

Lactic Acid Yeast™

Provides Natural Lactic Acid to Help Establish Proper pH Balance and Promote a Healthy Intestinal Environment

Our bodies' many systems and the processes they continuously run rely heavily on balance—the balance of nutrients required to fuel our complex physiological needs. The intestinal tract is home to some 100 trillion living bacteria of over 400 different species. Because the organisms are living, they need a certain environment in which to live and function. While the range in proper pH balance throughout the body is fairly narrow, it appears that the beneficial bacteria living in the intestines favor an environment that remains slightly more acidic than alkaline.[†]

How Lactic Acid Yeast Keeps You Healthy

Maintains a healthy intestinal environment

The stomach contains acids and pepsin to break down the proteins we eat into peptones and proteases before they enter the small intestine. Protein digestion is completed in the small intestine, which is more alkaline. Here the partially digested proteins are further reduced to the individual building blocks of amino acids. Lactic acid yeast is the only acidophilic organism able to ferment any carbohydrate into lactic acid. Other similar organisms, such as *Lactobacillus acidophilus*, need lactose present to produce lactic acid. Lactic Acid Yeast works to maintain the type of intestinal environment that simultaneously promotes and helps maintain the growth of beneficial bacteria.[†]



Introduced in 1939



Content:

100 wafers

Suggested Use: One wafer per meal, or as directed.

Supplement Facts:

Serving Size: 1 wafer

Servings per Container: 100

	Amount per Serving	%DV
Calories	5	
Cholesterol	5 mg	2%
Total Carbohydrate	1 g	<1%*

*Percent Daily Values (DV) are based on a 2,000-calorie diet.

Proprietary Blend: 842 mg
Corn, whey (milk), malt syrup, and yeast (*Saccharomyces cerevisiae*).

Other Ingredients: Cellulose, honey, glycerin, calcium stearate, and arabic gum.

Special Information: This product should be chewed then swallowed.

Sold through health care professionals.

Please copy for your patients.

Vegetarian (Lacto-ovo)

†These statements have not been evaluated by the Food & Drug Administration. These products are not intended to diagnose, treat, cure, or prevent any disease.

Standard Process

800-558-8740 | standardprocess.com

Lactic Acid YeastTM

What Makes Lactic Acid Yeast Unique

Product Attributes

The yeast in Lactic Acid Yeast contains live yeast cells

- › Allows the body to take full advantage of the nutritional value of yeast and its beneficial effects of producing an acidic digestive environment[†]

Contains a unique blend of ingredients for a variety of nutritional benefits

- › Corn, honey, and whey contribute calcium and magnesium

Manufacturing and Quality-Control Processes

Not disassociated into isolated components

- › The nutrients in Lactic Acid Yeast are processed to remain intact, complete nutritional compounds

Degreed microbiologists and chemists in our on-site laboratories continually conduct bacterial and analytical tests on raw materials, product batches, and finished products

- › Ensures consistent quality and safety

Vitamin and mineral analyses validate product content and specifications

- › Assures high-quality essential nutrients are delivered

Whole Food Philosophy

Our founder, Dr. Royal Lee, challenged common scientific beliefs by choosing a holistic approach of providing nutrients through whole foods. His goal was to provide nutrients as they are found in nature—in a whole food state where he believed their natural potency and efficacy would be realized. Dr. Lee believed that when nutrients remain intact and are not split from their natural associated synergists—known and unknown—bioactivity is markedly enhanced over isolated nutrients. Following this philosophy, even a small amount of a whole food concentrate will offer enhanced nutritional support, compared to an isolated or fractionated vitamin. Therefore, one should examine the source of nutrients rather than looking at the quantities of individual nutrients on product labels.

Studies on nutrients generally use large doses and these studies, some of which are cited below, are the basis for much of the information we provide you in this publication about whole food ingredients. *See the supplement facts for Lactic Acid Yeast*.

- Abubaker A., et al. 1998. Structural analysis of new antihypertensive peptides derived from cheese whey protein by proteinase K digestion. *Journal of Dairy Science* 81: 3131-3138.
Balch J.F., Balch P. 1997. *Prescription for Nutritional Healing*. 2nd ed. Garden City Park, NY: Avery Publishing Group; 14-18, 23-28, 34-36, 39-40, 42-45, 55-56, 61-62, 156, 187-189, 523-526.
Colgan M. 1994. Protein — Power or Piffl? Colgan Institute: Advanced Research Press, Inc.
Combs G.F., et al. 1997. Reduction of cancer mortality and incidence by selenium supplementation. *Med Klin* 92(Suppl 3): 42-45.
Dairy Management, Inc. www.dowithdairy.com/index.htm. 2000.
Ephedrine HCl. *Whey protein Isolate and Whey protein concentrate*. 2000. www.ephedrinehcl.com/whey.htm.
Fuller R., et al. 1997. Modification of the intestinal microflora using probiotics and prebiotics. *Scand J Gastroenterol* 22: 28-31.
Gallagher J. 1990. *Good Health with Vitamins and Minerals*. New York, NY: Sunbelt Books; 94-95, 106-107, 122-123, 217-221.
Gothein L. 1989. Effects of diet on intestinal flora. *Acta Paediatrica Scand* 351: 118-121.
HealthNotes, Inc. www.healthnotes.com. 1998. Portland, OR.
König D., et al. 1999. Effect of 6-week nutritional intervention with enzymatic yeast cells and antioxidants on exercise stress and antioxidant status. *Wien Med Wochenschr* 149(1): 13-18.
Lee W. 1995. Vitamin Primer: The "How Do I Know If I Need Vitamins And If I Do Which One?" Handbook. Revised ed. New York, NY: Lee Press; 43.
Mangels R. *Vitamin B₆ in the Vegan Diet*. The Vegetarian Resource Group. This article originally appeared in the book *Simply Vegan: Quick Vegetarian Meals* by Debra Wasserman.
Maullo C., et al. 1999. Production of lysozyme-enriched biomass from cheese industry byproducts. *Journal of Applied Microbiology* 86(2): 182-186.
Milk Allergy. About.com™. 2000. <http://allergies.about.com/health/allergies/library/weekly/aa08399.htm>
Nutriion.com. *Nutrition*™ is a trademark of Nutrition, Inc. 2000.
NutriNews—GCI Nutrients. BETA 1,3 Glucan. www.gcnutrients.com/NutriNews.asp. Online, 21 Mar 2004.
NutriStar® CD-ROM Nutrition Standard Reference. 1995-1999.
Hopkins, MN: Hopkins Technology, LLC: Nutrients for sweet, dried whey.
Nutritional Yeast? Online Diet Clinic. www.vegweb.com/faq/nutritionalyeast.html. Online, 21 Oct 1999.
Pehrson B., et al. 1999. The influence of dietary selenium as selenium yeast or sodium selenite on the concentration of selenium in milk of Suckler cows and on the selenium status of their calves. *Journal of Animal Science* 77(12): 3371-3376.
Pitchford P. 1993. *Healing with Whole Foods*. Revised ed. Berkeley, CA: Ten Atlantic Books; 99-100, 151, 425.
Protein Supplements Vs. Protein Foods. Interview of Tom Venuto. 1999. <http://bodybuilding.about.com/sports/bodybuilding/library/weekly/99101399.htm>.
Pusillo G. The Right "Whey" for Cell Defense. INTI Services Corporation, Nutraceutical Alliance. www.nutraceuticalalliance.com/research_whey.htm
Tomotari H. 1996. Intestinal flora and human health. *Asia Pacific Journal of Clinical Nutrition* 5(1): 2-9.
Vesanto H., et al. 1999. Sphingolipids in food and the emerging importance of sphingolipids to nutrition. *Journal of Nutrition* 129(7): 1239-1250.
What are Yeasts? http://genome-www.stanford.edu/Saccharomyces/VL-what_are_yeast.html. Online, 31 Mar 2000.
Wu X., et al. 1998. Comparison of the effects of supplementation with whey mineral and potassium on arterial tone in experimental hypertension. *Cardiovascular Research*. 1998 40(2): 364-374.
Yeast Meets West. Sundance Natural Foods, Inc. 1995. www.efn.org/~sundance/NutritionalYeast.html.
Yobst J.C. 1997. Whey Protein. AS, CPT, CSTS. www.dclink.com/jaynik/whey.htm