



ProBiotein® is a blend of strategically fermented ingredients designed to aid digestion and promote good health.

It's made from whole wheat, oats, barley malt and flax, so it's high in dietary fiber.

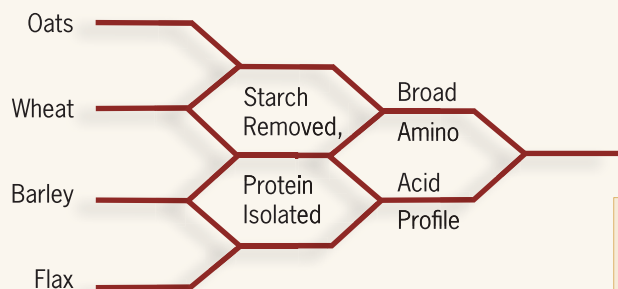
ProBiotein provides:

- **Prebiotic oligosaccharides to feed beneficial probiotic digestive bacteria.**
- **An array of enzyme types that aid digestion, including amylolytic, fibrinolytic, phospholytic and proteolytic.**
- **Yeast cultured on a media of wheat, oats, barley malt and flax.**

The **ProBiotein** blend is stabilized in a manner which optimizes enzymatic values and fermentation metabolites, and broadens the amino acid profile with multiple protein isolates (yeast, three grains and flax).

The flax in **ProBiotein** is known for its healthy **omega 3** fatty acids, and is also one of the best sources of lignans, which contribute to improved immune function.

Lignans from flax have strong antioxidant properties that may play a positive role in preventing certain cancers, and in reducing atherosclerotic plaque formation. The flax lignan SDG (seicoisolariciresinol diglucoside) has been found to be effective in lowering the onset of both Type 1 and Type 2 diabetes due to its potent anti-oxidative ability.



In the patent pending **ProBiotein** process, protein and dietary fiber are concentrated, several prebiotic oligosaccharides are produced, and enzymes used in the process are stabilized to work a second time in the digestive tract along with the metabolites of yeast growth.

Trace minerals fed to nurture the yeast are organically complexed by the yeast and, in turn, nurture the body more efficiently.

This process makes for an enzymatic mix geared to help metabolize starches, sugars, fiber, protein and minerals.

ProBiotein dramatically improves nutrient utilization, giving the body what it needs for good health.

Ingredients: Nutritional yeast (non-active saccharomyces cerevisiae) cultured on a media of wheat, wheat middlings, oat groats, barley malt and flax. Prebiotics include Arabino-Xylo, Xylo, Fructo and Mannan Oligosaccharides (AXOS, XOS, FOS and MOS).

Per Tablespoon Serving (4 Grams):

Oligosaccharides:	8%	(36,000 mg/lb)
Calories:	TBD	
Carbohydrates:	6%	NSC*
Dietary Fiber:	45%	
Protein:	20%	
Fat:	8%	
Ash:	11%	

* Non-structural Carbohydrate Bound/Resistant Starch



Prebiotics • Protein • Yeast • Enzymes = **ProBiotein®**

Recommended Intake Per Day:

Body Wt 100 - 200 lbs.....1 Tablespoon
 Body Wt 200+ lbs.....2 Tablespoons



No refrigeration needed.

UNITED STATES PATENT PENDING

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