



NutriDyn™

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.*¹ 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* NCFM®**

L. acidophilus NCFM®, which stands for the research laboratory it was first discovered at (“North Carolina Food Microbiology” lab), is a patented 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.*⁶

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* NCFM® shortens colon transit time and may activate certain receptors that ease colon discomfort associated with constipation.*^{10,11,12}



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Bifidobacterium lactis Bi-07® & BL-04®

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.*¹⁴

B. lactis Bi-07® and *B. lactis* BL-04® are two 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* Bi-07® plus *L. acidophilus* NCFM® and one containing *B. lactis* BL-04®.

Throughout the trial period, adults receiving the *B. lactis* Bi-07® plus *L. acidophilus* NCFM® probiotic supplement had a significantly lower risk of contracting an upper respiratory tract infection (URTI) and those taking the *B. lactis* BL-04® 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* Bi-07® on immune responses of the participants.*¹⁶ Further research shows that these specific *B. lactis* strains can help balance a healthy gut flora.*¹⁷

Lactobacillus plantarum LP-115® & Lactobacillus salivarius LS-33®

L. plantarum LP-115® helps promote a healthy gastrointestinal tract environment and support mineral absorption.*

A well-controlled study in 24 healthy women showed that *L. plantarum* LP-115® 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* LP-115® appears to expose iron molecules to the intestinal lining for an extended duration, thereby increasing intestinal absorption.*

L. salivarius LS-33® works in a similar fashion as *L. plantarum* to aid digestion of both macronutrients and micronutrients.*¹⁹ In addition, this particular probiotic grows rapidly and helps “crowd out” the bad bacteria in the gut microbiome and periodontal tissues.*²⁰

Streptococcus thermophilus ST-21™

S. thermophilus ST-21™ is an integral gram-positive bacterium in human flora and is particularly important for digesting lactose, oligosaccharides, and supporting immune function.*²¹ It also appears to work in conjunction with *B. lactis* to produce antibiotic-like chemicals, thereby supporting healthy bacteria.*²²

Saccharomyces boulardii DBVPG®

Saccharomyces boulardii DBVPG® 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.*²³

Supplement Facts

Form: 30/60 Capsules

Serving Size: 1 Capsule

Ingredients:

	Amount	%DV
<i>Saccharomyces boulardii</i> DBVPG ^{††}	5 Billion CFU [†]	*
<i>Bifidobacterium lactis</i> Bi-07 ^{†††}	4.167 Billion CFU [†]	*
<i>Lactobacillus plantarum</i> LP-115 ^{†††}	4.167 Billion CFU [†]	*
<i>Lactobacillus salivarius</i> LS-33 ^{†††}	4.167 Billion CFU [†]	*
<i>Lactobacillus acidophilus</i> NCFM ^{†††}	4.167 Billion CFU [†]	*
<i>Streptococcus thermophilus</i> ST-21 ^{††††}	4.167 Billion CFU [†]	*
<i>Bifidobacterium lactis</i> BL-04 ^{†††}	4.167 Billion CFU [†]	*

Other Ingredients: Digestive resistant capsule (hypromellose, gellan gum), magnesium stearate, silicon dioxide.

[†] At time of manufacture.

^{††} DBVPG® is a registered trademark of Gnosis S.p.A.

^{†††} These are trademarks or licensed trademarks of DuPont.

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

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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