

**NO ARTIFICIAL COLORINGS, FLAVORINGS
OR PRESERVATIVES**

Indigenous people of the tropics have long relied on young coconut water for energy and vitality. **Body Ecology® CocoBiotic** takes the nutritional properties of wild-crafted young coconut water a step further by fermenting it – creating a potent, non-dairy, liquid probiotic. **CocoBiotic** contains special strains of beneficial microbiota which promote a healthy inner ecosystem*

Directions for use: Chill bottle before opening and then slowly release the cap. To use as a probiotic, take several ounces per day. To create a refreshing drink you can also combine 2 ounces with sparkling mineral water and a few drops of stevia. 2 ounces taken with a meal helps promote digestion. Enjoy chilled in stemmed glassware for festive occasions. Batches may vary in color, taste and fizz due to wild-crafted ingredients and the fermentation process.

REFRIGERATE AFTER OPENING

BE310 • G17

* These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



FermFlora™
A natural organic fermentation process.

Batch No.

Best Before

NATURALLY FERMENTED

body ecology®

**Coco
Biotic**

Natural Probiotic
Dietary Supplement
with Coconut Water

NET WT. 750 mL
(25.36 FL OZ.)



Supplement Facts

Serving Size 2 oz. (59 mL)

Servings Per Container 13

Amount Per Serving	% Daily Value*
Calories 10	
Total Carbohydrate 2g	0%
Sugars 1g	+
Sodium 9 mg	0%
Potassium 24 mg	0%

* Percent Daily Values are based on a 2,000 calorie diet.

+ Daily Value not established

Other ingredients: Filtered water, young coconut juice, organic mung beans, organic brown rice, organic chick peas, organic red lentils, organic linseed, organic alfalfa seed, organic millet, organic quinoa, *Lactobacillus* bacteria.

GLUTEN FREE • NON-GMO

Manufactured by AGM Foods Pty Ltd.

for Body Ecology®

Los Angeles, CA 90036

800-511-2660

