

Suggested usage: 1 capsule 1–3 times per day or as directed by a health professional. When taking antibiotics, wait two hours before ingesting probiotics. Keep out of the reach of children.

This synergistic combination supports intestinal tract health and contains goat's milk, an excellent growth factor for beneficial micro-flora.* These cultures are freeze-dried to ensure long-term stability and maximum potency.*

Manufactured by Natural Factors to ensure safety and potency in accordance with Good Manufacturing Practices (GMP) of the FDA and Health Canada.

Contains no artificial colors, preservatives, or sweeteners; no starch, wheat, gluten, corn, egg, fish, shellfish, tree nuts, or GMOs. Sealed for your protection. Do not use if seal is broken. For freshness, store in a cool, dry place.

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

FOR MAXIMUM POTENCY, REFRIGERATE.

‡Guaranteed minimum 10 billion active cells per capsule at expiry date.

‡Guaranteed minimum 13 billion active cells per capsule at manufacture date.

PRODUCT OF CANADA

Manufactured by Natural Factors Canada

Distributed by NATURAL FACTORS

14224 167th Avenue SE

Monroe, WA 98272



Recyclable container and label.

LOT & EXPIRY 1.3125" x .25" Single Line

**natural
Factors®**

Double Strength

Acidophilus & Bifidus

**10 BILLION ACTIVE CELLS‡
90 Capsules**



**Purity & Potency
Guaranteed**

**PROMOTES WELL-BEING & DIGESTIVE
HEALTH WITH BENEFICIAL MICRO-FLORA***

Supplement Facts

Serving Size 1 Capsule

	Amount Per Serving
Proprietary Synergistic Blend:	10 billion**
Total Active Cell Count	
<i>Lactobacillus rhamnosus</i>	8 billion**
<i>Lactobacillus acidophilus</i>	1 billion**
<i>Bifidobacterium bifidum</i>	1 billion**

** Daily Value not established.

Other ingredients: Lactose, whey, goat milk, gelatin capsule (gelatin, purified water), pectin, magnesium stearate (vegetable grade), ascorbic acid.

May contain traces of milk and soy from fermentation process.

