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Naturemedies Multi Flora Boost Complex

8 STRAIN, ACID-RESISTANT PROBIOTIC SUPPLEMENT FOR FULL-SPECTRUM SUPPORT





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Naturemedies Multi Flora Boost Complex 30 caps

Usage:

Take 1 capsule, 1 to 3 times per day before meals or as advised. Does not require refrigeration.

Naturemedies Multi Flora Boost Complex is a high-strength, multi-strain, vegan probiotic supplement with 4 billion friendly bacteria per capsule - equivalent to 8 pots of probiotic yoghurt, but without the added sugar, dairy and fat.

It provides 8 strains of friendly lactic bacteria which should inhabit a healthy gut, and offers full-spectrum support of the upper and lower bowel.

Micro-encapsulated for acid resistance, this probiotic contains human compatible friendly bacteria strains which are bile and acid tolerant with high adherence ability - no need to refrigerate and guaranteed to provide 4 billion live bacteria per capsule for up to 12 months.

It has been specifically formulated for natural health practitioners who treat digestive and intestinal disorders. It is ideal for use following antibiotics, travelling abroad and colonic hydrotherapy treatment.

About the ingredients...

Heat resistant: These probiotics do not require refrigeration, which makes them perfect for travelling.

Acid resistant: These probiotics are micro-encapsulated and can therefore withstand stomach acid, enabling them to reach the colon intact and ready to perform.

High concentration: 4 billion live bacteria per capsule - more than enough to provide support against digestive disorders and to speed up re-colonisation of beneficial bacteria.

Multi-strain formula: A single species probiotic is very unlikely to deliver as many benefits as a multi-strain probiotic, which colonises and acts upon multiple locations in the body.

A multi-strain formula will work in more areas and also provide better protection against a wider range of harmful bacteria, fungi, parasites, yeasts and gastrointestinal tract disorders.

Viability of probiotic micro-organisms in the gastrointestinal tract

Acid stability of Specialist Supplements Ltd probiotic microorganisms in vitro unbuffered growth at pH 2.0 for 2 hours contact time

Summary:

Individual pure culture samples of probiotic microorganisms contained in these health formulations were tested for stability under acidic conditions to mimic the extreme fasting pH of the human stomach.

Introduction

In order to produce beneficial effects within the gastrointestinal tract (GIT), probiotic microorganisms must have the capacity to survive and metabolise in the gut. They must therefore be resistant to GIT levels of acid

Probiotic formulations also need to contain large numbers of viable organisms (highly concentrated) which, on ingestion, survive the rigorous onslaught of the mammalian upper gut in order to deliver their bacterial content to the small intestine. One of the primary barriers to the

passage of bacteria is the acidity of the stomach. The pH of the stomach varies throughout the day under the influence of the buffering action which food or liquid may have on the stomach. However, the fasting pH of the human gut is around pH 3.0.

The amount of time for food to pass through the stomach also varies greatly from a few minutes to an hour or more. The food itself will have some neutralising effect on the pH of the stomach and hence of pH of 3.0 is probably the lowest to which the bacteria will be subjected. In addition the food may also have a physically protective role to play. The conditions of our laboratory tests will therefore probably be the most vigorous conditions to which the bacteria will be subjected i.e., a pH 2.0 for 2 hours and the results obtained need to be analysed accordingly. It should also be noted that the laboratory conditions (in vitro tests) designed for these tests, whilst attempting to mimic the conditions within the stomach are, in fact, only a simplistic view of what is, in fact, a very complex situation.

When held at a pH of 2.0 for a 2 hour period there is no significant loss in viability / concentration of any of the bacterial strains. The contact time is extreme - a two hour contact time period without any buffering effect of e.g. food or water, before plating out.

Conclusions:

Total viable bacterial counts do not reduce in viability/concentration after contact with acid of pH 2.0 for 2 hours. This means that a high concentration of microorganisms survive, which could reach the small intestine and establish themselves as part of the normal microflora. Laboratory tests are not necessarily a reflection of in vivo conditions although the experiments were designed to mimic the situation as closely as possible.



