



Mt. Sicker Family Farm is located on Vancouver Island in beautiful British Columbia, Canada.

Owners Lois and John Hellemond have been raising emu on their ten-acre property since 2010. Their emu oil is the key ingredient in the therapeutic skin products made by e3 Naturals.

With all emu oil production happening on-site, under strictly controlled conditions, Mt. Sicker Family Farm is able to offer high quality and consistent oil to their customers.

Visit bcemufarm.ca for more information on the natural benefits of emu oil.



ALL NATURAL

EMU OIL

LOCALLY PRODUCED

WHAT IS EMU OIL?

Emus – A Darwinian Wonder

Descended from flying dinosaurs, emus evolved to flightlessness and gigantism facilitated by a daily herbivore diet which resulted in a nomadic lifestyle and the necessity to store fat reserves for a backup energy supply. Residents of Australia for 80 million years, emus have been hunted and processed by the Indigenous Australians for over 40 thousand years. They have only been farmed as livestock for 40 years, so emus are truly non-GMO.

At Mt. Sicker Family Farm, we raise emus from egg to adult. We provide large free-range pens to ensure proper development and natural immunity to disease. We use a well balanced, locally produced feed formula absent of growth hormones and enhanced with mountain fresh water. We also provide an on-site stress-free processing facility.

The health promoting oil comes from processed emu fat, one of the two products from harvesting emus, the other being nutritional lean red meat.



bcemufarm.ca
(250) 246-4061



e3 naturals

e3naturals.com
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(please call for appointment)

TRANSDERMAL CARRIER

ANTI-INFLAMMATORY

OMEGA 3-6-9

HYPO-ALLERGENIC

ANTI-BACTERIAL

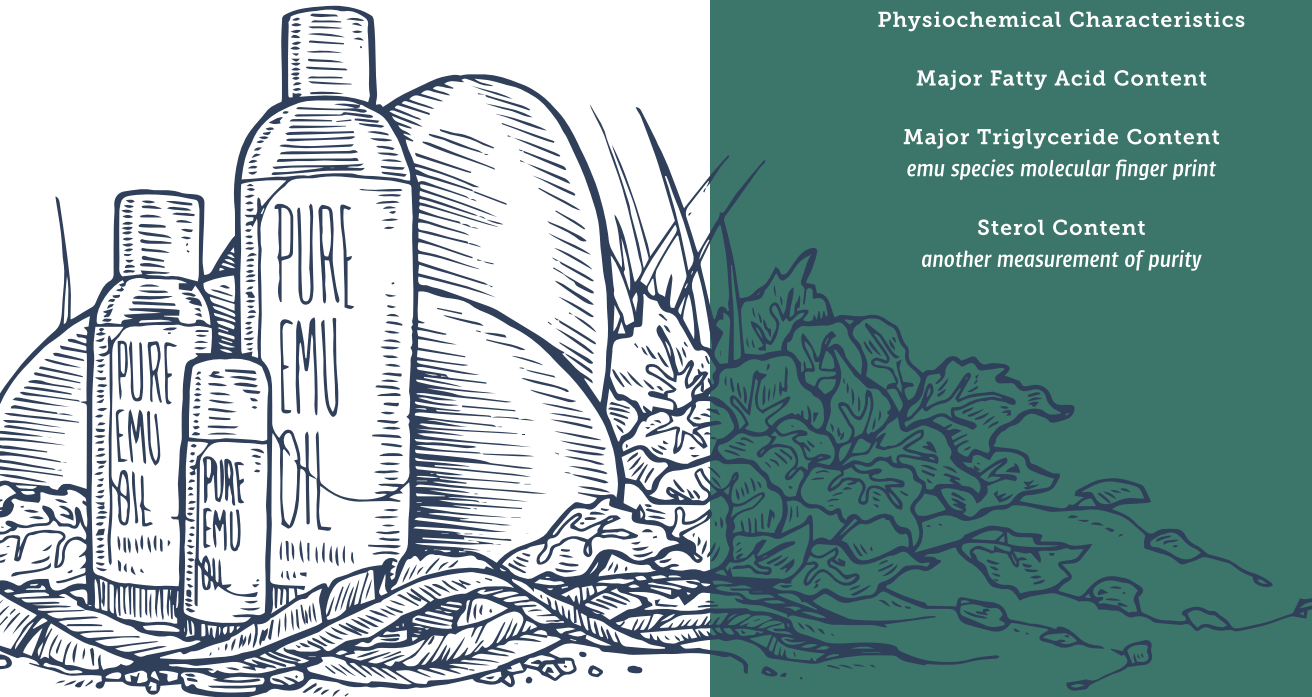
CELL REGENERATOR

CANADIAN CLIMATE BENEFIT

Dr. Bill Code MD, FRCPC
from his 2014 book *Emu Oil An Ancient Remedy*

"Canadian emu oil (or even that from southern Australia or the northern U.S.), is typically higher in alpha linolenic acid (*omega-3 fatty acid) than emu oil from warmer climates...oil that comes from animals or trees from colder areas is usually higher in the polyunsaturated component...

Firstly, all of the plants raised in Canada, whether canola, hemp, or flax, are typically higher in omega-3 and omega-6 fatty acids. Secondly, the animals in Canada live in a colder temperature and tend to have more of the polyunsaturated fats with more liquidity. So, they eat seeds and are fed diets that have the same advantages that the cooler climate has on them directly."



ASSURANCE OF PURITY

An Emu Oil Profile Standard has been identified and sanctioned by the Oil Chemists of America working in conjunction with the American and Australian Emu Associations (1998)

PURE EMU OIL TEST PARAMETERS INCLUDE:

Microbiological Level

Water Content

Appearance & Odour

Stability

Physiochemical Characteristics

Major Fatty Acid Content

Major Triglyceride Content
emu species molecular finger print

Sterol Content
another measurement of purity

TRANSDERMAL CARRIER

Route of administration wherein active ingredients are delivered across the skin for systemic distribution.

STUDY: Molecular Species of Triacylglycerol Isolated from Depot Fats of Ratites. Satoru Shimizu and Masuo Nakano. *Journal of Oleo Science*, Vol.52 2003 No2 p57-63.

PATENT: Use of Emu Oil and its various fractions as a carrier for antifungal, antibacterial and antiviral medication and preparations. US Patent No. 7,371,407. Sean Farmer May 13 2008

ANTI-INFLAMMATORY

Reduces certain signs of inflammation such as swelling, tenderness, fever, and pain.

STUDY: Dietary emu oil supplementation suppresses 5-fluorouracil chemotherapy-induced inflammation, osteoclast formation and bone loss. Rethi Raghu Nadhanan et al. *American Journal of Physiology-Endocrinology and Metabolism*. Pub Jun 1 2012 Vol 302 No 11

PATENT: Anti-inflammatory composition derived from emu oil. US Patent No. 5,431,924. Peter Ghosh, et al. July 11, 1995

OMEGA 3-6-9

Acts to lower the levels of cholesterol and LDL (low-density lipoproteins) in the blood.

STUDY: Fatty Acid Analysis of Emu Oil. Craig-Schmidt et al. Auburn University 1994. <http://aaes.auburn.edu/publications/archives/highlights-of-agricultural-research/winter-term-1994-pg-12>

PATENT: Dietary manipulation of oil production in commercial emu. P. Matlhoko et al. *South African Journal of Animal Science* 2010, 40 (Issue 5, supplement 1)

CELL REGENERATION

Act of renewing or regrowing cells involved in wound healing or maturation.

STUDY: Emu oil-based electrospun nanofibrous scaffolds for wound skin tissue engineering. Afeesh R. Unnithan, et al. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*. Vol 415. Dec 5 2012

PATENT: Use of emu oil for stimulating skin and hair growth. US Patent No. 5,958,384A. Michael F. Holick Sept 28 1999

HYP0-ALLERGENIC

Designed to reduce or minimize the possibility of an allergic response.

PATENT: Therapeutic uses of emu oil. US Patent No. 5,662,921A. Elaine Fein et al. Sept 1997

ANTI-BACTERIAL

Destructive to or inhibiting the growth of bacteria.

PATENT: Emu based formulations for treatment of damaged skin by inhibiting microbial and fungal activity. US Patent No. 7,476,379B1. Maurinne Pearson et al. Jan 13 2009