

Flora Ferm for In-Liven & Fast-Tract

Did you know... that both the In-Liven and Fast Tract products use the trademarked Flora Ferm process for fermentation?

What Is Flora Ferm?



A totally natural, certified organic, fermentation technique using probiotic flora. Our exclusive Flora Ferm technique combines modern technology and centuries of fermentation knowledge. This ensure the production of high quality probiotic products.

Flora Ferm is an entirely natural organic process, the best of present-day and age-old knowledge is used in the Flora Ferm unique fermentation process. No short-cuts are used and there are no chemical additives. The Flora Ferm technique is used exclusively to put the flora into all the products we manufacture. This process enables us to manufacture products from organic grains and greens, caring for the natural nutrients within.

The flora are an essential part of the whole process. Rather than being an extra added ingredient these tiny powerhouses are used to create healthy, natural food products.

Research suggests that regular consumption of live lactobacilli bacteria can improve the gut microflora and reduce the number of infections by reducing unwanted bacteria. Probiotic bacteria are a natural part of the food chain. Through the bacteria's active enzymes, foods exposed to these bacteria are broken down. Fermentation often improves the biological value of foods, so increasing the nutritional value for the consumer. The presence of active bacteria in the gut of man has been show to aid his own digestive process in breaking down foods.

The Flora Ferm process takes full advantage of grains, seeds, legumes, and algae. Flora Ferm ensures the delivery of viable bacteria within the food that supports its growth. Look for the Flora Ferm trademark to confirm that a genuine process is being used.

