

# Lactic Acid Yeast™

5150

Please Copy for Your Patients

## Lactic Acid Yeast Provides Natural Lactic Acid to Help Establish Proper pH Balance and Promote a Healthy Intestinal Environment

Our bodies' many systems and the processes they continuously run rely heavily on balance—the balance of nutrients required to fuel our complex physiological needs. The intestinal tract is home to some 100 trillion living bacteria of over 400 different species. Because the organisms are living, they need a certain environment in which to live and function. While the range in proper pH balance throughout the body is fairly narrow, it appears that the beneficial bacteria living in the intestines favor an environment that remains slightly more acidic than alkaline in ratio.†

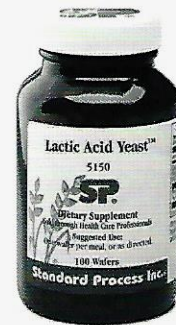
## How Lactic Acid Yeast Keeps You Healthy

### Maintains a healthy intestinal environment

The stomach contains acids and pepsin to break down the proteins we eat into peptones and proteases before they enter the small intestine. Protein digestion is completed in the small intestine, which is more alkaline by nature. Here the partially-digested proteins are further reduced to the individual building blocks of amino acids. Lactic Acid Yeast is the only acidophilic organism able to ferment any carbohydrate into lactic acid. Other similar organisms such as *Lactobacillus acidophilus* need lactose present to produce lactic acid.†

### Enhances immune function

Lactic Acid Yeast works to maintain the type of intestinal environment that simultaneously promotes and helps maintain the growth of beneficial bacteria.†



Introduced in:

1939

Content:

100 Wafers

### Supplement Facts:

Serving Size: 1 wafer  
Servings per Container: 100

		%DV
Calories	5	
Cholesterol	5 mg	2%
Total Carbohydrate	1 g	<1%*

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

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† These statements have not been evaluated by the Food & Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

# Lactic Acid Yeast™

## What Makes Lactic Acid Yeast Unique

### Unique Product Attributes

#### Nutritional yeast in Lactic Acid Yeast contains live yeast cells

- Allows the body to take full advantage of the nutritional value of yeast and its beneficial effects of producing an acidic digestive environment†

#### Contains a unique blend of ingredients for a variety of nutritional benefits

- Corn, honey, and whey contribute calcium and magnesium
- Honey supports digestive health and provides antioxidant protection†

### Unique Processing

#### Not disassociated into isolated components

- The nutrients in Lactic Acid Yeast are processed to remain intact, complete nutritional compounds

#### Degreed microbiologists and chemists in our on-site laboratories constantly conduct bacterial and analytical tests on raw materials, product batches, and finished products

- Ensures consistent quality and safety

#### Vitamin and mineral analyses validate product content and specifications

- Assures high-quality essential nutrients are delivered

### Whole Food Philosophy

*Dr. Lee challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature—in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists—known and unknown—bioactivity is markedly enhanced over synthetic nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to a synthetic or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.*

**Proprietary Blend:** Corn, whey (dairy), malt syrup, and yeast (*Saccharomyces cerevisiae*).

**Other Ingredients:** Glycerin, honey, arabic gum, cellulose, and calcium stearate.

**Suggested Use:** One wafer per meal, or as directed.

**Sold to health care professionals.**

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. See the supplement facts for Lactic Acid Yeast™.

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