

WHY CANEGA 3 ?

Canega 3 will increase the energy density of the horses diet.

Substituting some grain with Canega 3 will reduce the amount of grain required, thus decreasing the risk of colic and laminitis associated with high grain diets.

Canega 3 is very palatable but needs to be introduced slowly.

Regular intake of Canega 3 will result in a remarkable improvement in the overall well-being of your horse. Coat will be enhanced, performance heightened and endurance increased.

MAKE THE DIFFERENCE!



LOVE YOUR HORSE WITH
COLD PRESSED CANOLA OIL



Canega 3

COLD PRESSED CANOLA OIL

All horses need the major nutrients: like, energy, protein, minerals, vitamins and water. By far the most important nutrient affected by exercise is energy, or the calorific content of the diet. Muscles require energy to contract. The harder or longer the horse is working, the more calories the muscles are burning, and therefore, the more energy is needed in the diet. A dietary fat source, such as Canega 3, cold pressed Canola Oil, must be fed to increase the energy density of the diet.

NOT ALL FATS ARE CREATED EQUAL!

Your horse needs fat to provide energy and to help absorb the fat-soluble vitamins A, D, E, K and Beta-carotene. Certain fats such as Omega-3 and Omega-6 fats are essential for good nutrition and must be consumed as part of a healthy diet as the horse cannot produce them. The Omega 3: Omega 6 ratio of 1:2 in Canola oil is perfect. It is important to choose fats wisely because some fats are healthier than others. Canega 3 provides more of the healthier fatty acids than any other commercially available vegetable oil. Canega has been shown to heighten performance, increase endurance, and enhance the coat of horses.

CONSCIENCE TEASING FACTS.

Canega is

Low in saturated fat: Saturated fat raises the bad LDL cholesterol in the blood and has been linked to increased risk of coronary heart disease.

Unique ratio: Canega is unique in that it has the perfect Omega 3: Omega 6 ratio of 1:2.

High in Omega 3 fat: Omega 3 fat must be consumed in the diet as the horse is unable to produce it and helps protect against heart attacks and strokes.

High in monounsaturated fat: Monounsaturated fat may reduce the risk of coronary heart disease by lowering bad LDL cholesterol in the blood and helping control blood glucose levels.

COLD PRESSED CANOLA OIL

Cold pressed oils have an advantage over refined oils in that all the natural vitamins and goodness stays intact and is easily absorbed. Canola oil has the perfect fatty acid profile and provides exceptional energy.

A refined oil has the advantage that it can be safely heated and is therefore more suited for cooking purposes.

Check out the chart below to compare the more commonly available oils and to learn more about different types of fats.

This information will benefit you and your family too!

Comparison of Dietary Fats

