herbaBARF Probiotic | 250 ml



Manufacturer	herba BARF
Product number	652016
Weight	0.2525kg
Length	62mm
Width	62mm
Height	137mm

Product description

For the production of herbaBARF Probiotic, wild and spice plants are fermented together in a natural process. During this fermentation, the probiotic microorganisms multiply and produce the substances which are so valuable to us, e.g. Lactic acid, antioxidants, enzymes and vitamins. By this particular mixture of valuable lactic acid bacteria and Co. the pH value in the digestive tract can regulate, the development of pathogenic bacteria is naturally reduced. This makes herbaBARF Probiotic a holistic product in which all components complement each other and work together. The fermented herbs in the herbaBARF Probiotic support the balance of the intestinal flora and the entire microbiological situation. This promotes physiological digestion and stimulates the natural immune system. - Milk-free and therefore also very suitable for dairy product intolerance. - Sugar free and therefore also suitable for diabetics. During the fermentation process the lactic bacteria multiply by removing the sugars and converting them into lactic and acetic acid. The fermentation process is not completed until the sugars are completely degraded. - Does not contain alcohol. - The herbs are no longer present in the original form after the fermentation and are thus homoeopathic compatible and usually easily tolerated.

Additional information

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