



Innate Choice
a Division of The Wellness Practice
1562 Fort St
Victoria, B.C. V8S 5J2
Canada

Online: www.innatechoice.com | Email: info@innatechoice.com
Toll Free: 1-877-563-8848 | Fax: 250-380-2681

What is the clouding that occurs in the liquid form of Omega Sufficiency™?

Just like olive oil and other dietary oils fish oil Omega Sufficiency® has a natural melting point. In other words, all natural fats begin to solidify at certain temperatures. Omega Sufficiency® naturally begins to solidify at fridge temperatures which often appears as “clouding” or “clumping” in the bottle. We do not put any chemicals into Omega Sufficiency® to prevent this as it is a harmless and naturally occurring process.

Simply shake your bottle of Omega Sufficiency® well before each use and the natural solidification or clouding will be broken up and evenly dispersed.