



NutriDyn®

UltraBiotic Complete

Comprehensive Probiotic Blend
for a Healthy Gut Microbiome*

PRACTITIONER EXCLUSIVE

UltraBiotic Complete Supplementation

UltraBiotic Complete is a probiotic supplement made with a comprehensive seven-strain blend of gut-supporting microbial organisms (known as probiotics).* Probiotics support healthy gut flora to support a healthy gastrointestinal (GI) tract.* Moreover, probiotics may help support the immune system, promote healthy hormone functions, and even support healthy body mass.*^{1,2,3}

UltraBiotic Complete contains some of the most embraced microbial strains for human wellness, these beneficial probiotics may:

- Support a healthy gut microbiome*
- Support a healthy inflammatory response*
- Support immune function*
- Support digestive function*

How UltraBiotic Complete Works

Probiotics support a healthy gut microbiome and promote a healthy gastrointestinal tract which may help support healthy nutrition.⁴ Moreover, probiotics promote healthy gut cell membrane and function by supporting the immune system and enhancing nutrient absorption from food.*^{5,6} These tiny life-forms also encourage healthy neurotransmitter production, which has an impact on how we feel and think throughout the day.*⁷

UltraBiotic Complete contains 22 billion colony-forming units (CFU) of a potent seven-strain blend of probiotics per serving to promote gut health and overall wellness, .*

Lactobacillus acidophilus* & *Lactobacillus rhamnosus

L. acidophilus is a beneficial lactic acid bacteria often used to treat lactose intolerance and general gut microbe imbalances; it is also necessary for synthesizing vitamin B9 (folate) within the body.*⁸

Similar to *L. acidophilus*, *L. rhamnosus* helps promote digestion of lactose by producing the lactase enzyme, as well as folate and vitamin B12 - two vitamins that are key for healthy nervous system function.*⁹



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Bifidobacterium lactis & Bifidobacterium bifidum

B. lactis is a bacterium that readily resists bile salts and acidic conditions (meaning it is able to withstand the harsh digestive environment of the human gut).¹⁰ Like Lactobacilli, Bifidobacteria aid in the digestion of lactose and are critical for producing B vitamins, which serve many vital roles in the body.¹¹

In addition to vitamin synthesis, *B. bifidum* is widely used to normalize gut bacteria function.* It has been shown to significantly promote a healthy digestive system and stool consistency.*¹² *B. bifidum* has a range of enzymes that help digest many different oligosaccharides (small-chain sugars), which in turn allows the body to break down otherwise indigestible nutrients.

Lactobacillus plantarum

L. plantarum promotes a healthy gastrointestinal tract environment and proper mineral absorption.* A well-controlled study in 24 healthy women showed that *L. plantarum* supplementation increased iron absorption by 80% when consumed with a meal containing high amounts of phytic acid (a compound that hinders iron absorption).¹³ It is surmised this effect is due to *L. plantarum* exposing iron molecules to the intestinal lining for an extended duration and therefore promoting intestinal absorption.*

Other significant findings suggest *L. plantarum* can help support healthy immune function.¹⁴

Lactobacillus paracasei

L. paracasei is an integral bacterium in human flora and is particularly important for digesting oligosaccharides and supporting immune function.*^{15,16}

Saccharomyces boulardii

Saccharomyces boulardii is a nonpathogenic yeast strain. A contemporary meta-analysis contends that *Saccharomyces boulardii* supports gastrointestinal integrity by promoting healthy inflammatory responses in the intestines and colon of humans.*¹⁷

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Supplement Facts

Form: 60 Capsules

Servings Size: 1 Capsule

Ingredients:	Amount	%DV
<i>Lactobacillus paracasei</i> UAL-pc-04 ^{TM††}	5.926 Billion CFU [†]	*
<i>Bifidobacterium lactis</i> UABla-12 ^{TM††}	5.185 Billion CFU [†]	*
<i>Lactobacillus acidophilus</i> UALa-01 ^{TM††}	4.444 Billion CFU [†]	*
<i>Lactobacillus plantarum</i> UALp-05 ^{TM††}	2.963 Billion CFU [†]	*
<i>Saccharomyces boulardii</i> DBVPG ^{®†††}	2 Billion CFU [†]	*
<i>Bifidobacterium bifidum</i> UABb-10 ^{TM††}	0.741 Billion CFU [†]	*
<i>Lactobacillus rhamnosus</i> UALr-06 ^{TM††}	0.741 Billion CFU [†]	*

Other Ingredients: Microcrystalline cellulose, digestive resistant capsule (hypromellose, gellan gum), vegetable magnesium stearate.

† At time of manufacture.

†† These trademarks are the property of UAS Labs.

††† DBVPG[®] is a registered trademark material of Gnosis S.p.A.

Directions: Take one capsule daily 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.



PRODUCED IN A
cGMP FACILITY



NON-GMO



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN

* 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.

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