

UltraMito

Your pet's overall health depends upon the healthy functioning of all their bodily systems. Their longevity, mobility, comfort and ability to recover from stress may be enhanced by nutrients that are not provided by even the best diet. The UltraMito line of products provide beneficial nutrients (such as oleuropein, oleocanthal, oleacein and hydroxytyrosol) in unique formulas that are only available from Foxx Legacy.

UltraMito Ingredients:

Oleuropein has been studied for its ability to ameliorate the development of arthritis(1), reduce the allergic response(2), improve intestinal immune function(3) and exhibit cardioprotective and neuroprotective properties(4).

Oleocanthal has been studied for its anti-inflammatory(5)(6)(7), anti-allergan(8) and analgesic(9) properties.

Oleacein has been studied for its anti-atherosclerotic(10), anti-inflammatory(11) and its anti-oxidant(12) properties.

Hydroxytyrosol has been studied for its anti-allergy(2) and anti-oxidant(13) properties.

References:

(1) Oleuropein Aglycone, an Olive Oil Compound, Ameliorates Development of Arthritis Caused by Injection of Collagen Type II in Mice

<http://www.ncbi.nlm.nih.gov/pubmed/21880869>

<http://jpet.aspetjournals.org/content/339/3/859.short>

<http://dx.doi.org/10.1124/jpet.111.182808>

(2) Hydroxytyrosol and oleuropein of olive oil inhibit mast cell degranulation induced by immune and non-immune pathways

<http://www.ncbi.nlm.nih.gov/pubmed/25007967>

<http://www.sciencedirect.com/science/article/pii/S0944711314002499>

<http://dx.doi.org/10.1016/j.phymed.2014.05.010>

(3) Influence of Phenol-Enriched Olive Oils on Human Intestinal Immune Function

<http://www.ncbi.nlm.nih.gov/pubmed/27077879>

<http://www.mdpi.com/2072-6643/8/4/213/htm>

<http://dx.doi.org/10.3390/nu8040213>

(4) Cardioprotective and neuroprotective roles of oleuropein in olive

<http://www.ncbi.nlm.nih.gov/pubmed/23964170>

<http://www.sciencedirect.com/science/article/pii/S131901641000040X>

<http://dx.doi.org/10.1016/j.jsps.2010.05.005>

(5) Molecular Mechanisms of Inflammation. Anti-Inflammatory Benefits of Virgin Olive Oil and the Phenolic Compound Oleocanthal

<http://www.ingentaconnect.com/content/ben/cpd/2011/00000017/00000008/art00002>

<http://dx.doi.org/10.2174/138161211795428911>

(6) Further evidence for the anti-inflammatory activity of oleocanthal: Inhibition of MIP-1 α and IL-6 in J774 macrophages and in ATDC5 chondrocytes

<http://www.sciencedirect.com/science/article/pii/S0024320512005668>

<http://dx.doi.org/10.1016/j.lfs.2012.09.012>

(7) S. Cicerale, L. J. Lucas and R. S. J. Keast (2012). Oleocanthal: A Naturally Occurring Anti-Inflammatory Agent in Virgin Olive Oil, Olive Oil - Constituents, Quality, Health Properties and Bioconversions, Dr. Dimitrios Boskou (Ed.), InTech, DOI: 10.5772/28723. Available from:

<http://www.intechopen.com/books/olive-oil-constituents-quality-health-properties-and-bioconversions/oleocanthal-a-naturally-occurring-anti-inflammatory-agent-in-virgin-olive-oil>

<http://cdn.intechopen.com/pdfs/27042.pdf>

<http://dx.doi.org/10.5772/28723>

(8) Dietary Assumption of Plant Polyphenols and Prevention of Allergy

<http://www.ncbi.nlm.nih.gov/pubmed/23701556>

<http://www.ingentaconnect.com/content/ben/cpd/2014/00000020/00000006/art00002>

https://www.researchgate.net/publication/236906457_Dietary_Assumption_Of_Plant_Polyphenols_and_Prevention_Of_Allergy

<http://dx.doi.org/10.2174/13816128113199990042>

(9) Phytochemistry: Ibuprofen-like activity in extra-virgin olive oil

<http://www.nature.com/nature/journal/v437/n7055/abs/437045a.html>

<http://dx.doi.org/10.1038/437045a>

(10) Oleacein. translation from Mediterranean diet to potential antiatherosclerotic drug.

<http://www.ncbi.nlm.nih.gov/pubmed/25312731>

<http://dx.doi.org/10.2174/1381612820666141007141137>

(11) Oleacein enhances anti-inflammatory activity of human macrophages by increasing CD163 receptor expression.

<http://www.ncbi.nlm.nih.gov/pubmed/26655408>

<http://dx.doi.org/10.1016/j.phymed.2015.10.005>

(12) A comparison of antioxidant activities of oleuropein and its dialdehydic derivative from olive oil, oleacein

<http://www.sciencedirect.com/science/article/pii/S0308814611013598>

<http://dx.doi.org/10.1016/j.foodchem.2011.09.082>

(13) Hydroxytyrosol in functional hydroxytyrosol-enriched biscuits is highly bioavailable and decreases oxidized low density lipoprotein levels in humans.

<http://www.ncbi.nlm.nih.gov/pubmed/27006237>

<http://dx.doi.org/10.1016/j.foodchem.2016.03.011>