

## UltraBiotic Dophilus

*Lactobacillus acidophilus*

### UltraBiotic Dophilus Supplementation

UltraBiotic Dophilus is a probiotic supplement made with patented, highly viable *Lactobacillus acidophilus*—as UALa-01™. *L. acidophilus* is a lactic acid bacteria that naturally grows in the small intestine and is highly resistant to stomach acid.<sup>1</sup> This particular bacterial strain has often been used to support and promote a healthy gastrointestinal tract and general gut microbe balance.<sup>†</sup> *L. acidophilus* has also been shown to produce folate (vitamin B9) within the body, which is known to promote a healthy cardiovascular system.<sup>†2</sup>

Better yet, UltraBiotic Dophilus is dairy-free, gluten-free, non-GMO, vegetarian, and manufactured with 15 billion viable cells.

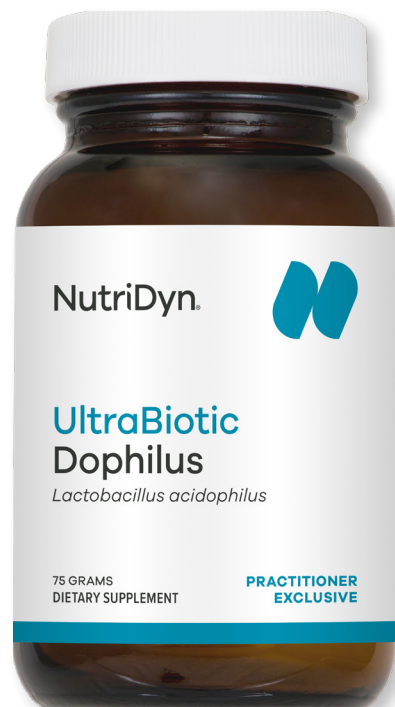
UltraBiotic Dophilus is made with one of the most studied bacterial strains and may benefit users in a variety of ways. These benefits typically include:

- Supports a healthy gut microbiome<sup>†</sup>
- Supports lactose digestion<sup>†</sup>
- Supports immune function<sup>†</sup>
- Manufactured with 15 billion active *L. acidophilus* cells

### How UltraBiotic Dophilus Works

The human gut contains nearly three pounds of bacteria, comprised of 1000 or more different species that are collectively referred to as the gut microbiome, and a medley of enzymes that help us digest and absorb nutrients from food.<sup>3</sup> A healthy gut microbiome appears to support endocrine function, immunity, and even body-weight regulation.<sup>†4,5,6</sup>

Probiotics provide your gut microbiome with the right organisms to optimize digestion, promote a healthy gastrointestinal wall, and improve nutrient absorption. Recent research shows the emerging importance of probiotics and healthy gut microbes for supporting the GI tract.<sup>†7</sup> Moreover, probiotics act as a barrier against common pathogens, support the immune system, and promote the absorption of vital nutrients from food.<sup>†8</sup>



## How UltraBiotic Dophilus Works Continued

Many adults and children develop an intolerance for milk sugar (lactose). This intolerance can lead to gastrointestinal distress due to malabsorption/inability to properly digest lactose.<sup>♦</sup> Research demonstrates that *L. acidophilus* may support proper lactose digestion in susceptible individuals.<sup>♦9</sup> It is postulated that *L. acidophilus* digests lactose by releasing lactase in the body, which helps properly break down the sugar.

# Supplement Facts

Serving Size: 1/2 Teaspoon (1.5 g)

Servings Per Container: About 50

	Amount Per Serving	%DV*
Calories	5	
Total Carbohydrate	1 g	<1%*
<i>Lactobacillus acidophilus</i> UALa-01™†	15 billion live organisms††	**

**Other Ingredients:** Organic rice syrup solids.

† This trademark is the property of UAS Labs.

†† At time of manufacture.

**Directions:** Mix 1/4 to 1/2 teaspoon with eight ounces of unchilled water one to two times daily as a dietary supplement 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.

### References:

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♦ 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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