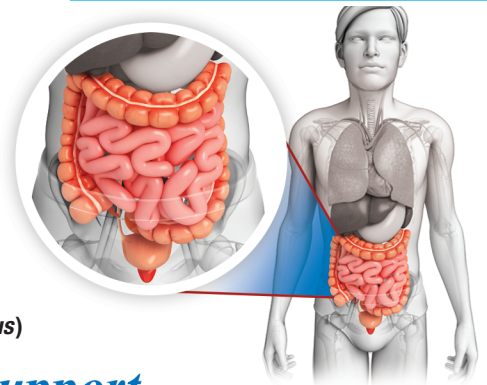




DIGESTA-LAC[®]

DAIRY FREE CAPSULES, *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*)

Probiotic supplement for digestive tract support



INGREDIENTS

CAPSULE INGREDIENTS: *Lactobacillus bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*), cellulose powder, dehydrated potato powder, organic garbanzo bean (chick-pea) extract, and vegetable capsule (hypromellose), L-leucine.

FORMAT

Available in 60 and 90 count vegetable capsules.

POTENCY GUARANTEE

Each capsule supplies a minimum of two billion cfu of live and active *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) guaranteed through the expiration date.

SUGGESTED USE

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 bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*)?

Lactobacillus bulgaricus Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) is an organism that can be found throughout the digestive system; it moves through the intestines as food is digested. It may take up to two weeks to pass through the digestive tract; along the way it naturally aids digestion and helps contain unfriendly organisms. *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) has been studied in Bulgaria for more than 30 years by leading scientists. Its unique properties are well documented.

Lactobacillus bulgaricus Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) CHARACTERISTICS

- May help alleviate the need for laxatives and help maintain the natural electrolyte balance, particularly with aging and a less active lifestyle. (1) (2)
- May help to promote regularity by stimulating peristaltic action. (2)
- Produces lactase, which aids in the natural digestion of lactose (milk sugar) and may be effective for lactose intolerance. (3) (4) (5) (6) (7)
- Helps the body digest carbohydrates, producing lactic acid, which creates a hostile environment for harmful



bacteria. Lactic acid may also improve the digestibility of casein (a milk protein).^{(8) (9) (10) (11) (12)}

- Naturally helps the digestion of protein. The mild proteolytic activity of these bacteria may aid the digestion of nutrients, particularly milk protein. The protein in yogurt, which has been cultured by *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) becomes twice as digestible as regular milk protein. It has been shown to help produce small peptides and free-form amino acids which are readily absorbed by the body. The production of free-form amino acids also assists mineral absorption.^{(9) (12) (13)}
- The lactic acid produced by *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) may increase the bioavailability of minerals, especially calcium. This is important in lactose-intolerant individuals who may experience a deficiency of dietary calcium.^{(3) (9) (12) (13) (14) (15)}

- Helps discourage undesirable microorganisms in other ways. In large numbers, it will out-compete hostile microorganisms searching for nutrients.^{(16) (17)}
- Acts as an antimicrobial agent by producing hydrogen peroxide and lactic acid to create a more acidic environment that inhibits undesirable microorganisms and yeasts.^{(10) (11) (18)}
- *L. bulgaricus* Super Strain LB-51 (*L. delbrueckii*, subspecies *bulgaricus*) exhibited antimicrobial activity against *H. pylori*.⁽¹⁹⁾

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