



ULTRA PROBIOTIC PACKETS

CLINICAL APPLICATIONS

- Provides Intensive, High-Concentration Probiotic Support
- Accelerates the Proliferation of Healthy Intestinal Flora
- Supports Gastrointestinal Health
- Enhances Immune Function
- Increases secretory IgA for Enhanced Gut Immunity

GASTROINTESTINAL SUPPORT

This product is a high-concentration probiotic supplement scientifically formulated to provide 225 billion CFUs of beneficial bacteria for intensive probiotic support. The hardy strains of in this product have been specifically chosen for their clinical efficacy and ability to survive the harsh gastrointestinal GI environment and a broad range of pH. This product is formulated for maximum potency at room temperature storage. This product comes in convenient, single-serving packs that travel easily and mix well with foods, water and any variety of beverages.

Overview

The GI tract is a finely balanced environment where roughly 300 different strains of bacteria compete for space and nutrients. When there is a healthy balance (eubiosis), few symptoms exist. However, dysbiosis can occur when an over-abundance of potentially harmful organisms prevail. The natural flora balance can be upset by medications (such as antibiotics, oral contraceptives, etc.), drinking chlorinated water, or eating too many processed foods.

Probiotics have been extensively studied and are characterized as having broad health benefits including (1) increasing populations of healthy bacteria following microflora imbalance; (2) supporting healthy bowel function; (3) increasing the production of important short chain fatty acids that provide energy to the GI lining; (4) creating a strong immune barrier and boosting immune function; (5) aiding in the digestion of difficult to break down compounds like lactose and casein; and (6) increasing detoxification of harmful compounds.

Because probiotics are live organisms, there are many challenges associated with manufacturing and distributing probiotic supplements. For a probiotic to be effective, it must be shelf stable through the expiration date and shown to survive passage through the harsh GI environment to the intestines for maximum benefit. The microorganisms in this product are first protected, sealed, and then freeze dried away from moisture, heat, light and oxygen. This puts the bacteria into a state of "hibernation," allowing them to remain dormant, until they are exposed to moisture in the GI tract. This product also contains probiotic strains that have been strategically selected based on research supporting their survivability and adherence to the intestinal tract.

***Lactobacillus acidophilus* (La-14)[†]**

Lactobacillus acidophilus is a beneficial bacteria strain that is normally found in the human intestinal tract and mouth, and is commercially used in dairy products for the production of acidophilus-type yogurt. *L. acidophilus* ferments various carbohydrates producing lactic acid, a short chain fatty acid that increases the absorption and bioavailability of minerals. This includes calcium, copper, magnesium and manganese.^[1] The production of lactic acid also promotes health by creating an inhospitable environment for invading microbes.^[1] *L. acidophilus* has been shown to protect intestinal cells by competing for adhesion space in the GI against harmful bacteria, such as *E. coli*.^[2] The *L. acidophilus* La-14 strain has been specifically chosen for use in this product because of its strong adherence and survival attributes. It has been demonstrated to tolerate exposure to stomach acid, bile salts

DIAMOND NUTRITIONALS

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and the ability to withstand antibiotics including Ciproflaxin, Polymyxin B and Tetracycline.^[2]

Lactobacillus plantarum (Lpc-115)[†]

Lactobacillus plantarum is a beneficial bacteria commonly found in fermented foods including sauerkraut, pickles, brined olives and sourdough. *L. plantarum* has been found to compete against strains of *Clostridium difficile* and *Clostridium perfringens*, due to the production of bacteriocins (lethal proteins) that inhibit bacterial growth.^[3] Studies have also demonstrated that *L. plantarum* helps boost the immune response by stimulating Th1-mediated immunity.^[4]

Bifidobacterium lactis (BI-04)[†]

Bifidobacteria lactis is predominantly found in the colon. A double-blind, randomized placebo-controlled trial on subjects receiving *B. lactis* or placebo for 8 weeks found that *B. lactis* supported a balanced immune response in individuals hypersensitive to environmental allergens.^[5] Studies examining immune development and dietary supplementation with *B. lactis* have shown that *B. lactis* supports GI health by reducing intestinal permeability.^[6]

Lactobacillus salivarius (Ls-33)[†]

Among the lactobacillus species, *Lactobacillus salivarius*, has been shown to produce bacteriocins that inhibit the growth of *H. pylori*.^[7] *L. salivarius* can withstand high concentrations of acids allowing *L. salivarius* to adhere and survive in the stomach and bind to gastric epithelial cells, while producing high amounts of pathogen-inhibiting lactic acid.^[7]

Lactobacillus casei (Lc-11)[†]

The immune regulating properties of *Lactobacillus casei* have been reported in several studies. *L. casei* has been shown to regulate inflammatory pathways and reduce oxidative stress, indicating an antioxidant effect.^[8] *L. casei* has also been shown to support immune function by increasing natural killer (NK) cell activity and support healthy inflammatory balance.^[9]

Bifidobacterium bifidum (Bb-02)[†]

Bifidobacterium bifidum is predominantly found in the colon. Bifidobacterium is a normal resident of healthy infant GI tracts and usually colonizes within 4 days of life.^[10] *B. bifidum* has been shown to effectively compete with harmful bacteria such *E. coli*, *Staphylococcus aureus* and *Campylobacter jejuni* suggesting that *B. bifidum's* lactic acid and acetic acid production provides an antagonistic action against pathogens to help maintain microflora balance.^[11]

Directions

Mix 1 packet into 8 oz of a cold beverage of your choice or as recommended by your health care professional.

Does Not Contain

Wheat, gluten, yeast, soy, corn, animal or dairy products, fish, shellfish, peanuts, tree nuts, egg, artificial colors, artificial sweeteners or preservatives.

Cautions

If you are pregnant or nursing, consult your physician before taking this product.

Supplement Facts ^{V1}		
Serving Size 1 Packet (3 Grams)		
Servings Per Container 15		
1 packet contains	Amount Per Serving	% Daily Value
Proprietary Blend	225 billion CFU ^{**}	*
Lactobacillus plantarum		*
Lactobacillus acidophilus		*
Bifidobacterium lactis		*
Lactobacillus salivarius		*
Lactobacillus casei		*
Bifidobacterium bifidum		*
* Daily Value not established		

^{**}Colony Forming Units

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References

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