



# Bioriginal Responds to Media Alert Questioning Salmon's Safety

Bioriginal Food & Science Corp. Confirms Safety of its Salmon Oil

Friday, January 9, 2004 – A new report released on Thursday, January 8, 2004 stated chemical contaminants in farm-raised salmon are at unacceptably high levels and may dramatically increase the risk of cancer.

The study found the key contaminant, polychlorinated biphenyl (PCB), was significantly higher in farm-raised salmon than in wild salmon. As a result of this study, the Environmental Protection Agency (EPA) is recommending individuals limit their consumption of farmed salmon to one meal per month.

However many experts and officials from industry and health organizations feel the results of the study are misleading as the levels of PCBs cited in the study are far below those called dangerous by reputable health agencies. The U.S. Food and Drug Administration (FDA) and Health Canada recommends PCB levels should be less than 2 parts per million.

Bioriginal Food & Science Corp. would like to point out the following in response to concerns about the potential levels of toxins (such as PCBs) in our salmon oil supply:

- Bioriginal Food & Science Corp. is the world's largest essential fatty acid supplier, and the key North American distributor of high quality marine-based products. Our fish oil partner, located in Norway, adheres to the highest manufacturing standards, which includes processing all fish oils to remove potentially harmful environmental contaminants such as PCBs, dioxins and heavy metals.
- Bioriginal's fish oil partner tests for PCBs and other contaminants and complies with the Council for Responsible Nutrition's (CRN) voluntary omega-3 monograph which has established stringent quality standards for marine based ingredients. The CRN has set the level of PCBs to be less than 0.09 parts per million, which is more stringent than those levels set by Health Canada and the FDA.
- The EPA recommends that people limit their intake of salmon to less than one meal per month. However, this ignores all the omega-3 heart health benefits that consuming salmon provides. The possibility of PCBs, dioxins and heavy metals being present when consuming large quantities of fish for health reasons is one of the reasons Bioriginal Food & Science Corp. recommends using high quality fish

oil supplements to meet the recommended levels of omega-3 fatty acids, instead of consuming whole fish.

- Bioriginal prides itself on being able to provide certificates of analysis with every shipment of oil, showing the analyses that have been performed on each lot of oil and comparing how these results comply with the standards set by the industry. High quality fish oil supplements are a safe way to receive the benefits of the healthy omega-3 fatty acids while avoiding unwanted contaminants.

Health experts and officials have made the following statements counteracting the EPA's recommendations (the following quotes can be found in the article "Farmed salmon perfectly safe to eat: officials dismiss scientific study" located on Yahoo News at [http://story.news.yahoo.com/news?tmpl=story&u=/afp/20040109/hl\\_afp/health\\_fish\\_salmon\\_reax\\_040109181242](http://story.news.yahoo.com/news?tmpl=story&u=/afp/20040109/hl_afp/health_fish_salmon_reax_040109181242))

- Scottish Quality Salmon, a quality assurance body for the Scottish salmon industry... "Research published in *Science* magazine this week appears to be deliberately misleading in the advice it gives on farmed salmon consumption."
- The British Food Standards Agency recommended that "people stick to their eating habits regarding salmon, and that everyone should eat two portions of fish a week—one of them oily like salmon—to reduce the risk of heart attack."
- Terri Troxell, head of the FDA office of plant and dairy foods and beverage "We do not see a public health concern here. If anything, we'd like to see people eat more."
- Oyvind Lie of the National Institute of Nutrition and Seafood Research... "The levels of PCBs, dioxins or dieldrin found in farmed salmon were much lower than the international limits set by the European Union or World Health Organization"

For additional information and documentation pertaining to the quality testing that Bioriginal and their suppliers perform on their marine oils, please contact the following:

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