks. In connection with Baikal Seal Oil, as well as for the purification of the line of vegetable oils, we have developed our own KNOW-HOW mode of optimal preservation of the complex of microelements, in this case we deliberately did not fractionate or concentrate certain active components, striving only to remove heavy microelements, reduce the trace amount of probable external pollutants and reduce the peroxide value of the product.

We invite you to join our code of ethics for the publication of scientific data.

We do not want to sow unrealistic expectations among consumers. Therefore, we do not publish some promising research results to the general public, due to the fact that they were either conducted only on animals, or were conducted using concentrated isolated micronutrients, or when nutrition was not carried out in vegetable capsules and not orally.

With respect to your experience, caring position, tireless enthusiasm in the search for knowledge and scientific research.

Yours, Stanislav Chizhov, CEO of EKOSINTEZ. My contacts for cooperation. 4379009@mail.ru

