

Zeaxanthin it's not all the same

ZeaONE[™] is a new dietary, free-form zeaxanthin naturally sourced from marigolds. Although other zeaxanthin ingredients are sourced naturally, they aren't all equal. Knowing the difference between non-esterified (free) and esterified forms can help you ensure your product is delivering the benefits your customers need.

Making the Distinction

Dietary zeaxanthin can be either in a free or an esterified form, and the difference between them is significant. Free-form zeaxanthin, like ZeaONE, is directly absorbed into the bloodstream, zeaxanthin esters are not.¹ Before esters can be bioavailable, the body must first solubilize them in fat and then de-esterify them by enzymatic cleavage of the fatty acids by a complex process that can vary greatly among individuals and can affect absorption.^{1,2} Simply put, if the zeaxanthin is not optimally absorbed, it will not be delivering all of its intended benefits to consumers.



Free Zeaxanthin

Like the form found in ZeaONE—the same form that makes up 93% of all zeaxanthin in the diet.





Zeaxanthin Esters

Like the form found in paprika peppers. Conversion rate of esters to free is unknown.





Most of the zeaxanthin in our diets is free-form zeaxanthin, like ZeaONE[™].

The Bottom Line

Our bodies don't make zeaxanthin, but through our diet and/or supplements it is absorbed and selectively deposited in the eye, brain, skin and even breastmilk.⁷⁻¹⁰ Research has shown that only free-form zeaxanthin, like ZeaONE, is found in these tissues—zeaxanthin esters is not.

Even though esters can be converted to free-form by our bodies, the rate of conversion is not well-studied and the mechanism, for the most part, is unknown. Since esters require extra work from our bodies in order to use them, free zeaxanthin—like that found in the vast majority of dietary sources—is the body's preferred form.

Don't leave your customer's eye health up to chance. Choose a source that delivers zeaxanthin the way nature intended—choose ZeaONE.

See the Difference	ZeaONE [™] Zeaxanthin	Zeaxanthin Esters
Naturally sourced from marigolds	V	
Dietary(3R, 3'R)-Zeaxanthin	\checkmark	\checkmark
Absorbed directly by the body	V	
Requires additional conversion step; rate is unknown and varies by person		\checkmark
Found in retina, macula, lens, etc.	V	
Same dietary free-form as was clinically proven to reduce the risk of progression of age-related macular degeneration (AMD) ^{3*}	\checkmark	
Same dietary free-form as was clinically proven to improve visual performance ^{4*-6}	~	

*Test article OPTISHARP® Zeaxanthin

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