

Disrupting The Edible Oil Industry: I Love Camelina Launches on Indiegogo

A groundbreaking new superfood cooking oil with 35% omega-3s launches on Indiegogo to replace seed oils with regenerative, chef-grade Camelina.

MOUNTAINSIDE, NJ, UNITED STATES, May 20, 2025 /EINPresswire.com/ -- [I Love Camelina](#)™ has launched a bold [Indiegogo](#) campaign to bring one of the world's healthiest and most sustainable oils directly to American kitchens. Camelina Oil has a 9,000-year agricultural history—and now being reintroduced by a mission-driven wellness brand focused on replacing harmful seed oils, and low quality, untraceable olive oils and avocado oils while educating the nation.



I Love Camelina Oil – a clean, sustainable cooking oil now available on Indiegogo through I Love Camelina™.

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We're bringing ancient nutrition into modern kitchens. This isn't just oil — it's a health movement. Camelina delivers real Omega-3s, clean flavor, and clinical backing.”

Marc Jacobson, Founder of I Love Camelina™

With chronic disease, inflammation, and metabolic disorders at an all-time high, Americans are finally waking up to the dangers of industrial oils and processed fats. The timing for Camelina couldn't be more urgent.

Ask ChatGPT, Google, or Meta AI what the healthiest oil is — then come back, support this Indiegogo campaign and taste it for yourself.

Support our Indiegogo launch and claim your first bottles today.

<https://tinyurl.com/CamelinaOil>

I Love Camelina™ is a premium chef-quality oil built for real cooking: roasting, sautéing, frying, grilling, smoking, BBQ, Blackstone grills, baking and perfect for stainless-steel, cast-iron pans and high temp air fryers.

I Love Camelina™ offers two signature oils:

- Virgin Camelina Oil: Light, smooth, fresh aroma and so very versatile. An everyday high heat cooking oil that also shines in smoothies, marinades, dressings, mayo, and sauces.
- Roasted Reserve Camelina Oil: Lightly toasted and nutty fragrance. A golden finishing oil ideal for drizzling over vegetables, meats, fish, pasta, seafood, artisan charcuterie, breads and hot baked treats.

Unlike olive or avocado oil, I Love Camelina™ combines superior Omega-3 nutrition with real cooking performance. It doesn't degrade at high heat, and it actually tastes incredible—fresh, clean, and balanced. It lets your real food shine.

Backed by peer-reviewed clinical data, Camelina has been shown to support cardiovascular health, reduce C-reactive protein, and lower LDL cholesterol in at-risk patients — while providing one of the most stable oil profiles available to consumers.

What Makes I Love Camelina™ Different?

- 35% Omega-3 ALA per tablespoon (3,700 mg+)
- Cold-pressed and unrefined
- Non-GMO, vegan, and gluten-free
- Shelf-stable for 24+ months
- Sustainable crop with regenerative farming benefits
- Bottled in dark glass for maximum freshness and flavor

"We're bringing ancient nutrition into modern kitchens. This isn't just oil — it's a health movement," said Marc Jacobson, Founder of I Love Camelina™. "Camelina delivers real Omega-3s, clean flavor, and clinical backing. For consumers, chefs and restaurants, food manufacturers, and anyone still using toxic seed oils and other untraceable alternatives: there's finally a better choice."

Our mission goes beyond food. Through the Camelina Cares™ initiative, we're donating 1% of profits to fund brain and heart research, as well as regenerative agriculture and Camelina-specific clinical studies.

Indiegogo Campaign Highlights

Backers of I Love Camelina™ will receive exclusive first-edition production and access to exclusive limited-edition upcoming drops, discounts and swag. Lucky supporters could win "Oil for a Year," as well as other monthly raffles and giveaways throughout the rest of 2025 on www.ILoveCamelina.com.

Only 10 days remain in the campaign window — and this first production batch and rewards will not be available again. Early backers secure faster shipping, better pricing, and VIP access to upcoming limited drops. Most importantly, bragging rights for backing the future of a sustainable, vegan, healthy, Omega-3 cooking oil.

Indiegogo orders will be fulfilled within 30–45 days of campaign close, and shipping begins the 2nd week of July or sooner.

Support the Indiegogo launch
<https://tinyurl.com/CamelinaOil>

Visit www.ILoveCamelina.com for a 15% discount code and early access to our Indiegogo campaign and extras.

Consumers, schools, food manufacturers, university researchers, investors, and retailers are invited to learn more at www.ILoveCamelina.com.

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