

1. What are probiotics?

Probiotics, also known as good or friendly bacteria, are live microorganisms that are very similar to beneficial microorganisms found in the human gut. Probiotics can provide health benefits when consumed in adequate amounts.

2. What is the importance of the amount of CFUs a probiotic supplement contains? What makes Mannatech's GI-ProBalance sachets special?

The potency of probiotics is measured in colony forming units (CFU). CFUs are determined by allowing the organism to grow under controlled conditions, and then counting the number of colonies present. Not all the bacteria (live organisms) will remain viable when they arrive at their intended destination in the gut and that is why GI-ProBalance was specifically formulated to provide, 8,5 Billion CFU. Often other probiotic supplements may not list the guaranteed potency.

3. What are the different probiotic strains and their CFU amounts that are included in the MannaBiotic™ Blend?

The MannaBiotic Blend includes the following 8 strains of probiotics:

- *Lactobacillus plantarum*
- *Bifidobacterium animalis*
- *Streptococcus thermophilus*
- *Lactobacillus acidophilus*
- *Bifidobacterium longum*
- *Lactobacillus casei*
- *Bifidobacterium breve*
- *Lactobacillus rhamnosus*

4. How are GI-ProBalance sachets different from GI-Zyme® capsules?

Mannatech's GI-ProBalance slimsticks are a probiotic supplement formulated to contribute to a balance of natural healthy gut flora, which in turn helps to stabilize the mucosal barrier and decrease intestinal permeability. Mannatech's GI-Zyme capsules contain a variety of enzymes that help to break down fats, proteins and carbohydrates more efficiently so they can be more easily digested.

5. Why do GI-ProBalance sachets contain soy?

While soy is not an ingredient in the product, it was a part of the source medium in which the bacteria strains are grown; therefore, the product may contain trace amounts of soy.

6. Does GI-ProBalance need to be refrigerated?

GI-ProBalance are shelf stable and do not require refrigeration. However, we do recommend storing them in a cool, dry place.