



Frequently Asked Questions

1. Where does Dropi Cod Liver Oil come from?

Dropi comes from the pure, cold waters of northwestern Iceland, an area called the Westfjords. The Westfjords is a large peninsula in northwestern Iceland characterized by deep fjords, steep mountains, fantastic birdlife, clean air and rich fishing grounds. The Westfjords is one of the least populated quarters of Iceland. There are no large-scale industrial companies or polluting industry operating around the peninsula, therefore the Westfjords are an industrial free zone. The EPA and DHA are in their natural state in this product. Only fresh cod livers are used.

2. Is Dropi sustainable- and ecologically-sourced cod liver oil?

Yes! Fishing is vital to the livelihoods of small villages like Bolungarvik, as such Iceland is one of the world's leaders in promoting sustainable and ecological fisheries. Small fishing vessels from Bolungarvik fish the local fishing grounds using sustainable hook-and-jig methods. Once back at the village dock, the fresh cod livers are processed at a HACCP certified facility in the village. The fresh cod livers are only minimally processed, using low temperatures, and following traditional methods to create a pure, virgin, raw, fresh cod liver oil.

3. Does Dropi contain mercury or PCBs?

Dropi cod liver oil is stringently tested to ensure it exceeds quality standards, set by international governments (including Canadian, California and the European Union), for contaminants such as mercury and PCB. Dropi cod liver oil is third party tested for contaminants. Of note, Iceland, along with Norway, have stronger rules regarding contaminant limits than the European Union. Along with cold processing, and no alteration of the fatty acids in the oil, these quality standards ensure every bottle of Dropi cod liver oil is the purest cod liver oil.

4. Why does Dropi sometimes appear cloudy when refrigerated?

Dropi virgin cod liver oil has a clear yellow and reddish tone without any cloudy appearance at room temperature. When refrigerated, the oil may become cloudy and thicken due to the presence of natural stearin. It is important to keep

in mind, that Dropi cod liver oil is less processed than regular commercially produced cod liver or fish oil. It is cold processed and therefore classified as virgin oil. The vitamins A and D are in their natural state. Small amounts of rosemary combined with natural vitamin E are added to preserve this delicate oil. Once opened, to best preserve the oil, store it in the refrigerator where it can be kept for 3 months.

5. Dropi is recognized for its quality and sustainability by many organizations. What these organizations do or stand for?

Dropi is HACCP certified. HACCP is a science based and systematic set of measures of control to ensure the safety of food. HACCP is a good manufacturing practice (GMP). Iceland Responsible Fisheries is an Iceland initiative to preserve their fisheries, ensure the highest level of assurance, consumer transparency and choice, as well as promote good discipline in fisheries management as part of the international community. The Iceland Responsible Fisheries Management Certification Program is ISO accredited, recognized by the Global Sustainable Seafood Initiative, and meets FAO (United Nations Food and Agriculture Organization for Responsible Fisheries) standards. Dropi is also Marine Stewardship Council (MSC) approved.

6. Why is Dropi in a brown bottle?

Our bottles are made of dark brown glass to protect the oil from light. The cap has protective sealing to prevent leaks and spills. The short neck on the bottle and a small opening make pouring onto a teaspoon as easy as possible.

7. What are the Dropi capsules made of?

We provide our customers with top quality fish product by using the best gelatin available for our capsule, i.e. fish gelatin, which makes the product even more unique as well as a 100% fish product.

8. Is Dropi fermented?

No. Dropi Cod Liver Oil is crafted using an ancient extraction method, a technique, which was mastered over 1000 years ago by the early Viking settlers in Iceland. The Vikings truly understood that ingesting cod liver oil on a regular basis greatly improved their health and spirit. The fresh cod liver is cold processed to maintain its natural properties and to preserve the natural state of the essential Omega-3 fatty acids and vitamins A & D. No artificial ingredients are added.

9. Is Dropi Gluten-free?

Yes.

10. What is the daily-recommended dose for an adult?

The daily-recommended dose for an adult is 2-4 capsules, or 5mL, of Dropi cod liver oil.

11. Dropi is produced using traditional methods. What are those?

Similar to traditional methods, Dropi is made using only local, fresh cod livers. The oil is cold processed, similar to cold-pressed extra virgin olive oil. The oils is not run through a series of heated manufacturing processes, nor is it altered - there is no removal of vitamins or taste or smell. The advantage is cod liver oil in its most pure, natural state thus providing nutrients, such as EPA and DHA, vitamins A and D in their natural form.