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.[1] This particular probiotic can also support immune function and digestion of various types of sugars and fibers.♦[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;[6] 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).♦[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

Ingredients:	Amount	%DV
Calories	5	
Total Carbohydrate	1 g	<1%*
Bifidobacterium lactis UABla-12™†	15 billion live organisms††	**

Other Ingredients: 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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9. Lindfors, K., Blomqvist, T., Juuti-Uusitalo, K., Stenman, S., Venäläinen, J., Mäki, M., & Kaukinen, K. (2008). Live probiotic *Bifidobacterium lactis* bacteria inhibit the toxic effects induced by wheat gliadin in epithelial cell culture. *Clinical & Experimental Immunology, 152*(3), 552-558.

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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