

# Bio-Live Dark: Living Health in a Bottle

This fermented drink is a gentle and natural way to deliver beneficial microbes to your gut. Bio-Live's unique combination of microbes, juices, herbs and minerals supports a healthy digestion and immune system and is an effective antioxidant.



## Benefits

Probiotics are used to treat a variety of digestive and immune issues from constipation to inflammation, as well as bacterial and fungal infections including yeast infections.

## Customers report a variety of benefits:

- ⦿ a healthy regular digestive system
- ⦿ relief from intestinal pain
- ⦿ stronger immune system
- ⦿ greater tolerance of wheat & dairy
- ⦿ reduced stress and improved sense of wellbeing

## Our fermented liquid supplement contains:

- ⦿ living beneficial microbes – never freeze dried
- ⦿ minerals, herbs and superjuices
- ⦿ no genetically modified microorganisms
- ⦿ no preservatives and no animal products
- ⦿ no wheat, soy or dairy



## How does it work?

Beneficial microbes affect the body's ability to absorb nutrients and reduce the negative effects of toxins and pathogens. The gut is the largest immunity organ in the human body, so as we look after it, it looks after us.

<p><b>Bio-Live Dark</b></p> <p><b>Over 5 billion probiotic microbes per serving</b></p>	<p><b>Take 10-20ml daily preferably before breakfast.</b></p> <p><b>Shelf life 6 months unopened.</b></p> <p><b>Once opened, use within 2 months.</b></p> <p><b>Flakes and sediment are a sign of quality.</b></p>	<p><b>Storage:</b></p> <p><b>Do NOT refrigerate.</b></p> <p><b>Keep out of direct sunlight. Store in cool, dark conditions.</b></p>
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There are 100 trillion microbes in your gut – ten times more than all the cells in your body – making your gut central to your health and happiness. Bio-Live Dark is designed to deliver and maintain the balance of beneficial microbes within the human body.

14 probiotic strains	Juices	Herbs	Minerals
<b>Bacillus subtilis</b>	<b>Apple cider vinegar</b>	<b>Alpha lipoic acid</b>	<b>Boron</b>
<b>Bifidobacterium bifidum</b>	<b>Acai berry juice</b>	<b>Barley grass</b>	<b>Calcium</b>
<b>Bifidobacterium infantis</b>	<b>Cherry juice</b>	<b>Blueberry</b>	<b>Chromium</b>
<b>Bifidobacterium longum</b>	<b>Fresh lemon</b>	<b>Camu Camu</b>	<b>Geranium oil</b>
<b>Combocillus</b>	<b>Goji berry juice</b>	<b>Cats claw</b>	<b>Green clay</b>
<b>Lactobacillus acidophilus</b>	<b>Noni berry juice</b>	<b>Chia seed</b>	<b>Himalayan rock salt</b>
<b>Lactobacillus bulgaricus</b>	<b>Pomegranate juice</b>	<b>Chlorella</b>	<b>Iodine</b>
<b>Lactobacillus casei</b>		<b>Clove buds</b>	<b>Iron</b>
<b>Lactobacillus fermentum</b>		<b>Dandelion root</b>	<b>Magnesium</b>
<b>Lactobacillus plantarum</b>		<b>Fresh ginger</b>	<b>Molybdenum</b>
<b>Lactococcus lactis</b>		<b>Glucosamine</b>	<b>MSM</b>
<b>Rhamnosus</b>		<b>Hawthorn berry &amp; leaf</b>	<b>Potassium</b>
<b>Saccharomyces cerevisiae</b>		<b>Kelp</b>	<b>Selenium</b>
<b>Streptococcus thermophilus</b>		<b>Inositol</b>	<b>Sea water Concentrate</b>
		<b>Maca</b>	<b>Volcomin forte</b>
		<b>Moringa</b>	<b>Zinc</b>
		<b>Nettle</b>	<b>Water</b>
		<b>Neem</b>	<b>Molasses for Bio-Live Dark. All sugars are used up in the fermentation process</b>
		<b>Olive leaf</b>	
		<b>Rhubarb root</b>	
		<b>Shiitake &amp; chaga mushrooms</b>	
		<b>Spirulina</b>	
		<b>Turmeric</b>	
		<b>Valerian root</b>	
		<b>Yarrow</b>	

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