



NutriDyn™

# UltraBiotic Bifidus

*Bifidobacterium lactis*

PRACTITIONER EXCLUSIVE

## 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.<sup>1</sup> This particular probiotic can also support immune function and digestion of various types of sugars and fibers.<sup>\*2,3,4</sup>

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.<sup>5</sup> *B. lactis* colonizes the gut and is specifically known for its resistance to bile salts;<sup>6</sup> this is important since bacteria typically need to get past some very harsh digestion.

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.\*



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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).<sup>\*7</sup>

In addition to these benefits, *B. lactis* may also support colon health, and even digestion of common food allergens like wheat/gluten.<sup>\*8,9</sup>

# Supplement Facts

Serving Size: 1/2 Teaspoon (1.5 g)

Servings Per Container: About 50

Ingredients:	Amount	%DV
Calories	5	
Total Carbohydrate	1 g	<1%*
<i>Bifidobacterium lactis</i> UABla-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.

## References:

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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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