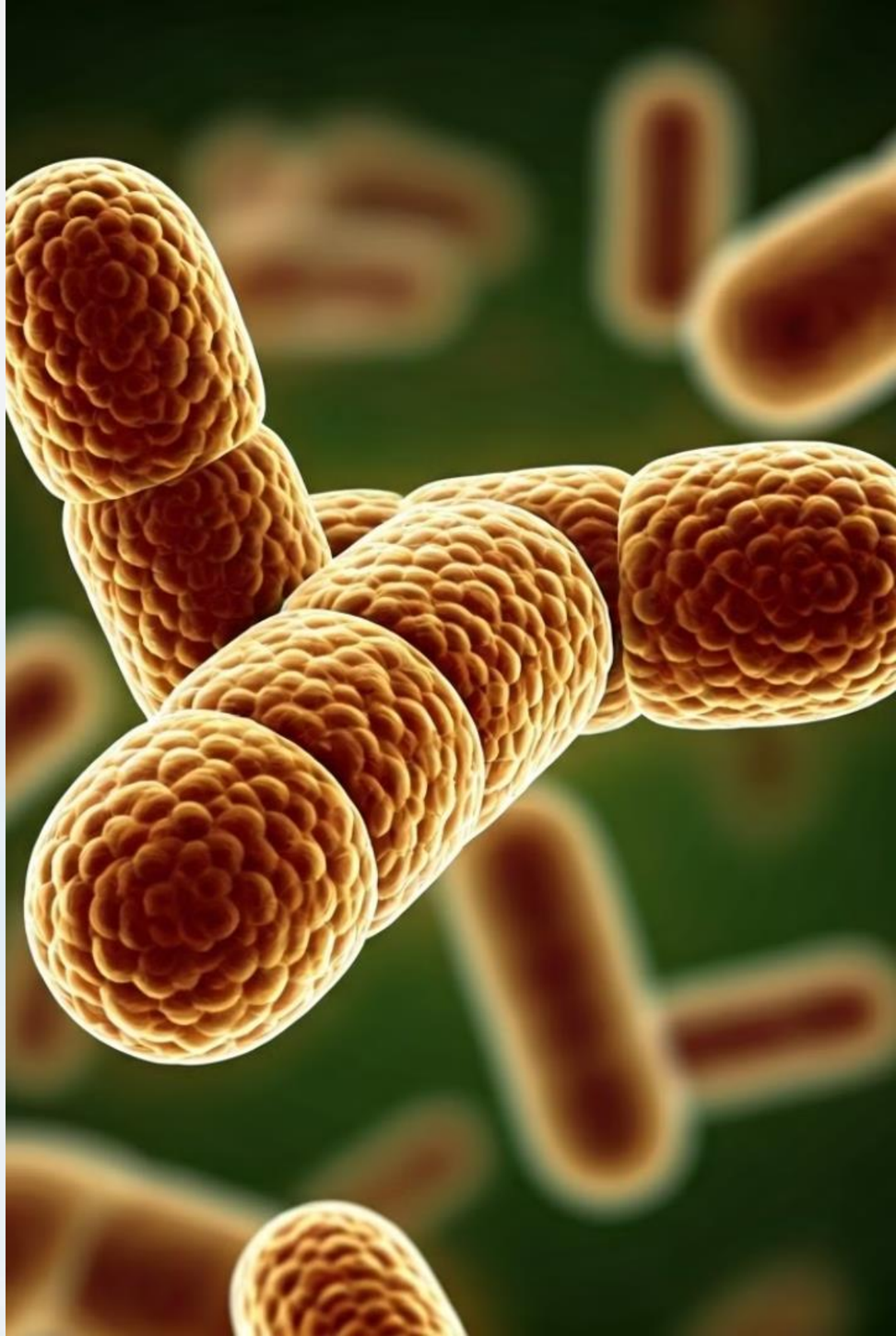
LactoStim®: Revolutionizing Probiotic Effectiveness

LactoStim® is an innovative biosurfactant that enhances probiotic rehydration and growth. It replaces polysorbate 80 with natural ingredients, improving the effectiveness of probiotics like Theralac®.

JT by JEFF THURSTON



The Freeze-Drying Challenge

1

Freeze-Drying Process

Probiotic bacteria are freeze-dried, making their cellular membranes fragile.

2

Rehydration Issues

Fragile membranes struggle to rehydrate in the hostile intestinal environment.

3

LactoStim® Solution

LactoStim® provides critical components for effective membrane rehydration.

LactoStim® Composition

Sunflower Lecithin

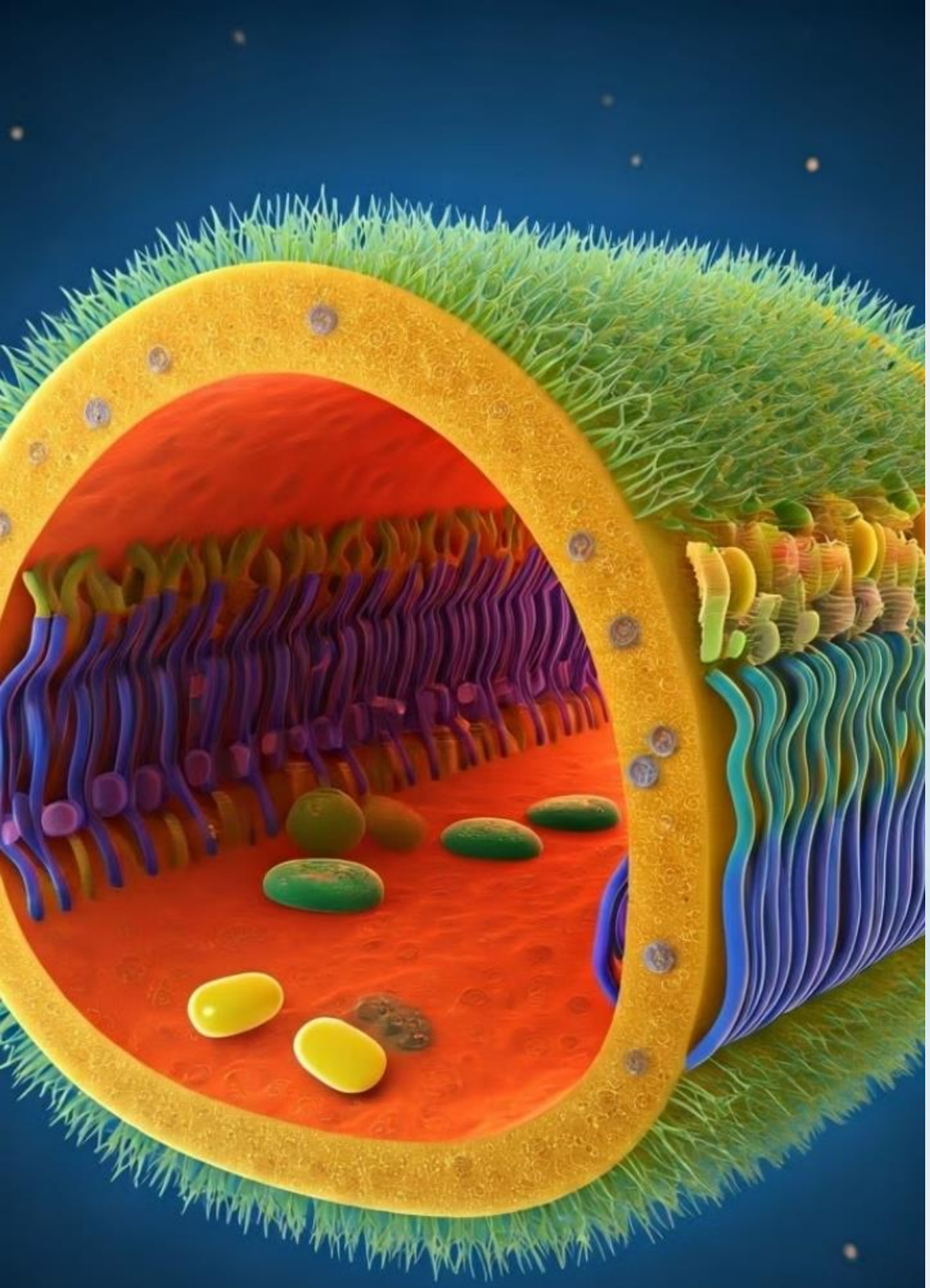
Provides essential phospholipids for membrane repair.

Oleic Acid

Assists in the rehydration process.

Natural Ingredients

Replaces synthetic polysorbate 80.



Mechanism of Action

1

Membrane Activation

LactoStim® activates probiotic cell membranes.

2

Enhanced Transport

Activated membranes allow efficient nutrient and waste transport.

3

Increased Growth

Improved transport leads to faster bacterial growth and metabolism.

Selective Stimulation

Probiotic Strains

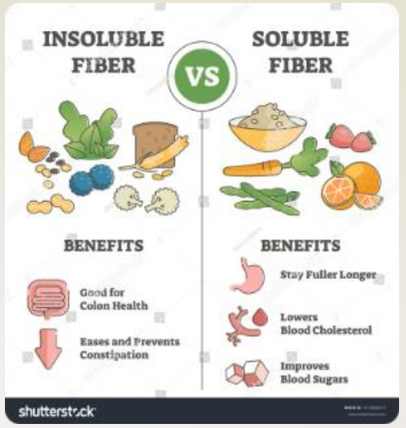
LactoStim® selectively stimulates Lactobacillus and Bifidobacterium species.

Other Bacteria

Most intestinal bacteria do not benefit from LactoStim®.

Competitive Advantage

This selectivity gives probiotics an edge in colonization.



LactoStim® vs. Traditional Prebiotics

Feature	LactoStim®	Fiber-based Prebiotics
Effective Dose	10-500 mg	3-8 grams
Composition	Lecithin + Oleic Acid	Soluble Fiber
Probiotic Growth	Essential	Enhancing

Impact on Probiotic Products

1 **Theralac®**

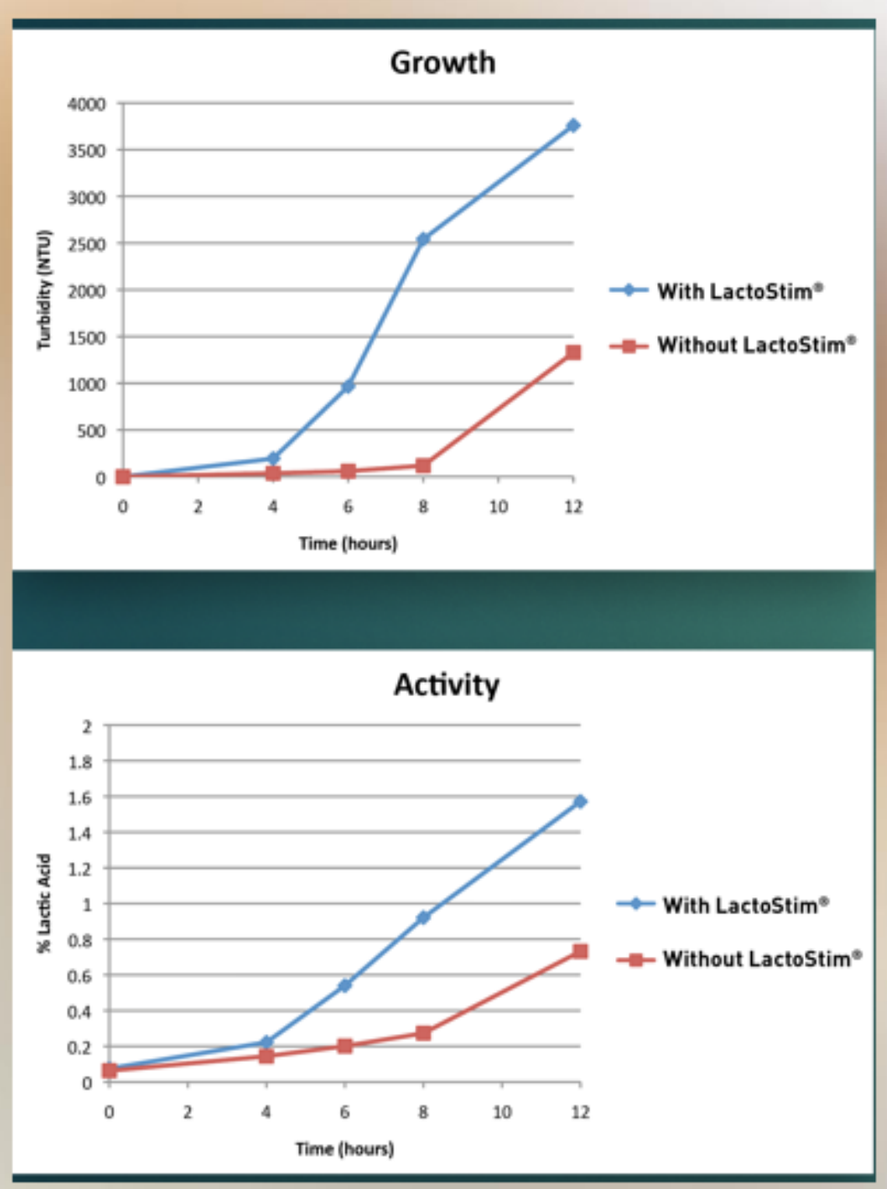
Shows substantial growth and activity improvement with LactoStim®.

2 **Growth of competitor product**

Demonstrates how it grows in a flask with and without LactoStim®.

3 **Activity of a competitive product**

Is a measure of lactic acid production in a short time period.



Colonic Health Benefits

Bifidobacteria Stimulation

LactoStim® enhances Bifidobacteria competitiveness in the colon.

pH Control

Helps maintain a healthy colonic pH of 6.0-6.2.

Intestinal Health

Promotes production of beneficial short-chain fatty acids.