



NutriDyn™

# UltraBiotic Dophilus

*Lactobacillus acidophilus*

PRACTITIONER EXCLUSIVE

## UltraBiotic Dophilus Supplementation

UltraBiotic Dophilus is a probiotic supplement made with patented, highly viable *Lactobacillus acidophilus*—as UALa-01™. *L. acidophilus* is a lactic acid bacteria that naturally grows in the small intestine and is highly resistant to stomach acid.<sup>1</sup> This particular bacterial strain has often been used to support and promote a healthy gastrointestinal tract and general gut microbe imbalances.\* *L. acidophilus* has also been shown to produce folate (vitamin B9) within the body, which is known to promote a healthy cardiovascular system.\*<sup>2</sup>

Better yet, UltraBiotic Dophilus is dairy-free, gluten-free, non-GMO, and vegetarian, and is manufactured with 15 billion viable cells.

UltraBiotic Dophilus 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\*
- Manufactured with 15 billion active *L. acidophilus* cells

## How UltraBiotic Dophilus Works

The human gut contains nearly three pounds of bacteria—comprised of 1000 or more different species that are collectively referred to as the gut microbiome—and a medley of enzymes that help us digest and absorb nutrients from food.<sup>3</sup> A healthy gut microbiome appears to support endocrine function, immunity, and even body-weight regulation.\*<sup>4,5,6</sup>

Probiotics provide your gut microbiome with the right organisms to optimize digestion, promote healthy gastrointestinal wall, and improve nutrient absorption. Recent research shows the emerging importance of probiotics and healthy gut microbes for supporting the GI tract.\*<sup>7</sup> Moreover, probiotics act as a barrier of sorts against common pathogens, support the immune system, and promote absorption of vital nutrients from food.\*<sup>8</sup>



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Many adults and children develop an intolerance for milk sugar (lactose). This intolerance can lead to gastrointestinal distress due to malabsorption/inability to properly digest lactose.\* Research demonstrates that *L. acidophilus* may support proper lactose digestion in susceptible individuals.\*<sup>9</sup> It is postulated that *L. acidophilus* digests lactose by releasing lactase in the body, which helps properly break down the sugar.

# 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>Lactobacillus acidophilus</i> UALa-01™† | 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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2. Rossi, M., Amaretti, A., & Raimondi, S. (2011). Folate production by probiotic bacteria. *Nutrients*, 3(1), 118-134.
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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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