

Fermented Herbal Extract



- Helps promote beneficial microbial gut flora
- Maintains and supports healthy digestion, whilst increasing nutrient uptake
- Improves immune system functions
- Decreases symptoms of stress if symptoms persist, seek the advice of a healthcare professional
- Reduces Greenhouse gas emissions and odour *

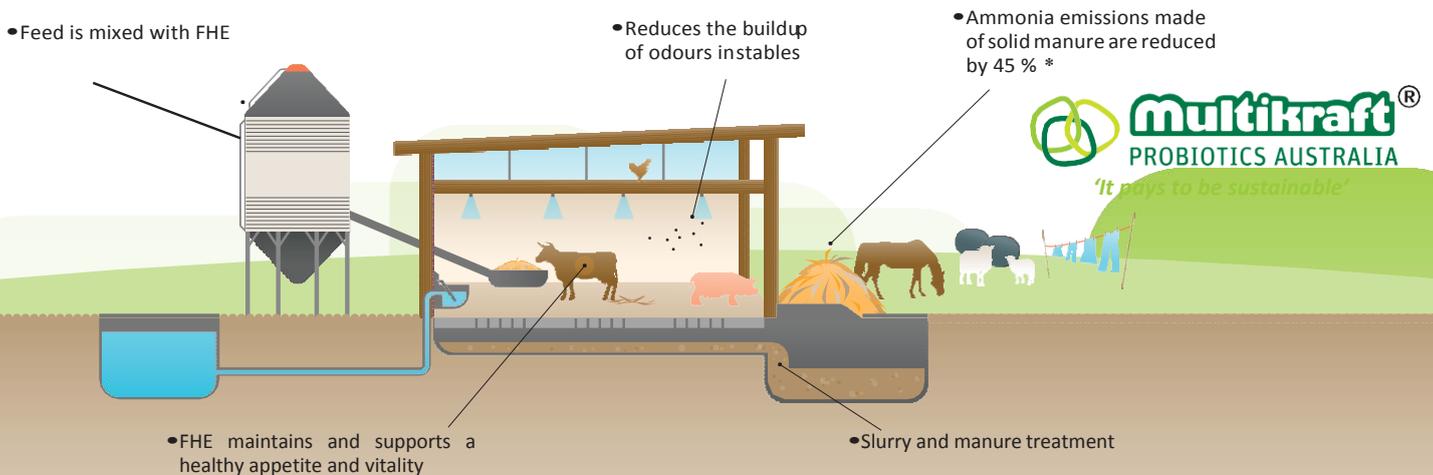
Multikraft Probiotics is a world leader in multi strain microbe technology, having commercially produced Fermented Herbal Extract (FHE) for over 20 years.

Lactobacillus casei - Produces lactic acid through fermentation and used to make cheeses and yogurts, is also known to reduce cholesterol levels, enhance immune response, control diarrhea, alleviate lactose intolerance, inhibit intestinal pathogens, and serve as probiotics.

Lactobacillus plantarum - Commonly found in fermented food products as well as in anaerobic plant matter. It is also present in saliva (from which it was first isolated) and has the ability to liquefy gelatin. It is a very flexible and versatile species, being the most common bacterium used in silage inoculants. During the anaerobic conditions of ensilage, these organisms quickly dominate the microbial population, and within 48 hours, they begin to produce lactic and acetic acids via the Embden-Meyerhof Pathway, further diminishing their competition. Under these conditions, L. plantarum strains producing high levels of heterologous proteins have been found to remain highly competitive.

Saccharomyces cerevisiae - It is perhaps the most useful yeast, having been instrumental to winemaking, baking and brewing since ancient times. This particular isolate is a key component of the production process producing metabolites and proteins for the other microorganisms to use during the fermentation process.

Also includes the fermented extract of: caraway, yarrow, anise, fennel, birch leaf, goldenrod, rosemary, peppermint, marshmallow root.



* Author: LFZ Ramberg Gumpenstein