

Suggested Usage: Take 1-2 capsules 2 to 3 times daily between meals as needed.

This product is stable at room temperature. May be refrigerated to preserve freshness.

Saccharomyces boulardii is a probiotic yeast that survives stomach acid and colonizes the intestinal tract.* It promotes the health of the intestinal tract, helps to encourage a healthy gut flora balance, and supports a balanced intestinal response to normal internal and environmental stressors.* *Saccharomyces boulardii* has also been shown to support proper gastrointestinal function during temporary disruptions to the normal balance of gut flora.*

*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.

Caution: Consult physician if pregnant/nursing, taking medication (especially immune-suppressing drugs), or have a medical condition (especially if immune system is compromised). Keep out of reach of children.

CODE 2934 V4



CAPSULE SIZE



Saccharomyces Boulardii

Gastrointestinal Support*

- 5 Billion CFU, For Occasional Diarrhea*
- Supports a Healthy Balance of Intestinal Flora*
- Useful When Traveling* / Gluten-Free

60 Veg Capsules

A Dietary Supplement Vegetarian/Vegan



Probiotics/Enzymes/Digestive

Family owned since 1968.

Supplement Facts

Serving Size 2 Veg Capsules
Servings Per Container 30

Amount Per Serving

<i>Saccharomyces boulardii</i>	10 Billion CFU*
<i>(Saccharomyces cerevisiae var. boulardii 1-3799)</i>	

* Daily Value not established.

Other ingredients: Cellulose (capsule), Organic Inulin (FOS) (Fructooligosaccharides) and Guar Gum.

NOW FOODS, 395 S. Glen Ellyn Rd.
Bloomington, IL 60108, USA nowfoods.com

Not manufactured with wheat, gluten, soy, corn, milk, egg, fish, shellfish or tree nut ingredients. Produced in a GMP facility that processes other ingredients containing these allergens.

Natural color variation may occur in this product.

Do not eat freshness packet. Keep in bottle.

Store in a cool, dry place after opening.

Please Recycle.

