



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.\*<sup>1</sup> 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.\*<sup>2,3,4</sup> These tiny life-forms also encourage healthy neurotransmitter production, which has an impact on how we feel and think throughout the day.\*<sup>5</sup>

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.\*<sup>6</sup>

This strain has been shown in numerous clinical trials to help relieve the symptoms of GI discomfort, especially bloating, flatulence, and loose stool.\*<sup>7,8,9</sup> Several studies have also found that *L. acidophilus* shortens colon transit time and may activate certain receptors that ease colon discomfort associated with constipation.\*<sup>10,11,12</sup>



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## 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).<sup>13</sup> 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.\*<sup>14</sup>

*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.<sup>15</sup>

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

## 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).<sup>18</sup> *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 coagulans

*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.\*<sup>19</sup>

# Supplement Facts

Form: 30/60 Capsules

Serving Size: 1 Capsule

## Ingredients:

	Amount	%DV
<i>Saccharomyces boulardii</i> Lyside® <sup>††</sup>	5 Billion CFU <sup>†</sup>	*
<i>Lactobacillus reuteri</i> LRC® <sup>†††</sup>	5 Billion CFU <sup>†</sup>	*
<i>Bifidobacterium lactis</i> UABla-12™ <sup>†††</sup>	4.167 Billion CFU <sup>†</sup>	*
<i>Lactobacillus plantarum</i> UALp-05™ <sup>†††</sup>	4.167 Billion CFU <sup>†</sup>	*
<i>Lactobacillus acidophilus</i> UALa-01™ <sup>†††</sup>	4.167 Billion CFU <sup>†</sup>	*
<i>Lactobacillus gasseri</i> UALg-05™ <sup>†††</sup>	4.167 Billion CFU <sup>†</sup>	*
<i>Bacillus coagulans</i> UABC-20™ <sup>†††</sup>	4.167 Billion CFU <sup>†</sup>	*

**Other Ingredients:** Hypromellose, vegetable magnesium stearate, silica.

<sup>†</sup> At time of manufacture.

<sup>††</sup> Lyside® is a registered trademark of Lesaffre et Compagnie, S.A.

<sup>†††</sup> 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

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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