What is SCD Essential Probiotics®?

- Shelf-stable, pH-balanced Liquid
- 11 Live Probiotic Strains
- All Natural, Not Genetically Modified
- Zero Calories
- No Refrigeration Needed

What does SCD Essential Probiotics do?

- Relieves Gas & Bloating†
- Supports Healthy Digestion†
- Promotes Regularity†
- Survives Stomach Acid 16x Better*
- Supports Intestinal and Immune Health†

† These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.

* Based on survivability percentage of SCD Essential Probiotics VS other leading probiotic supplement brands in simulated gastric pH for 3 hours.

How SCD Essential Probiotics Works:

We all have a digestive tract populated by microbes, known as microbial ecology. We aren’t born with these intestinal helpers or good microorganisms. Instead, they must be introduced into our system via the food we eat and drink.

Try as we might, we don’t always make the healthiest food choices and that can lead to an imbalance in our microbial ecology — more bad microorganisms than good — which can lead to a number of digestive issues. The use of certain drugs (possibly antibiotics) and medical conditions also can cause a reduction of healthy digestive microflora. The repetitive introduction of beneficial probiotics found in SCD Essential Probiotics will ensure that healthy microbes dominate the harmful ones.

Why try SCD Essential Probiotics?

Three words: ADVANCED LIQUID DELIVERY

Most microbial technologies today are based on “pure-culture” methods of manufacturing. This means the microorganisms are grown as individual strains in a sterile environment and freeze dried. The strains are then made into a powder and put into a capsule or stamped into a tablet. Products containing multiple strains are typically blended at the time of packaging when the microbes are dormant. The strains never have the opportunity to interact with each other in the “live” phase until digested.

SCD Essential Probiotics is fundamentally different because the 11 strains are grown together in production or “in consortia.” They are mixed together in a vat (similar to wine making) and nourished throughout the manufacturing process. Therefore, each strain develops while interacting with the other strains. Through our process, the microorganisms become a small eco system — much stronger and more resilient against stomach acid as well as bile acid and thus can make their way to your intestines to stay where they do the most good.

Our methodology is similar to how microorganisms survive in the natural environment. In nature, microbial strains do not exist in isolation or pure culture. They are always interacting with other strains.

Why Take Probiotics?

Probiotics restore the natural balance of good microorganisms that can be depleted due to factors such as poor or inadequate diet, stress, and travel. They are essential in maintaining healthy digestion.

This product/formula is protected under Pat. US 9,096,836 B2