

Bontà e Salute

SUGAR FREE CHOCOLATE

TASTY HANDMADE
ITALIAN CHOCOLATE
IN YOUR PAHRMACY.
NOW SUGAR FREE.





SUGAR FREE DARK CHOCOLATE - 65% COCOA COMBINED WITH PROBIOTIC LACTIC YEAST®.



THE PROBIOTIC LACTIC YEAST

Kluyveromyces B0399® is an eukaryotic and homofermenting microbial strain; particularly active in the production of β -galactosidase and B vitamins, in addition to being naturally resistant to the main antibiotic classes, also due to its eukaryotic nature.

- › Efficacy in crossing the gastric environment and colonization of the intestinal tract;
- › Ability to promote intestinal microbiological balance, by increasing strains useful for health (Probiotics);
- › Direct anti-infective activity, for competition with other microbial strains both saprophytes and pathogens;
- › Increase in the digestibility of milky foods through the high production of the β -galactosidase enzyme. It may be recommended for lactose intolerant subjects.

