
INFINITE LABS
HEÜER M.D.® RESEARCH
OMEGA 3·6·9
ELEVATE SERIES
ULTRA-PURE
ELEVATE
INFINITE LABS
OMEGA 3·6·9
ULTRA-PURE
ULTRA-PURE COLD WATER FISH OIL
SUPPORTS CARDIOVASCULAR HEALTH+
SUPPORTS OPTIMAL WELL-BEING+
HEÜER M.D.® RESEARCH
SCIENTIFICALLY DEVELOPED IN PARTNERSHIP
120 SOFTGELS
DIETARY SUPPLEMENT
ULTRA-PURE COLD WATER FISH OIL
SUPPORTS CARDIOVASCULAR HEALTH*
SUPPORTS OPTIMAL WELL-BEING*
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*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.

HEÜER M.D.® RESEARCH
SCIENTIFICALLY DEVELOPED IN PARTNERSHIP

ELEVATE™ SERIES

OMEGA 3•6•9

Scientifically developed in partnership, I**nfinite Labs® and Heuer M.D. Research**, proudly introduce the Elevate Series—the newest edition of premium supplements that utilize clinically accredited ingredients backed by years of scientific research and systematic findings.

Omega 3•6•9 Fatty Acids for Cardiovascular Health & Weight Management*

The Elevate Series was developed by one of the premier research medical doctors in the country. Dr. Marvin A. Heuer, M.D. F.A.A.F.P., has practiced medicine for over 30 years with experience in international and domestic clinical research, as well as pharmaceutical and nutraceutical development. With over 300 domestic and international nutraceutical patents and patents-pending, Dr. Heuer has served as Worldwide R&D Director and Vice President for a number of companies in the health industry before partnering with Infinite Labs on the design, formulation and development of the Elevate Series.

Flaxseed is a rich source of minerals, omega 3 fatty acids, phytoestrogens and soluble and insoluble fiber; abundant evidence supports the value of flaxseed in preventing health issues caused by chronic inflammation. One study reported that flaxseed supplementation lowered total cholesterol by 7% and decreased dangerous low-density lipoprotein (LDL) by 10%. These findings led the authors to conclude that regular flaxseed consumption may offer cardiovascular protection by modulating blood lipid levels.*

Another study compared the effect of flaxseed with cholesterol-lowering statin therapy in people with a high total cholesterol level (more than 240 mg/dL). Researchers divided subjects into three groups: a low-fat diet plus either a statin drug or 20 grams (about three tablespoons) of flaxseed daily for two months, while a third control group received the low-fat diet only. Supplementation with flaxseed reduced blood lipids: total cholesterol levels fell by 17%, LDL levels dropped by 4%, and triglycerides plummeted by 36%. These improvements in total cholesterol and LDL levels in the flaxseed group were comparable to those seen in the statin group.*

Borage oil contains GLA or Gamma Linolenic Acid, which is an omega 6 fatty acid. GLA is an essential fatty acid that our body is not able to synthesize itself. GLA deficiency increases inflammatory factors called cytokines in our bodies towards increasing inflammation, and with it increasing risk for chronic disease. GLA supplementation can support this deficiency, providing an anti-inflammatory effect to control and may potentially prevent health issues. In a previous study, 37 patients with rheumatoid arthritis were randomly assigned to receive either 1.4g/day γ-linolenic acid in borage seed oil or placebo for 24 weeks. Patients who received borage seed oil showed significant improvement in tender joints count, tender joint score, swollen joint count, swollen joint score and pain compared with patients who received placebo. In the second trial, 56 patients with rheumatoid arthritis on stable therapy were randomly assigned to borage seed oil 2.8 g/day or placebo for 6 months. Patients who received borage seed oil had significant improvement in tender joints count, tender joint score, swollen joint count, swollen joint score and pain compared with patients who received placebo.*

Omega 3, found primarily in fatty fish with high oil content, consists of both Eicosapentaenoic Acid (EPA) and Docosahexaenoic Acid (DHA). Research has shown increasing evidence for anti-inflammatory, antithrombotic, antiarrhythmic and antiatherogenic effects of omega 3. Higher fish intake is associated with decreased incidences of coronary artery disease and cardiovascular mortality in several prospective cohort studies[1-8]. Fish that are especially rich in the beneficial oils known as omega 3 fatty acids include mackerel, tuna, salmon, sturgeon, mullet, bluefish, anchovy, sardines, herring, trout, and menhaden. They provide about 1 gram of omega 3 fatty acids in approximately 3.5 ounces of fish[9].*

Omega 6, also known as polyunsaturated fatty acids (PUFAs), are considered essential for health similar to that of omega 3 fatty acids. Along with omega 3 fatty acids, omega 6 fatty acids play a crucial role in brain function, as well as normal growth and development. They support skin and hair growth, maintain bone health, regulate metabolism and maintain the reproductive system. For general health, there should be a balance between omega 6 and omega 3 fatty acids. The ratio should be in the range of 2:1 - 4:1, omega 6 to omega 3, and some health educators advocate even lower ratios. Based on these studies, in 2009 the American Heart Association recommended human diets to include high levels of n-6 PUFAs that comprise at least 5%–10% of the energy intake10. Consistent with the health claim, a 2003 meta-analysis supported the finding that substitution of saturated fatty acids with vegetable oils rich in polyunsaturated fatty acids, including linoleic acid, lowered serum total and LDL cholesterol levels[11].*

Omega 9 fatty acids are from a family of monounsaturated fats that are also beneficial when obtained in food. Omega 9 fatty acids have shown to be protective against cardiovascular risk factors. Because omega 9 fatty acids have been shown to increase HDL ("good") cholesterol and decrease LDL ("bad") cholesterol, they may help eliminate plaque buildup in the arteries. A review paper published in the Journal of Lipids assessed the current body of epidemiological and human clinical research and substantiated the cardio-protective value of omega 9 fatty acids. According to the review findings, increasing the consumption of omega 9 fatty acids, specifically as a substitute for saturated fat, can provide beneficial health implications for overall health[12].*

Supplement Facts

Serving Size 1 Softgel
Servings Per Container 120

	Amount Per Serving	% DV
Calories	12	
Calories from Fat	12	
Total Fat	1g	2%*
CARDIO-PRO™		
Fish Oil (Omega 3)	400 mg	†
Flaxseed Oil (Omega 3 - 6)	400 mg	†
Borage Seed Oil (Omega 6 - 9)	180 mg	†
OMEGA 3		
Alpha Linolenic Acid (ALA)	230 mg	†
Eicosapentaenoic Acid (EPA)	130 mg	†
Docosahexaenoic Acid (DHA)	90 mg	†
OMEGA 6		
Linoleic Acid (LA)	270 mg	†
Gamma-Linolenic Acid (GLA)	90 mg	†
OMEGA 9		
Oleic Acid	200 mg	†

* Percent Daily Values based on a 2,000 calorie diet
† Daily Value not established

Other Ingredients: Fish Body Oil, Gelatin, Glycerin, Coating (Methacrylic Acid-Methyl Methacrylate Copolymer, Talc, Polyethylene Glycol, Triethyl Citrate), Purified Water.

GMO FREE *No GMOs or Preservatives*

Item#	Description	Size
80005	Omega 369	120 Softgels

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