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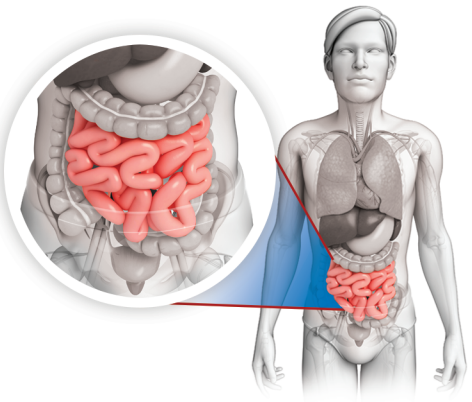

SUPERDOPHILUS®

DAIRY FREE POWDERS and CAPSULES, *Lactobacillus acidophilus* Super Strain NAS

Promotes nutrient absorption

INGREDIENTS

POWDER INGREDIENTS: *Lactobacillus acidophilus* Super Strain NAS, organic garbanzo bean (chick-pea) extract, and cellulose powder.

CAPSULE INGREDIENTS: *Lactobacillus acidophilus* Super Strain NAS, cellulose powder, dehydrated potato powder, organic garbanzo bean (chick-pea) extract, vegetable capsules (hypromellose), and L-leucine.

FORMAT

Available in 1.75 and 3.0 oz powder and 60 and 90 count vegetable capsules.

POTENCY GUARANTEE

Each serving/capsule supplies a minimum of two billion cfu of live and active *Lactobacillus acidophilus* Super Strain NAS guaranteed through the expiration date.

SUGGESTED USE

POWDER: Take one gram (approx. ½ level teaspoon) daily mixed with 6 oz. unchilled, filtered (chlorine-free) water, preferably before meals. Take at least two hours after herbs, garlic and prescription drugs.

CAPSULES: Take one capsule daily with 6 oz. unchilled, filtered (chlorine-free) water, preferably before meals. Take at least two hours after herbs, garlic and prescription drugs. Do not give to children under eight years of age or to those who cannot swallow capsules.

UNIQUE FEATURES

Supernatant Delivery System

This unique and proprietary probiotic delivery system protects and nourishes probiotic bacteria by keeping them together with their original growth medium (supernatant) for maximum potency. Research shows that the supernatant can make a probiotic up to 50% more effective.

Micropure Technology

Genetic testing guarantees proper strain identification. Quality testing guarantees gluten free, soy free and dairy free probiotics with no GMOs** and no FOS.

STORAGE AND HANDLING

Keep **dry** and **refrigerated** to maintain potency guarantee. Do not freeze or expose to moisture, heat or direct sunlight. Do not accept if seal is broken.

WHY *Lactobacillus acidophilus* NAS?

Lactobacillus acidophilus is a beneficial microorganism predominant in the small intestine of adults and older children. *L. acidophilus* can help maintain healthy intestinal flora, aid digestion and absorption. It is also a resident organism in the oral cavity, the vaginal tract and part of the urinary system.

Lactobacillus acidophilus CHARACTERISTICS

- Helps destroy invading hostile bacteria by producing natural antibiotic substances.[1] [2] [3] [4] [5] [6]
- Produces hydrogen peroxide (H_2O_2) found necessary to inhibit vaginal yeast.[7] [8]
- As an antimicrobial, may suppress undesirable microorganisms in the intestines, by some competitive means, e.g., production of lactic acid and other inhibitory substances.[1] [2] [3] [4] [5] [6] [9] [10] [11] [12] [13] [14] [15] [16]
- May help reduce levels of potentially harmful bacterial enzyme activity in the large intestine.[9] [10] [12] [13] [14] [15] [16] [17] [18] [19]
- Helps lessen the production of hostile yeasts.[2] [7] [8] [20]
- Helps maintain and support a healthy immune system.[21] [22] [23]
- Produces the enzyme lactase, responsible for digestion of the milk sugar lactose.[24] [25] [26] [27] [28] [29] [30] [31]
- May help maintain normal healthy cholesterol levels.[32] [33] [34] [35] [36] [37] [38] [39] [40]
- An additional in vitro study showed, *L. acidophilus*, NAS Super Strain exhibited antimicrobial activity against *H. pylori*.[41]
- The NAS Super Strain also has proven ability to secrete a diverse array of bacteriocins.[42] Bacteriocins are a group of peptides or proteins that have natural antimicrobial activity, thereby eliciting additional probiotic benefits.[42]

In vitro studies have demonstrated that *L. acidophilus*, has distinct antimicrobial and antifungal activity against potentially pathogenic organisms including *Clostridium difficile*, *Candida albicans*, *Escherichia coli*, *Pseudomonos aeruginosa*, *Salmonella tymphimurium*, *Staphlyococcus aureus* and *Helicobacter pylori*.[2] [9] [10] [11] [12] [13] [14] [25] [20] [41] [43] [44] [45] [46] [47] [48] [49] [50] [51]

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