Healthy vs. Unhealthy Oils

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Which oils and fats are included in your diet can make a big impact on your health.



Choose oils and fats that have a low percentage of linoleic acid.





Linoleic acid is high in Omega-6 fatty acids.



Omega-6 fatty acids increase production of free radicals and oxidative stress, which trigger inflammation and cell damage.

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Most people consume 10 times more Omega-6 fatty acids than they should because of the oils and fats used in many processed foods and other products.





Too much Omega-6 fatty acids can contribute to chronic health conditions like:

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Cardiac disease
Insulin resistance
Obesity

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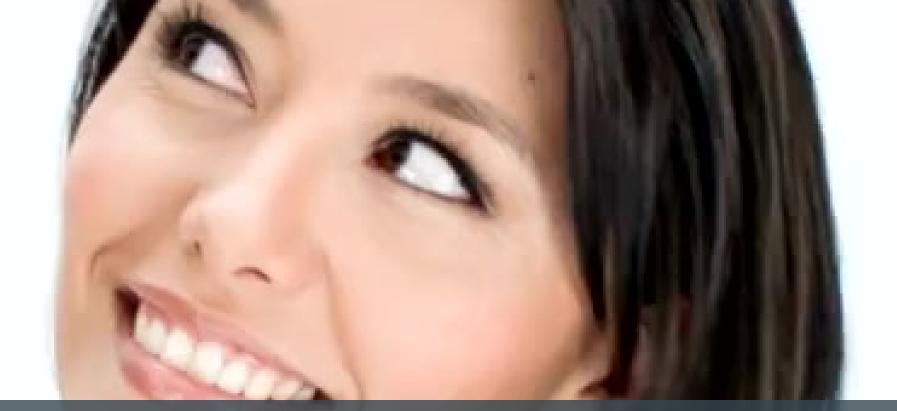


Tumor growth
Macular degeneration
Dementia
Autoimmune disease

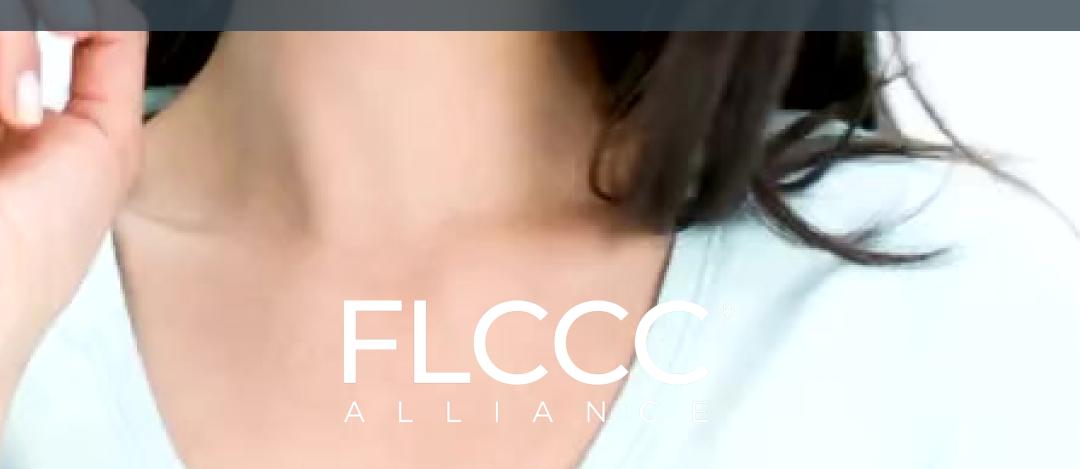


Fats that are high in linoleic acid: corn oil margarine seed oils (e.g., cottonseed, grapeseed, peanut, and sesame)





Let's now talk about the good fats you should be using!



These oils and fats have a low percentage of linoleic acid.



• Olive oil • Butter Avocado oil Coconut oil Flaxseed oil Walnut oil Pecan oil





Exercise and intermittent fasting will help speed up the depletion of lineolic acid in your body.



Try these tips when cooking with good oils and fats:

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Top fresh salad greens with balsamic vinegar and olive oil.





Add coconut oil to your coffee to make bulletproof coffee while you are intermittent fasting.

Sauté or marinate meats in avocado oil with crushed garlic for cooking on the stove, grill, or in the air fryer.



Clarify butter to make your own homemade ghee.

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