

## Proprietary Probiotic Fermentation

**Three weeks prior to bottling SPECTRA 12™, we combine all of our "nutrient-rich" ingredients with our proprietary "mother culture" of live cell probiotics.**

Our whole food components are quite literally "predigested" by our **"super strain probiotics"** in the same way they would be in your body.

This promotes rapid and better assimilation of all the free-form nutrients contained in these whole foods, and it also sets up the right conditions in your gut to aid the correct digestive processes with the other foods you eat.

We refer to this special **probiotic fermentation /predigestion process** as **"biopotentiating"** (pronounced bio-poten-she-ating)! It is a trademarked process that has been under development for over two decades, and it is called **FloraFerm™**.

During the **FloraFerm™** process, our probiotic blend releases essential lactic acid, which acts as a protective barrier, keeping the probiotic forms themselves and all other ingested nutrients from degrading. This process ensures live, active, viable bacteria and predigested, natural nutrients.

### WHY THERE ARE NO PATENTS ON OUR PROBIOTICS

Our probiotics are government **"certified organic"** and **"natural"**. When anything occurs naturally (in nature), it is impossible to patent. **Only when something natural has been modified by human intervention is it then able to be patented.**

**When you see such a strain of probiotics denoted with a patent or registration number or symbol, you can be sure that they are genetically altered (engineered).**

As far as patenting the processes that are used to create our unique product are concerned, that will never happen! They are an industry secret, just as Coca-Cola's formula for Coke is!

### PREBIOTICS

And there are further, far-reaching benefits derived by combining 17 whole foods with our probiotics. Ongoing research on the science of probiotics has substantiated what we believed all along: That special food components called **Fructooligosaccharides (fructose polymers) (FOS)** or **"prebiotics"** actually fortify and strengthen probiotics, as well as promote beneficial bacteria growth. The Green Barley Grass used in **SPECTRA 12™** is a Prebiotic.

We knew it was also important to provide our probiotics with their own food source, so that they would not compete with other friendly bacteria for food, thereby depleting the numbers of viable bacteria instead of increasing them.

Over 100 trillion live bacteria feed on the food provided through the digestive tract making the number of viable bacteria in the body very important. More than 400 different species of microorganisms, totaling about four pounds in an ideal ratio of 85 percent probiotic (good) to 15 percent bad (pathogenic), inhabit the human digestive tract, far exceeding the number of tissue cells.

Given that the average lifespan of probiotics is between 3 to 10 days and that they must be strong enough in numbers as to balance the unfriendly bacteria in the gastrointestinal tract, it is absolutely necessary to consume probiotics on a daily basis. By eating a teaspoon of **SPECTRA 12™** every day, you will help insure the numbers of viable bacteria and continuously replace bacteria that have become weak or diseased.

### **ARE MICROBIOLOGISTS RIGHT? COULD MYSTERIOUS NEW "BUGS" BE THE END OF US?**

The probiotics (friendly bacteria) that form the foundation of **SPECTRA 12™** are sourced as close to nature as it gets, and to date, are the result of two decades of ongoing development and "stressing".

You see, our probiotic strains are continuously being evolved and strengthened as they are exposed to more and more stresses. Each progressive iteration is better than the last!

This is important, because as more and more "antibiotic resistant" viruses and "bugs" mysteriously show up and wreck havoc with our health, "warrior type" probiotics (friendly bacteria) might well save the day!

**Due to the "stressing" factors our probiotics have been purposefully exposed to, SPECTRA 12™ is leaps and bounds ahead of mainstream probiotic foods.**

Almost all other strains of ingestible bacteria found in the marketplace, are either man made or genetically engineered. It takes a lot of time, patience, expense and expertise to culture a probiotic food that is as viable as **SPECTRA 12™**, which is why it has taken and continues to take an ongoing commitment of time and capital resources.

### **THE ULTIMATE WIZARDS OF ALCHEMY**

As bacteria are responsible for all life on the planet - it follows that nothing could exist without them. This is because bacteria have the power of alchemy. They can combine and change elements to create new substances. They can impart chemical nutrient messages to both our DNA and RNA, which are then passed on to the whole body.

In **The Probiotic Revolution**, Dr. David Williams states, "The friendly bacteria in your bowels have far-reaching effects you've probably never dreamed of. These hard working organisms produce a variety of substances that can prevent cancerous

tumors, inactivate viruses, produce natural antibiotics and vitamins and reduce cholesterol. New research has linked these bacteria to even more wonders."

The 13 probiotics in **SPECTRA 12™** actually create **6000 sub strains** and combinations of themselves once they enter the GI tract!

In the body, this extrapolates to countless messengers and enhanced bio-functions such as more efficient white blood cell activity and protected liver function. A decrease in both toxic waste and intestinal pathogens, which assists elimination and detoxification; stimulates resistance; restores gastrointestinal wind; improves mucous production and suppresses production of the yeast form known as Candida. This in turn greatly reduces one risk of bowel cancer.

Balanced populations of friendly bacteria inhibit the growth of pathogenic (unfriendly) organisms. They also act as precursors to the body's ability to effectively digest, process and absorb the nutrients from **all the foods we ingest**.

### **CAN PROBIOTICS IMPROVE LONGEVITY?**

Recorded history indicates that peoples throughout the former Soviet Union, Tibet, China and Europe in general, have purposefully cultivated live friendly bacteria (Lactobacillus cultures) for centuries because they learned that ingesting live Lactobacillus in the form of fermented or sour milks (kefirs) increased their lifespan!

In 1910, the famous **Nobel Prize winning** Russian bacteriologist, **Ilya Mechnikov**, conducted a scientific study of certain ethnic groups that practiced fermentation of their foods. As documented in his book "**The Prolongation of Life**", the most stunning and perplexing discovery he encountered, was that the Bulgarians of the time, had ***an average life span of 87 years*** - an absolutely extraordinary accomplishment given it was the early 1900's! Similar life spans were observable in the infamous Hunzas of Kashmir, and the peoples of Georgia - a state in the former Soviet Union. ***One hundred year-old men playing polo, and one hundred year-old women who still worked the fields***, were commonplace, as opposed to exceptions.

Now, almost one hundred years and a mountain of scientific documentation later, we have proven what the wise peoples that Ilya Mechnikov documented in his studies knew all along experientially. We require significant amounts of multiple friendly bacteria forms to live long, healthy and disease free lives.

### **REFERENCES**

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### **DISCLAIMER**

This information is provided for general educational purposes only. It is not intended to replace competent health care advice received from a knowledgeable healthcare professional. You are urged to seek healthcare advice for the treatment of any illness or disease.

Neither Health Canada nor the FDA has evaluated these statements. The products mentioned are not intended to diagnose, treat, cure, or prevent any disease.