

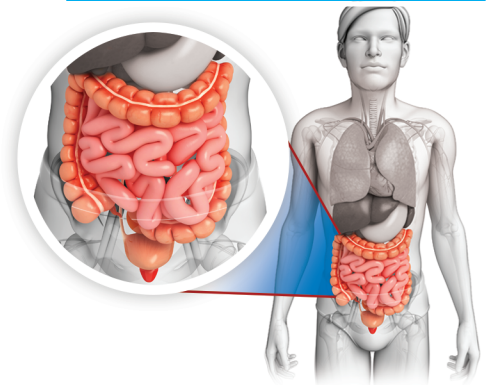


# GASTRO-pH®

Convenient help against occasional indigestion

*Lactobacillus bulgaricus* LB-51 Super Strain

*Probiotic supplement supports occasional indigestion and upset stomach in a tasty chewable wafer*



## INGREDIENTS

*Lactobacillus bulgaricus* LB-51 Super Strain, non-fat milk, lactose, whey, beet fructose, vegetable extract (natural color), and natural strawberry flavoring.

## FORMAT

90 chewable dairy wafers per bottle

## POTENCY GUARANTEE

Minimum of 1 billion colony forming units (cfu) of live, active *L. bulgaricus*, LB-51 Super Strain per two wafer serving, guaranteed through the printed expiration date, if kept **dry** and **refrigerated**.

## SUGGESTED USE

Chew two wafers, before or after meals or during periods of occasional indigestion. Product removed from refrigerated bottle for daily use should be consumed within 24 hours for maximum potency. Do not give chewable wafers to children under four years of age to avoid the possibility of choking. For optimal results take at least 2 hours apart from herbs, garlic and prescription drugs.

**GASTRO-pH** can be easily combined with any of Natren's other probiotic supplements to create your own unique and personalized probiotic layering system.

## UNIQUE FEATURES

The **Trenev Process**® is a unique process that substantially increases the probiotic activity, while eliminating the need for additives. By keeping the bacteria in their natural environment (supernatant), provided by the fermented milk or garbanzo bean base, the **Trenev Process** can ensure potency and effectiveness.

- ✓ Designed specifically for convenience  
chewable wafers can easily be taken with you and used as needed
- ✓ Can help against occasional indigestion and upset stomach
- ✓ Researched, formulated and manufactured by Natren, Inc.
- ✓ Delicious 100% natural strawberry flavoring
- ✓ Convenient, on-the-go, low calorie wafers

- ✓ Grown on a traditional cow's milk base
- ✓ Made in the USA
- ✓ Gluten free
- ✓ Soy Free
- ✓ No FOS
- ✓ No GMOs\*\*

\*\*No genetically modified organisms – Natren does not use ingredients produced by biotechnology.

## STORAGE AND HANDLING

Keep **dry** and **refrigerated** to maintain potency guarantee. Do not freeze or expose to moisture, heat or direct sunlight. Do not accept if seal is broken.

## WHY *Lactobacillus bulgaricus*, LB-51 strain?

*L. bulgaricus*, LB-51 is an organism that can be found throughout the digestive system; it progresses through the intestines as food is digested. It may take up to two weeks to pass completely through the digestive tract; along the way it naturally aids digestion and helps contain unfriendly organisms. *L. bulgaricus*, LB-51 Super Strain has been studied in Bulgaria for more than 30 years by leading scientists. Its unique properties are well documented.

*Lactobacillus bulgaricus* was recently renamed *L. delbruekii* subspecies *bulgaricus*.

## *Lactobacillus delbruekii* subspecies *bulgaricus* CHARACTERISTICS

Demonstrated benefits of certain strains of *L. delbruekii* subspecies *bulgaricus*:

1. Produces lactase, which aids in the natural digestion of lactose (milk sugar) and may be effective for lactose intolerance. (1) (2) (3) (4) (5)
2. Helps the body digest carbohydrates, producing lactic acid. Lactic acid may also improve the digestibility of casein (a milk protein). (6) (7) (8) (9) (10)
3. Naturally helps in the digestion of protein. Mild proteolytic activity of these bacteria may aid the digestion of nutrients, particularly milk protein. It has been shown to help produce



small peptides and free-form amino acids that are readily absorbed by the body. The production of free-form amino acids also assists mineral absorption.<sup>(7) (10) (11)</sup>

4. The lactic acid produced by *L. bulgaricus* may increase the bioavailability of minerals, especially calcium. The absorption is doubly important in lactose-intolerant individuals who may experience a deficiency of dietary calcium.<sup>(1) (7) (10) (11) (12) (13)</sup>

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