NutriDyn

<mark>UltraBiotic</mark> Bifidus

Bifidobacterium lactis

UltraBiotic Bifidus Supplementation

UltraBiotic Bifidus is a probiotic supplement manufactured with 15 billion viable cells of cultured, pure *Bifidobacterium lactis*. Better yet, UltraBiotic Bifidus is dairy-free, gluten-free, non-GMO, and vegetarian.

B. lactis aids in the digestion of lactose and is critical for creating B vitamins, which serve a multitude of vital roles throughout the body.¹ This particular probiotic can also support immune function and digestion of various types of sugars and fibers.^{4,2,3,4}

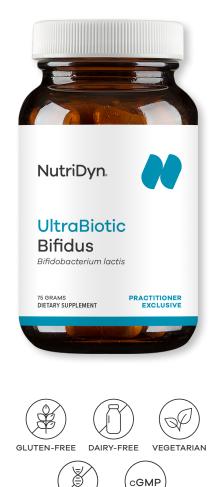
UltraBiotic Bifidus is made with one of the most studied bacterial strains and may benefit users in a variety of ways. These benefits typically include:

- Supports a healthy gut microbiome*
- Supports lactose digestion*
- Supports immune function*
- Supports macronutrient absorption⁺
- Supports B vitamin synthesis*
- Manufactured with 15 billion viable cells of cultured, pure *Bifidobacterium lactis*

How UltraBiotic Bifidus Works

B. lactis is a lactic acid bacteria that naturally grows in the small intestine and is highly resistant to stomach acid.⁵ *B. lactis* colonizes the gut and is specifically known for its resistance to bile salts, which is important since bacteria typically need to get past some very harsh digestion.⁶

Even though there are over a dozen probiotic strains, B. lactis is one of the most versatile and hardest working for the human body.[•] Similarly to other strains, this lactic acid bacteria can help support lactose intolerance and support your immune system.[•]



NON-GMO CGMP FACILITY

How UltraBiotic Bifidus Works Continued

Many children and adults develop intolerance for milk sugar (lactose). This intolerance can lead to gastrointestinal distress due to lactose malabsorption. Research demonstrates that *B. lactis* may support proper lactose digestion in susceptible individuals by releasing lactase (the enzyme responsible for breaking down lactose).^{•7}

In addition to these benefits, *B. lactis* may also support colon health and even digestion of common food allergens like wheat/gluten.^{+8,9}

Supplement Facts

Serving Size: 1/2 Teaspoon (1.5 g) Servings Per Container: About 50

	Amount Per Serving	%DV*
Calories	5	
Total Carbohydrate	1 g	<1%*
<i>Bifidobacterium lactis</i> UABIa-12™†	15 billion live organisms††	**

Other Ingredients: Organic rice syrup solids.

† This trademark is the property of UAS Labs.

†† At time of manufacture.

Directions: Mix 1/4 to 1/2 teaspoon with eight ounces of unchilled water one to two times daily as a dietary supplement or as directed by your healthcare practitioner.

Caution: If you are pregnant, nursing, or taking medication, consult your healthcare practitioner before use. Keep out of reach of children.

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• These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

For more information, visit: www.nutridyn.com