

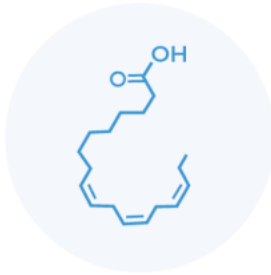


Omega-3 fatty acids

Also known as omega-3s, omega-3 fatty acids are polyunsaturated fatty acids (PUFAs) consisting of long carbon chains with two or more double bonds.

Key types of omega-3s

Mostly plant sources



ALA

α -Linolenic acid

18 carbon
3 double bonds

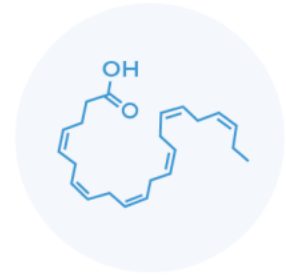
Animal sources



EPA

Eicosapentaenoic acid

20 carbon
5 double bonds



DHA

Docosahexaenoic acid

22 carbon
6 double bonds

Omega-3s by the numbers

15:1

ratio of omega-6
to omega-3 in the
standard American diet

40

mg/day

of EPA+DHA is
consumed from
foods by U.S.
children and teens

90

mg/day

of EPA+DHA is
consumed from
foods by U.S. adults

1,000

mg/day

of EPA+DHA is
recommended
for adults*

*Recommended by the American Heart Association

Omega-3s work by:

- Exhibiting anti-inflammatory effects
- Improving symptoms of rheumatoid arthritis
- Playing a structural role in cell membranes
- Protecting against cardiovascular disease
- Reducing the risk of cognitive decline and dementia
- Supporting infant health and neurodevelopment during pregnancy

Omega-3 foods


 <p>Grass-fed beef 0.04 g of ALA/3 oz</p>	 <p>Kidney beans 0.10 g of ALA/1/2 cup</p>	 <p>Edamame 0.28 g of ALA/1/2 cup</p>	 <p>Walnuts 2.57 g of ALA/oz</p>	 <p>Flaxseeds 2.35 g of ALA/tbsp</p>
 <p>Flaxseed oil 7.26 g of ALA/tbsp</p>	 <p>Oysters 0.14 g of ALA/3 oz 0.23 g of DHA/3 oz 0.30 g of EPA/3 oz</p>	 <p>Wild-caught trout 0.44 g of DHA/3 oz 0.40 g of EPA/3 oz</p>	 <p>Herring 0.94 g of DHA/3 oz 0.77 g of EPA/3 oz</p>	 <p>Wild-caught salmon 1.22 g of DHA/3 oz 0.35 g of EPA/3 oz</p>

 Vegetarian and vegan-friendly

Did you know?

Generally, our bodies convert **less than 15%** of ALA to EPA and DHA, making it important to consume pre-formed EPA and DHA from the diet and/or supplements.

Omega-3 supplements

Source	Primary form(s) of omega-3s	Common composition	Bioavailability (absorption rate)
Algal oil 	Triglycerides	30-50% DHA May contain smaller amounts of EPA	Comparable to fish or natural fish oil
Natural fish oil	Free fatty acids (FFAs) and triglycerides	18% EPA 12% DHA	Standard used for bioavailability comparison
Concentrated fish oil	Ethyl esters	29% EPA 21% DHA	↓ compared to natural fish oil
	Re-esterified triglycerides (rTG)	29% EPA 20% DHA	↑ compared to natural fish oil
Cod liver oil	Natural triglycerides	8% EPA 11% DHA Vitamins A and D	Comparable to natural fish oil
Krill oil	Phospholipids	11% EPA 6% DHA Astaxanthin	↑ compared to natural fish oil
Mussel oil (green-lipped mussel)	Over 60 lipid compounds	3% EPA 2% DHA Other PUFAs (e.g., ETA, OTA)	Varied; depends on primary class of omega-3s in the product

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Tips for supplementing





Omega-3s may be better absorbed when consumed with a source of fat.



You can reduce “fishy burps” by taking your supplement at the start of a meal and/or taking softgels that have been frozen.



Store omega-3 supplements in the fridge or freezer to prolong freshness.

