

Latest Report on Emu Tracks Emu Oil Capsules by Leading Nutritional Scientist – Dr. Duschanek

**Emu oil capsules (food-grade encapsulated dietary supplement)
750 mg emu oil in its natural state in soft gel capsules**

One of the most valuable advantages of the emu oil compared to other oils is that the proportion of unsaturated fats is much higher in its composition than the proportion of saturated fats.

Another especially beneficial characteristic of the emu oil is that, besides palmitic acid and stearic acid, it also contains palmitoleic acid, which is actually the unsaturated form of palmitic acid.

Among the unsaturated fats in the emu oil we can find both cis- and trans-oleic (or elaidic) acids, the latter of which is very rare to find in nature.

The unsaturated fats in the emu oil, which belong to vitamin group F, help the natural burning of saturated fats and prevent the deposition of cholesterol in the body.

Linoleic acid, alpha-Linoleic acid and arachinodic acid are **essential fatty acids** (or EFAs), belonging to vitamin group F, are essential in the formulation of cell membranes, and they also prevent heart and circulatory diseases, other physiological disorders or changes, and joint damages.

The unsaturated fats in the emu oil are essential in the formulation of cell membranes, thus they keep the skin - which is exposed to pollution and other effects of the environment -, healthy and thwarts cell's ageing process.

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