

BioRite

General Information:

BioRite is a probiotic blend that contains 15 strains of live, active bacteria. This liquid blend contains greater than 300×10^8 colony forming units/milliliter. This unique combination of different bacterial strains coupled with the patented brewing process yields a stable probiotic with an extended shelf-life.

The biology:

Lactobacillus: 8 subspecies

Includes both lactic and acetic acid producing bacteria

Controls pH levels

Inhibits pathogen growth

Bifidobacterium: 3 subspecies

Important bacteria for a healthy intestinal tract

Grows well providing a protective barrier against pathogens

Improves digestion of high fiber feeds

Bacillus subtilis var natto

Commonly used in Japan to create fermented foods

Secretes enzymes to aid digestion

Known to improve growth performance

Streptococcus thermophilus

Commonly used in fermented dairy products

Capable of producing energy in the form of adenosine triphosphate (ATP)

Saccharomyces cerevisiae

A strain of non-pathogenic yeast

Increases feed intake

Improves digestion

Rhodospseudomonas palustris

Capable of breaking down complex compounds improving digestion

Capable of both nitrogen and carbon fixation

The ACN brew process for generating the **BioRite** probiotic utilizes various food sources, including a patented 'microbial superfood' as well as a trace mineral supplement.

Store between 40° F and 70° F. Best if used within 6-8 months.