



Immunity Pro

Support for Healthy Immune Response*

Immunity Pro promotes healthy immune responses and supports gastrointestinal health with the patented ingredients Wellmune® and FiberAid™. Proper immune function is crucial for adults, especially as we age into our later years. Immunity Pro is a great way to optimize stores of beta-glucan and larch arabinogalactan needed for healthy immune function.*

Wellmune® is a natural yeast beta-glucan derived from the cell wall of a highly purified, proprietary strain of baker's yeast (*Saccharomyces cerevisiae*). A large body of clinical research suggests that Wellmune® can help support healthy immune responses and provide protection from health challenges arising from physical and lifestyle stress.*^{1,2}

FiberAid™ is a patented form of larch arabinogalactan, a potent type of dietary fiber found in larch trees. Research findings suggest that larch arabinogalactan can assist immune function by promoting a healthy gut microbial environment needed for a healthy immune system.*^{3,4}

How Immunity Pro Works

Wellmune® baker's yeast has a unique polysaccharide called beta-glucan in its cell wall. Despite being a fungus, a multitude of benefits come from this yeast strain.* After ingestion, beta-glucan is taken up by immune cells in the gastrointestinal tract and transported to immune organs, where it is slowly released for days thereafter. Research consistently demonstrates that beta-glucan supports both innate and adaptive immune functions needed for healthy immune responses by promoting the production of cytokines, white blood cells, T cells, and other immune factors.*^{5,6,7}

Immunity Pro also contains FiberAid™ made up of larch arabinogalactan, a well-researched prebiotic fiber that promotes healthy gastrointestinal bacteria.*⁸ Healthy immune function relies on healthy gut bacteria, as demonstrated in clinical studies where larch arabinogalactan was shown to support healthy immune function via the gut microbiota.*^{9,10} FiberAid™ is also known to support the healthy production of short-chain fatty acids such as butyrate and propionate and helps promote the proper absorption of ammonia in the body.*^{11,12}

Immunity Pro Supplementation

In vivo and human clinical trials have shown that both Wellmune® and FiberAid™ support innate and adaptive immune responses by supporting healthy immune markers and promoting beneficial gut microbes.*^{13,14} Supplementation with Immunity Pro may include these additional benefits:

- Promotes beneficial immune stress responses*
- Supports innate and adaptive immune function*
- Acts as a prebiotic
- Promotes a healthy gut microbiome*
- Supports healthy gastrointestinal function*



Form: 90 Capsules

Serving Size: 1 Capsule

Ingredients	Amount	%DV
Baker's Yeast Beta Glucan (Wellmune®)	250 mg	*
Larch Arabinogalactan (FiberAid™)	85 mg	*

Other Ingredients:

Hypromellose, microcrystalline cellulose, vegetable magnesium stearate, silica.

Directions:

Loading phase: Take 1 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.



GLUTEN-FREE



DAIRY-FREE



VEGETARIAN



NON-GMO



PRODUCED IN A cGMP FACILITY

* 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.

References:

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