



Media Contact:
Sandi Scott
Tunheim Partners
952-851-7216
press@immunoviva.com

Cold Press Process Backgrounder

Background

The most beneficial sources of antioxidant supplements are all natural compounds which are concentrated from botanicals without the use of heat or chemicals and done so in an inert atmosphere to prevent oxidation. Immuno-Viva ensures this valuable purity throughout the product line through its signature production process, NatureFRESH™ Cold Press technology. The NatureFRESH™ Cold Press process uses precise temperatures and pressures and is chemical-free, guaranteeing pure oils that offer the body superior health benefits.

Mark Mueller, founder of Botanic Oil Innovations, adopted a cold-press process that was initially being used in other applications and adapted the technology to extract powerful, beneficial oils and flours from herbs, fruits, spices, grains and nuts. This cutting edge process of oil extraction developed by Botanic Oil Innovations results in super-potent antioxidant oils and flours that also are high in essential fatty acids, Omega 3, Omega 6 and Omega 9.

The Process

NatureFRESH™ Cold Press is a manufacturing process which extracts, refines and packages oil from plant seeds in an oxygen deprived environment. The beneficial oils and flours are produced without the use of solvents, bleaching agents or damaging high temperatures. NatureFRESH™ Cold Press technology reduces the impact of extraction on the essential nutrients of plant seeds.

Botanic Oil Innovations' method of cold-pressing seeds is not commonly used in the United States because it is more costly and time consuming than chemical or heat extraction methods. Botanic Oil Innovations is committed to this process because it produces the most pure and potent combination of health and immune-boosting supplements.

For more information visit www.immuno-viva.com.