

Product No. RN169

Multi-Biome[™] Multi Source Probiotic

Features & Benefits*

Multi-Biome[™] is a combination spore and non-spore (traditional live strain) probiotic, with each strain supported by specific research. Multi-Biome[™] is formulated to specifically promote healthy intestinal histamine, immune, cytokine and digestive functions. Efficacy and safety are guaranteed, as each strain is genomically sequenced.

FeaturesConstituents/ ActionsBenefits*MB ComplexBacillus subtilis DE111®• Supports healthy immune function • Communicates with intestinal cells to maintain healthy gut barrier function		
Complex DE111 [®] • Communicates with intestinal cells to		
 Works via competitive exclusion to crov out harmful bacteria while increasing beneficial Bifidobacterium Spore-based probiotic 	s to on o crowd	
 Lactobacillus Decreases histamine levels Strong adhesion to intestinal epithelial of Increases secretion of protective mucin Supports digestion & intestinal motility Helps regulate immune function High survival rate through gastric juices 	mucins otility	
 Bifidobacterium lactis Bi-07 Supports regulation of digestion Strongest immune focused probiotic Important for large intestine health Helps stabilize gut microbiota during antibiotic treatment Decreases histamine levels 	h	
Bacillus coagulans SNZ 1969• Produces lactic acid which is beneficial the digestive system • Spore-based probiotic		
Bacillus• Works via competitive exclusion and he regulate gastrointestinal motilityLactospore®• Spore-based probiotic	nd helps	
 Supports immune regulation and tolera Salivarius Ls-33 Helps support healthy regulatory immune cytokines Promotes healthy digestive function Decreases histamine levels 	mmune	

Supplement Facts Serving Size: 1 Capsule Servings Per Container: 30

Amount Per Serving % Daily Value MB Complex 27 Billion CFU † Bacillus Subtilis (DE111®), Lactobacillus rhamnosus (GG), Bifidobacterium lactis (Bi-07), Bacillus coagulans (NTCC 5856), Lactobacillus salivarius (Ls-33) (MTCC 5856), Lactobacillus salivarius (Ls-33) † Daily Value not established. (MTCC 5856), Lactobacillus salivarius (Ls-33) (MTCC 5856), Lactobacillus salivarius (Ls-33)

Other Ingredients: Rice dextrin, delayed release capsule (hypromellose, pectin, water), medium chain triglycerides.

Contains: Tree nuts (coconut)

Enzymes, Inc.

Manufactured without milk, eggs, fish, crustacean shellfish, peanuts, wheat, soy and gluten. Produced in a facility that may process other ingredients containing these allergens. DE111[®] is a registered trademark of Deerland Probiotics &

Multi-Biome[™] incorporates the latest capsule and bottle technology, ensuring maximum efficacy of the traditional live strains:

- Delayed-release capsule ensures the probiotics are not released until the capsule passes beyond the stomach
- Desiccant-lined bottle to protect the non-spore (live) strains from moisture

Mechanisms of Action

- Promotes healthy microbial balance
- Decreases histamine levels in the intestine
- Promotes healthy cytokine activity
- Supports regulation of digestion
- Supports healthy immune function and immune balance
- Works via competitive exclusion of harmful bacteria

Suggested Use

As a dietary supplement, take 1 capsule once daily or use as directed by your healthcare professional.

Cautions

If pregnant or nursing, consult your health care professional before use.

* 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.

MORE



PO Box 19033, Marewa, Napier 4143, New Zealand • NZ 0800 439 633 • AU 1800 770 904 support@fxmed.co.nz • www.fxmed.co.nz

Combining Spore-based and Non-Spore (Traditional Live Strains) Probiotics Key Concepts

Historically, humans received their probiotics from their foods (raw or fermented vegetables). Vegetables, grains, and fruits, grown in healthy soil and eaten directly from the farm would contain soil-based probiotics. However, modern farming techniques, pesticides, herbicides and over processing have mostly eliminated any natural probiotics from vegetables found in the supermarket. Soil based probiotics, because of their ability to form a protective spore, are naturally heat-stable, dairy-free, and hormone-free. This makes them great candidates for supplementation as they do not require refrigeration and can survive through the stomach acid when ingested. Safety for humans has been established by double-blind, randomized, placebo-controlled trials.

Live strain probiotics typically found in cultured food such as yogurt, also have many proven health benefits. However, since they do not have the protection of a spore, they are much more delicate and susceptible to heat and the harsh environment in the stomach. They require special consideration when being used in a supplement to ensure efficacy.

Probiotic Comparison: Spore vs. Non-Spore

	Non-Spore (traditional)	Spore-forming
Safety record	Proven by research	Proven by research
Proliferation in GI tract	Proven by research	Proven by research
Published research in immune, intestinal, lipid, bacterial health	Yes	Yes
Work via competitive exclusion/inhibition	Yes	Yes
Degrade histamine levels	Yes- depending on strain	Yes- depending on strain
Produce lactic acid	Yes- depending on strain	Yes- depending on strain
Resistant to stomach acid and heat	No	Yes

Which is Better: Spore vs. Non-Spore?

For optimal patient health, patients will benefit by consuming both forms.

Why Multi-Biome™

- Combines the best of the spore-based strains and traditional live strains, **eliminating the need for taking multiple probiotics**
- All strains supported by published research and sequenced for specificity
- Multi-Biome™ incorporates the **latest capsule technology** to increase the live strains ability to pass the stomach acid unharmed
- Multi-Biome's non-spore *L. rhamnosus* GG and *Bifidobacterium lactis* Bi-07 strains were chosen for **histamine management benefits** PLUS their superior ability to withstand harsh environments
- Multi-Biome™ utilizes the latest desiccant lined bottle technology, reducing oxygen and moisture during storage, thus **eliminating the need for refrigeration** while improving shelf stability.

