

UltraBiotic Daily Multi-Strain

Multi-Strain Probiotic Blend for a Healthy Gut Microbiome*

PRACTITIONER EXCLUSIVE

UltraBiotic Daily Multi-Strain Supplementation

UltraBiotic Daily Multi-Strain is one of the most comprehensive probiotic supplements on the market, featuring a seven-strain blend of "friendly" microbial organisms (known as probiotics).*

Clinical research continues to demonstrate the proclivity of the probiotics in UltraBiotic Daily Multi-Strain to support a healthy human gastrointestinal (GI) tract and gut flora.* Moreover, a growing body of evidence suggests that these probiotics support the immune system, promote healthy hormone functions, aid nutrient digestion, and even support healthy body mass.*2.3.4 These tiny life-forms also encourage healthy neurotransmitter production, which has an impact on how we feel and think throughout the day.*5

UltraBiotic Daily Multi-Strain contains some of the most embraced probiotic strains for human wellness, with clinical evidence suggesting these beneficial microorganisms may:

- Support a healthy gut microbiome*
- Aid macronutrient and micronutrient digestion*
- Support a healthy inflammatory response*
- Support healthy immune function*
- Promote healthy bowel function*

How UltraBiotic Daily Multi-Strain Works

To promote gut health and overall wellness, UltraBiotic Daily Multi-Strain contains 30 billion colony-forming units (CFU) of a potent seven-strain blend of beneficial probiotics per serving.*

Lactobacillus acidophilus

L. acidophilus is a beneficial lactic acid bacteria strain often used to promote and support a healthy gut microbe balance, thus supporting the digestion of simple sugars and other tough-to-digest nutrients.*

This strain has been shown in numerous clinical trials to help relieve the symptoms of GI discomfort, especially bloating, flatulence, and loose stool. *7.8.9 Several studies have also found that *L. acidophilus* shortens colon transit time and may activate certain receptors that ease colon discomfort associated with constipation. *10,11,12



Bifidobacterium lactis

B. lactis is a bacterial species that readily resists bile salts and acidic conditions (meaning it is able to withstand the harsh digestive environment of the human gut).¹³ Like Lactobacilli, Bifidobacteria aid in the digestion of lactose and are critical for producing B vitamins, which serve a myriad of vital roles in the body. 414

B. lactis is one of the most promising probiotic strains for supporting healthy immune response. A recent well-designed study including 465 healthy adults compared the effects of two probiotic supplements on the risk of colds and respiratory infections, one containing B. lactis plus L. acidophilus and one containing B. lactis.

Throughout the trial period, adults receiving the B. lactis plus L. acidophilus probiotic supplement had a significantly lower risk of contracting an upper respiratory tract infection (URTI) and those taking the *B. lactis* probiotic supplement were even less likely to contract a URTI.¹⁵

Another study in 37 elderly subjects showed similar results, with the researchers finding beneficial effects of B. lactis on immune responses of the participants. *16 Further research shows that B. lactis strains can help balance a healthy gut flora. 17

Lactobacillus plantarum & Lactobacillus gasseri

L. plantarum helps promote a healthy gastrointestinal tract environment and support mineral absorption.*

A well-controlled study in 24 healthy women showed that L. plantarum supplementation increased iron absorption by 80% when consumed with a meal containing high amounts of phytic acid (a compound that hinders iron absorption).¹⁸ L. plantarum appears to expose iron molecules to the intestinal lining for an extended duration, thereby increasing intestinal absorption.*

L. gasseri works in a similar fashion as L. plantarum to aid digestion of both macronutrients and micronutrients.*

Bacillus coaqulans

B. coagulans is an integral bacterium in human flora and is particularly important for digestion.* It also appears to work in conjunction with other strains to support healthy bacteria.*

Saccharomyces boulardii

Saccharomyces boulardii is a nonpathogenic yeast strain. A contemporary meta-analysis contends that Saccharomyces boulardii supports gastrointestinal integrity by promoting healthy inflammatory responses in the intestines and colon of humans. 19

Supplement Facts

Form: 30/60 Capsules Serving Size: 1 Capsule

Ingredients: Amount %DV Saccharomyces boulardii Lynside®†† 5 Billion CFU[†] Lactobacillus reuteri LRC®††† 5 Billion CFU[†] Bifidobacterium lactis UABIa-12™††† 4.167 Billion CFU[†] Lactobacillus plantarum PPLP-217®††† 4.167 Billion CFU[†] Lactobacillus acidophilus UALa-01™††† 4.167 Billion CFU† Lactobacillus gasseri UALg-05™††† 4.167 Billion CFU[†] Bacillus coagulans UABc-20™††† 4.167 Billion CFU[†]

Other Ingredients: Hypromellose, vegetable magnesium stearate, silica.

- † At time of manufacture.
- †† Lynside® is a registered trademark of Gnosis S.p.A.
- ††† These are trademarks of Chr. Hansen.

Directions: Take one capsule daily 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.

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PRODUCED IN A cGMP FACILITY

NON-GMO

GLUTEN-FREE DAIRY-FREE

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