

SIMBIFLOR[®] CIOC

Probiotic Lactic Yeast & FOS
in sugar free dark chocolate

COMPLIANCE & EFFECTIVENESS



La via naturale

SIMBIFLOR[®] CIOC



PROBIOTIC LACTIC YEAST[®]

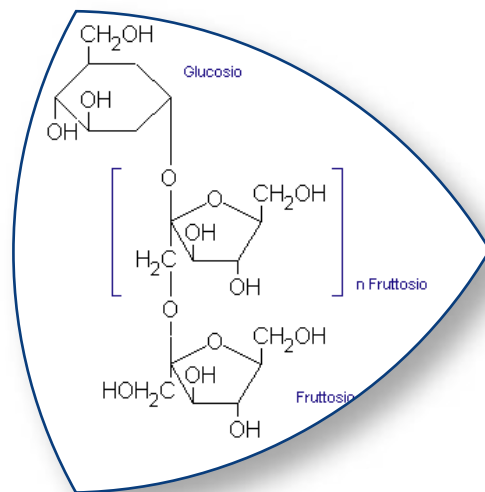
Kluyveromyces marxianus fragilis - Turval B0399

PROBIOTIC ACTION

FRUCTO- OLIGOSACCHARIDES

FOS (Fibers)

PREBIOTIC ACTION



SUGAR FREE CHOCOLATE

Dark cioccolato 60%, sweetened with maltitol

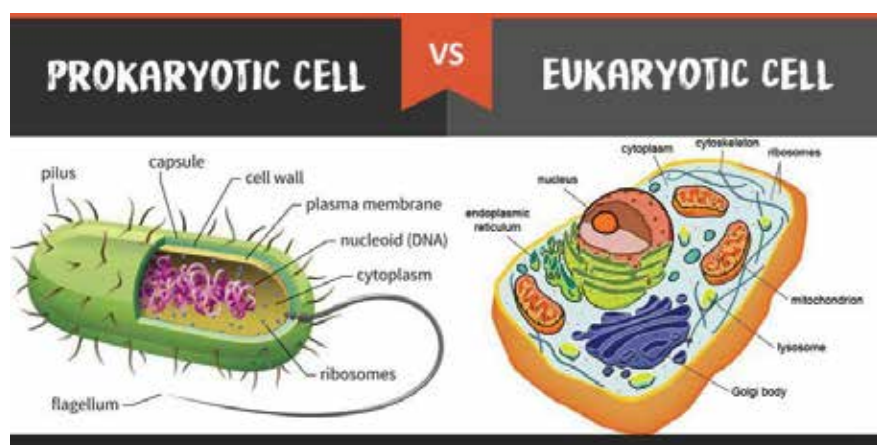
> COMPLIANCE > EFFICACY

SIMBIFLOR[®] CIOC



KLUYVEROMICES MARXIANUS FRAGILIS[®]

Turval B0399



An eucaryotic probiotic

- + strenght
- + vitality
- + resistance

THE PROBIOTIC 2.0

Native gastro-resistance
Naturally resistant to the main antibiotic classes
Competition with other microbial strains
(both saprophytes and pathogens)
Ability to promote intestinal microbiological balance
Genetic certification

EFFICACY
IN CROSSING THE
GASTRIC ENVIRONMENT
AND COLONIZATION
OF THE
INTESTINAL TRACT

IMMUNOMODULATORY
ACTIVITY

Kluyveromices Marxianus Fragilis - Turval B0399
is a probiotic approved by:



SIMBIFLOR[®] CIOC



SUGAR FREE DARK CHOCOLATE



EVERYBODY LOVES CHOCOLATE

CHOCOLATE: AN HEALTHY FOOD
A GLOBAL GROWING TREND



SUITABLE
FOR CHILDREN
AND THE ELDERLY

Easy to use

TESTED
STABILITY

10 g
Individually
wrapped bar

50 Kcal
Low cal intake

HIGHER
COMPLIANCE
=
GREATER
EFFECTIVENESS

TASTY
ITALIAN
CHOCOLATE
Original
Laerbiem Pharma
recipe.

SUGAR
FREE
With maltitol
Non-cariogenic action

SIMBIFLOR[®] CIOC



NUTRITIONAL FACTS (1 bar)

Energy (KJ / Kcal)	210 / 50	3%
Fat tot.	4g	6%
- of which saturated	2g	12%
Carbohydrates	4g	2%
- of which sugars	0g	0%
Proteins	0g	0%
Salt	0g	0%
<i>Kluyveromyces marxianus fragilis</i>	1*10 ⁶ UFC	
Turval -B0399 [®]		



MADE IN ITALY



Genomics
Genetics
Biology

INNOVATION FOR LIFE

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