

COMPLETE GUT HEALTH IN A BOTTLE

Serving Instructions

Take 1 tablespoon, 1 to 2 times daily. Can be consumed directly or mixed with water or juice. Best to consume the first dose upon waking in the morning. Tip: it is recommended to swish liquid in your mouth lightly to promote oral microbiome.

For tips on best use and targeted dosing instructions visit: www.TriquetraHealth.com/Best-Use

A Living, Full-Spectrum Microbiome

Flora Biome™ is probiotics as nature intended. Using nature's own synthesis process of fermentation, 10 probiotic cultures and 19 herbs coherently produce a perfectly balanced microbiome & living ecosystem. It is a living microbiome in a bottle that perfectly replicates a healthy gut and digestive system, delivering not only the probiotics, but also the prebiotics, enzymes, and postbiotics necessary for vital health.

50 Billion CFU | 10 Live Strains | 19 Fermented Herbs | 100% Shelf Stable

The Total Microbiome Optimizer

The microbiome within your body contains over 100 trillion microbes. A healthy microbiome is foundational to vital health, energy, digestion, weight, and brain function. Flora Biome™ promotes the health of all facets of your inner microbiome, delivering the essential bacteria to create a healthy probiotic population. It provides the herbal prebiotics that feeds and promotes healthy probiotic bacteria growth and the end-stage postbiotics that heal the gut and deliver health benefits across your entire body. Everything you need to restore your inner microbiome is contained in this bottle.

Shelf Stable for 1 Year

The living microbiome within Flora Biome™ is perfectly preserved by the natural lactic acid produced in fermentation. It has a 1-year shelf life and does not require refrigeration until opened.

Visit www.Triquetra.com for more details.



TRIQUETRA™

Flora Biome™

LIVE PROBIOTIC

Fermented

3 in 1

PREBIOTIC | PROBIOTIC | POSTBIOTIC

THE TOTAL MICROBIOME OPTIMIZER



50
BILLION
CFU

LIVE CULTURES | SHELF STABLE

16 fl. oz. | 32 Servings

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Supplement Facts

Serving Size: 1 Tablespoon (15 ml)

Servings Per Container: 32

	Amount Per Serving	%DV
Flora Biome™ Fermented Blend	15 ml	
10 Strain Probiotic Blend	50 Billion CFU	“
Lactobacillus Acidophilus, Lactobacillus Casei, Lactobacillus Paracasei, Lactobacillus Rhamnosus, Lactobacillus Plantarum, Bifidobacterium Animalis, Bifidobacterium Longum, Bifidobacterium Bifidum, Lactococcus Lactis Subsp. Lactis, Streptococcus Thermophilus		
Fermented Herbal Prebiotic & Enzyme Blend		“
Angelica (Angelica archangelica), Anise (Pimpinella anisum), Basil (Ocimum basilicum), Chamomile (Matricaria recutita), Chervil (Anthriscus cerefolium), Dill (Anethum graveolens), Elderberry (Sambucus nigra), Fennel (Foeniculum vulgare), Fenugreek (Trigonella foenum-graecum), Ginger Root (Zingiber officinale), Juniper (Juniperus communis), Liquorice Root (Glycyrrhiza glabra), Nettle (Urtica dioica), Oregano (Origanum vulgare), Parsley (Petroselinum crispum), Peppermint (Mentha piperita), Rosemary (Rosmarinus officinalis), Sage (Salvia officinalis), Thyme (Thymus vulgaris)		
Postbiotic Metabolites (nutrients developed in fermentation)		“
Including: Short-chain fatty acids and other organic acids (such as acetic, fulvic, humic, phenilactic acids) oligosaccharides, polyphenols and trace amounts of chelated minerals, vitamins, amino acids.		
% Percent Daily Values are based on a 2000 calorie diet.		

Other Ingredients: Water, Organic Molasses, Active Cultures

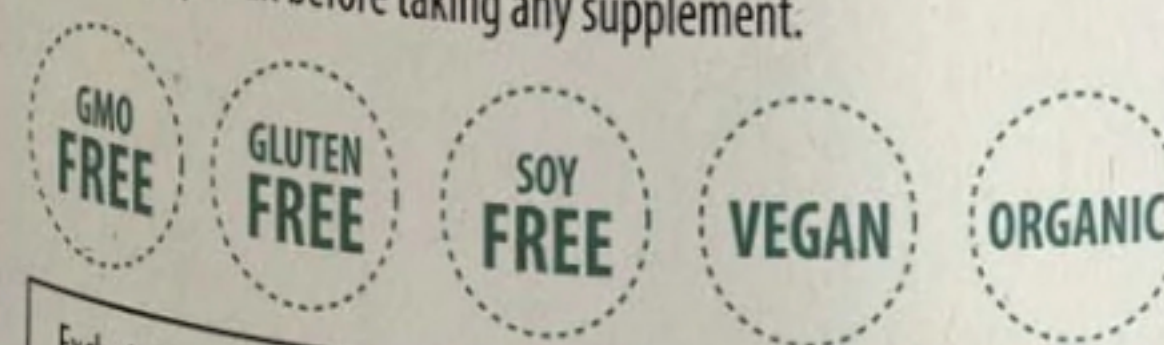
Refrigerate after opening. For best quality, consume within 45 days of opening.

Keep this product out of reach of children.

Warning: If you have a medical condition or are taking medication, contact a physician before taking any supplement.

Distributed by:
Triquetra Health LLC™
Lithia, FL 33547
Manufactured in Canada

Exclusively Brewed by
Wandler Probiotics, Inc.
Hamilton, ON.



Exclusively crafted with certified organic ingredients. Flora Biome™ is considered self-preserving by FDA low acid regulations. This ensures no toxic preservatives, sterilization, or pasteurization is used in production.