

Lactic Acid Yeast™

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.†

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. 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. 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
Vegetarian Product (Lacto-Ovo)

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.

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

Other Ingredients: Cellulose, honey, glycerin, calcium stearate, and arabic gum.

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

Special Information: This product should be chewed then swallowed.

Sold through health care professionals.

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What Makes Lactic Acid Yeast Unique

Product Attributes

The 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

Manufacturing and Quality Control Processes

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 continually 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

Our founder, Dr. Royal 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 isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the cause 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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