

The fat that is NOT FAT at all.

Use The Healthiest Oil On Earth!
Make The Right Choice
 To Strengthen Your Immune System!



Choosing the RIGHT kind of oil can help enhance your health! **NewLife™ Extra Virgin Coconut Oil** is rich in lauric acid, the same kind of fat found in mother's milk, along with capric acid and caprylic acid. These medium-chain fatty acids are immuno-enhancers that regulate the body's functions and defence mechanism. They are metabolized quickly and serve as an instant source of energy without being stored as fat.

What is Extra Virgin Coconut Oil ?

Extra Virgin Coconut Oil is produced from fresh coconut meat (non copra) with minimal processing, and without chemical refining, bleaching, or deodorizing. Extra Virgin Coconut Oil is regarded as the highest quality coconut oil and is widely used as a herbal remedy in skincare and haircare, as well as for medicinal use and food preparation. Scientific research proves that the antiviral, antibacterial, and antifungal properties found in Extra Virgin Coconut Oil has nutritional and medicinal benefits.

“NewLife™ Extra Virgin Coconut Oil is cold-pressed at the highest quality using state-of-the-art manufacturing equipment – bringing you the flavour and aroma of fresh coconuts while retaining its natural nutritional goodness!”

100% Certified Organic Cold Pressed Extra Virgin Coconut Oil from NewLife™

- Does not increase blood cholesterol level
- Does not promote platelet stickiness or blood clot formation
- Does not contribute to atherosclerosis or blood disease
- Does not contribute to heart disease or weight problems

NewLife™ Extra Virgin Coconut Oil is :

- Made from natural, organically-grown Philippines coconut
- Certified Organic, non GMO
- Zero trans fat & hydrogenated fat
- Cholesterol free
- Pure Extra Virgin
- High in vitamins and minerals
- Without artificial flavoring
- Without preservative
- Unrefined & non bleached oil
- Rich in natural vitamin E
- Rich in lauric acid (a fatty acid that boosts our immune system)
- Free from rancid odours or tastes and has a distinctly natural fresh coconut scent
- Packed with natural antioxidants and contains antimicrobial, antifungal, and antibacterial properties
- Delicious with a creamy taste

Multiple Benefits of Extra Virgin Coconut Oil

Health & Medicinal Use	Who should take Extra Virgin Coconut Oil? Those who are / have: <ul style="list-style-type: none"> • Overweight, diabetic • High blood cholesterol, heart conditions • Dry skin, wrinkles, eczema • Constipation • Arthritis • Kidney or liver infections • High blood glucose level • Bacterial, viral and fungal (including yeast) infections • Digestive disorder • Stress • Diarrhea • Cough and flu 	
Cooking	<ul style="list-style-type: none"> * Suitable for various types of cooking and frying. * Use as a substitute for butter or margarine in baking. 	
Haircare	<ul style="list-style-type: none"> * Use as a hair conditioner. 	
Skincare	<ul style="list-style-type: none"> * Use as a moisturizer or make-up remover. * Relieves skin conditions caused by insect bites, sunburn, allergy reaction of drugs or bruises. 	

Directions for use :

Consumption	Recommended Dosage
Infant (0-12 months)	½ teaspoon daily. Can be added into infant formula milk.
Children aged 1 – 12 years	1- 2 tablespoons daily; after meal.
Adult	2 - 3 tablespoons daily; after meal.

* For therapeutic purposes, take 3 to 4 tablespoons a day. Begin with a smaller amount and build up to recommended dosage, if necessary.

Storage: Keep in a cool dry place. Avoid direct sunlight. Does not require refrigeration. Use within 3 months of opening.

FAQ about Extra Virgin Coconut Oil:

1. **Aren't all saturated fats bad for us?**

For many years, Extra Virgin Coconut Oil was perceived to be a saturated fat that is high in cholesterol which increases the risk of heart diseases. However, intensive researches have proven that NOT all saturated fats are harmful. Unlike long chain fatty acids such as those found in animal saturated fat, the medium chain fatty acid in Extra Virgin Coconut Oil raises metabolism, boosts immune system and is easily digested. Extra Virgin Coconut Oil is cold-pressed, unrefined, unbleached and non-deodorized, thus packed with natural antioxidants, and containing antimicrobial, antifungal, and antibacterial properties, whilst retaining its delightful flavour and aroma.

2. **Is Extra Virgin Coconut Oil suitable for infants, children and pregnant women?**

People of all ages can consume Extra Virgin Coconut Oil, including infants, children, pregnant women and lactating mothers. Extra Virgin Coconut Oil contains 48% Lauric Acid, naturally found in breast milk, that boosts the immune system against various infections and diseases.

3. **Will heating up Extra Virgin Coconut Oil turn it into trans fat?**

It is perfectly safe to heat Extra Virgin Coconut Oil for cooking because the fatty acids in the oil are heat-resistant and will not be altered into harmful trans fat. Consumption of hydrogenated oil, such as margarine, has been linked to diabetes, coronary disease and obesity as it is produced through a carcinogenic hydrogenation process.

4. **Does Extra Virgin Coconut Oil cause irritations to the skin?**

No. Extra Virgin Coconut Oil is used in many aromatherapy and skincare products because of its anti-inflammatory and anti-microbial properties.

5. **Can I still take Extra Virgin Coconut Oil if I am consuming other types of oil such as flax seed oil, evening primrose oil or olive oil?**

Yes, different oils provide different healing properties to our body. Two to 3 tablespoons of Extra Virgin Coconut Oil daily provides sufficient amount of lauric acid to boost the immune system. In addition, Extra Virgin Coconut Oil helps in the absorption of fat soluble vitamins (A,D,E,K). It also facilitates the absorption of other minerals (Ca, Mg, Fe) into the body.

6. **Is Extra Virgin Coconut Oil fattening?**

Extra Virgin Coconut Oil can aid weight loss by increasing the body's metabolism rate and helping it to burn more calories.

7. **Why is Extra Virgin Coconut Oil regarded as a natural antibiotic?**

Extra Virgin Coconut Oil is a natural antibiotic as it contains abundant lauric acid, which is a natural germ fighter that strengthens the body's immune system and resists harmful viruses and microorganisms.

8. **How does consuming Extra Virgin Coconut Oil prevent calcium-deficiency?**

Extra Virgin Coconut Oil promotes better absorption of essential minerals such as calcium and magnesium. Consumers are less likely to suffer from tooth decay and osteoporosis.

9. **Is Extra Virgin Coconut Oil considered a hypoallergenic food?**

Consumers who do not consume milk due to lactose intolerance will benefit from the inclusion of Extra Virgin Coconut Oil in their diet as it can protect the intestines and prevent allergic reactions.

10. **Can a diabetic person consume Extra Virgin Coconut Oil?**

Extra Virgin Coconut Oil is probably the only oil a diabetic person should consume because it controls blood sugar, stabilizes blood glucose levels and improves the secretion of insulin.