Probiotic Milk

Probiotic milk contains cultures that have potentially FAVORABLE HEALTH EFFECTS.

Probiotics are believed to BENEFIT GUT HEALTH and AID IN DIGESTION.





- Probiotics are often called "good" or "helpful" bacteria because they
 help to maintain a healthy gut. Probiotics balance out the "good" and
 "bad" bacteria which help to keep your body working the way it should.
- Probiotics can be found in dairy products such as probiotic milk, yogurt, kefir and buttermilk. In fact, dairy foods are one of the most common sources of probiotics.
- Lactobacillus and Bifidobacterium are the two most common types of probiotics provided by dairy foods.
- Only probiotic foods have enough live organisms to deliver a proven health benefit when used in adequate amounts.



Milk with probiotics may **improve immune system functions** and **overall health.** Look for milk with added probiotics at your local grocery store in the dairy aisle.

HOW IS **PROBIOTIC MILK** MADE?

Probiotic milk is processed just like regular milk, but **probiotics are then added** at the end of the milk production cycle.







ALL MILK CONTAINS 9 ESSENTIAL NUTRIENTS



CALCIUM

Helps build and maintain strong bones and teeth.



PROTEIN

Helps build and repair **muscle tissue**.



VITAMIN D

Helps build and maintain strong bones and teeth.



PHOSPHORUS

Helps build and maintain strong **bones** and **teeth**, supports **tissue growth**.



VITAMIN A

Helps keep **skin** and **eyes** healthy, helps **promote growth**.



RIBOFLAVIN

Helps your body use carbohydrates, fats and protein for fuel.





VITAMIN B12

Helps with normal blood function, helps keep the nervous system healthy.



PANTOTHENIC ACID

Helps your body use carbohydrates, fats and protein for fuel.



NIACIN

Used in **energy metabolism** in the body.

