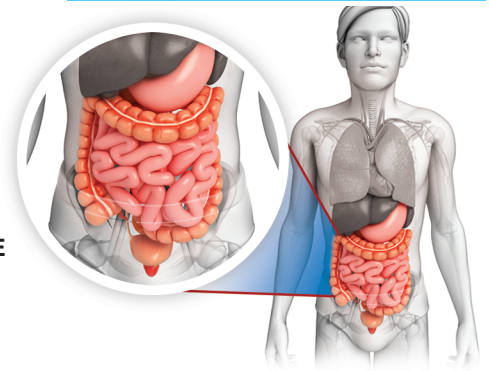




FOR TRAINING PURPOSES ONLY



# HEALTHY TRINITY<sup>®</sup> DAIRY FREE CAPSULES

**Three probiotic Super Strains:** (1) *Lactobacillus acidophilus*, NAS strain; (2) *Bifidobacterium bifidum*, Malyoth strain and (3) *Lactobacillus delbrueckii* subspecies *bulgaricus*, LB-51 strain

*Probiotic supplement to help maintain healthy intestinal flora, aid digestion and absorption*

## INGREDIENTS

*Lactobacillus acidophilus*, NAS Super Strain, *Bifidobacterium bifidum*, Malyoth Super Strain, *Lactobacillus delbrueckii* subspecies *bulgaricus*, LB-51 Super Strain, sunflower oil, gelatin, ascorbic acid and mixed tocopherols concentrated (low alpha type)

## FORMAT

14, 30, 60 or 90 capsules - Dairy Free

## POTENCY GUARANTEE

100% potency guarantee of each species and strain through the printed expiration date, if kept **dry** and **refrigerated**. Contains a minimum of 30 billion colony forming units (cfu) of live, active super strains per capsule:

- 5 billion cfu, *Lactobacillus acidophilus*, NAS Super Strain
- 20 billion cfu, *Bifidobacterium bifidum*, Malyoth Super Strain
- 5 billion cfu, *Lactobacillus delbrueckii* subspecies *bulgaricus*, LB-51 Super Strain

## SUGGESTED USE

**For adults and children over 8 years of age and older:** take 1 capsule or more daily with purified unchilled water, preferably with meals.

## UNIQUE FEATURES

The **Trenev Process<sup>®</sup>** is a unique protective oil matrix delivery system only available from Natren technology. Large numbers of bacterial cells can die due to a lack of protection from stomach acids. Natren's proprietary system micro-enrobes each strain of bacteria. This process arrests their growth, keeps the three strains separate and noncompetitive and ensures they are shielded from harsh and corrosive stomach acids, providing virtually 100% survivability for over one hour in a pH as low as 1.8. This has been tested and validated by an independent third-party internationally acclaimed European institute. The oil is not broken down by gastric juices; it is emulsified by bile, which is secreted by the bile duct located just above the intestines. The probiotic remains potent through the acidic stomach, and is bile tolerant to flourish in the small and large intestines where it provides optimal benefit.

- ✓ Researched, formulated and manufactured by Natren Inc.
- ✓ Proprietary oil matrix delivery system
- ✓ Dairy Free
- ✓ Gluten Free
- ✓ Soy Free
- ✓ No FOS
- ✓ No GMOs\*\*

\*\*No genetically modified organisms— Natren does not use ingredients produced by biotechnology.

## 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.

## CHARACTERISTICS OF STRAINS FOUND IN HEALTHY TRINITY

- Helps the body digest carbohydrates. <sup>(1) (2) (3) (4) (5)</sup>
- Helps in the production of B vitamins. <sup>(6) (7) (8) (9)</sup>
- May help maintain normal healthy cholesterol levels. <sup>(10) (11) (12) (13) (14) (15) (16) (17) (18)</sup>
- Helps maintain and support a healthy immune system. <sup>(19) (20) (21)</sup>
- May help to promote regularity. <sup>(22) (23)</sup>
- Produces hydrogen peroxide (H<sub>2</sub>O<sub>2</sub>). <sup>(24) (25)</sup>
- Produces the enzyme lactase, responsible for digestion of milk sugar, lactose. <sup>(26) (27) (28) (29) (30) (31) (32) (33)</sup>
- Produces acetic & lactic acids that lower the pH of the intestines. <sup>(6) (7)</sup>
- Naturally helps in the digestion of protein. Mild proteolytic activity of these bacteria may aid the digestion of nutrients. The production of free-form amino acids also assists mineral absorption. <sup>(2) (5) (34)</sup>

## WHY ONLY THREE STRAINS?

Probiotic bacteria do not "play nice" together. Symbiosis is not common to bacteria. Antagonism is more common. <sup>(35)</sup> Strains that are mixed together fight for survival and may inhibit one another and decrease each other's growth, thereby decreasing health benefits. Blends of probiotics should be made so that each strain of probiotic is kept separate from one another.

That's why Natren mixes a maximum of only three organisms, and uses their own unique and scientifically tested technology to micro-enrobe each organism in a protective oil matrix delivery system to keep each strain separate and non-competitive.

## EXCLUSIVELY DISTRIBUTED BY

**Ecotrend Ecologics**

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www.natren.ca / www.ecotrend.ca



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