PROBIOTICS

WHAT IS A PROBIOTIC?

MICYOOYGANISMS

that, when administrated inadequate AMOUNTS, confex a heath

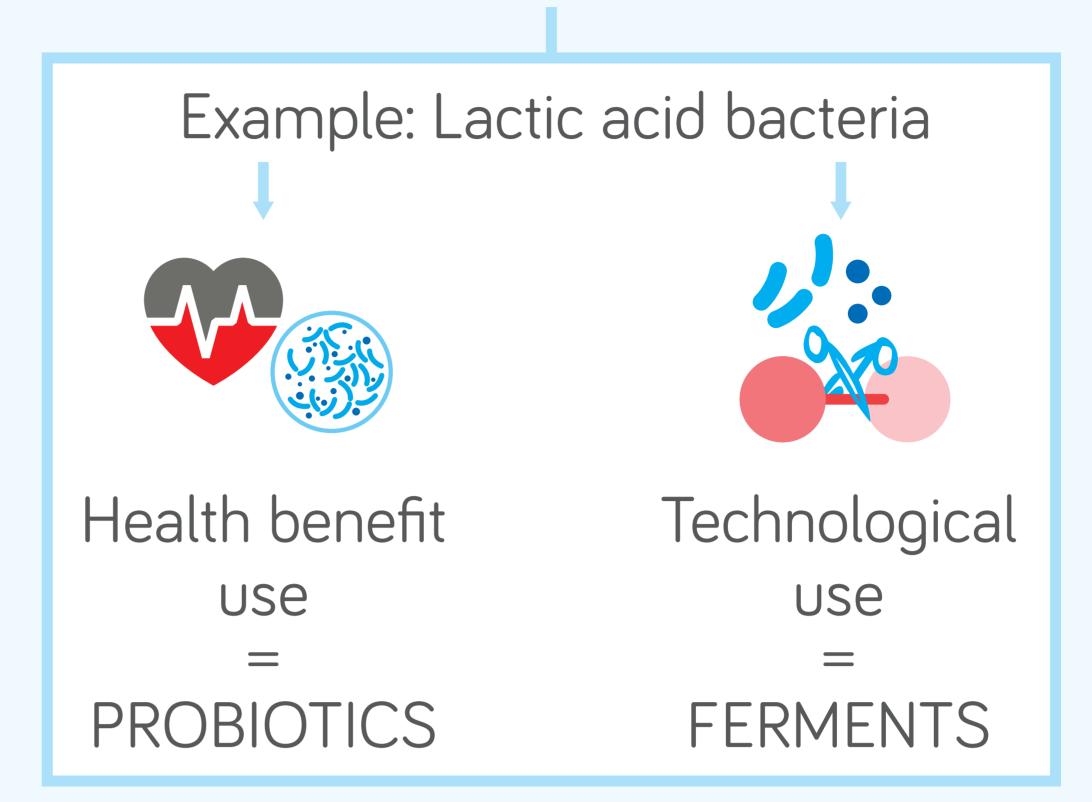
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benefit

(FA0/WHO).

Microorganisms

MOULDS BACTERIA YEASTS VIRUSES





DIGESTIVE HEALTH

IMMUNE HEALTH

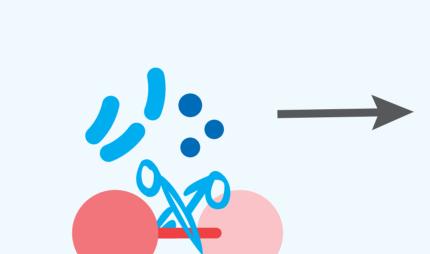
Example: Live cultures in yogurt or fermented milk improve lactose digestion of the product in individuals who have difficulty digesting lactose.

The yoghurt should contain at least 108 CFU live starter microorganisms per gram.

(official authorized health claim from EFSA, European Food Safety Authority).

LACTOSE







WHY CHOOSE YOGURTS AS A SOURCE OF PROBIOTICS?

Probiotics in yogurt



For their

- Natural and simple way to eat probiotics Moreover, for their
- Nutrient content (macronutrients such as proteins and micronutrients such as Ca and B vitamins)
- Affordable price in relation to their nutritional density

DID YOU KNOW?

This concept is present in our society from very early on. Hippocrates was convinced that "all diseases begin in the gut", prefiguring the important role of intestines in our health.

Probiotic literally means "in favor of life".

The gut is an organ very much connected to the brain through different ways (neurons and hormones, for example), and this connection is called gut-brain axis

