

PRODUCT GUIDE

# Gastro-AD®



## GASTRO-AD® - FERMENTED SOY

Gastro-AD® is a food supplement based on non-GMO soy, fermented by *Lactobacillus delbrueckii subsp. delbrueckii* Rosell-187, a strain selected by Institut Rosell

- *L. delbrueckii* Rosell-187, a strain selected and isolated by Dr Bogdanov in the '50s
- Soy, widely known for its health benefits and chosen for its nutritional qualities
- Gastro-AD® has been tested in 600 people
- Gastro-AD® contains natural elements of soybean (peptides, microbial metabolites etc.) resulting from fermentation by *L. delbrueckii* Rosell-187
- Gastro-AD® is entirely of biological origin, without any alkalizing, local anesthetic and/or spasmolytic agents

Did YOU KNOW?

The prevalence of heartburn is **10-20% worldwide**, and **higher in westernized countries**.

16% of **Canadians** experience heartburn regularly.

42% of **Americans** have experienced heartburn at least once.

The number of **Norwegians** experiencing at least one acid reflux attack per week has risen from 11.6% to 17.1% in just over a decade.

Did YOU KNOW?

As a good source of complete protein, soy is an **alternative to animal based proteins**.

Soy is **cholesterol-free, gluten-free and lactose-free**. Health benefits of fermented soy products, such as tempeh, natto, miso etc., include: relief of heartburn and stomach discomfort, cholesterol-lowering and anti-allergenic effects, and reduction of menopausal symptoms.

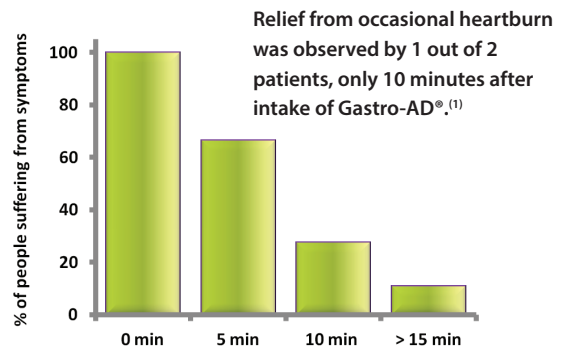
Gastro-AD® contains **Identity Preserved (IP) Non-GMO soy**.

## Restored well-being! <sup>(2),(3),(4),(5)</sup>

|  |                  |
|--|------------------|
| <b>Reduction of heartburn</b>          | 86 % of patients |
| <b>Appetite regained</b>               | 83 % of patients |
| <b>Lessening of vomiting</b>           | 60 % of patients |
| <b>Reduction of gastric discomfort</b> | 58 % of patients |

Gastro-AD® provides relief from major heartburn symptoms by neutralizing gastric acidity.<sup>(6)</sup>

## Quick relief!



**GLUTEN FREE**



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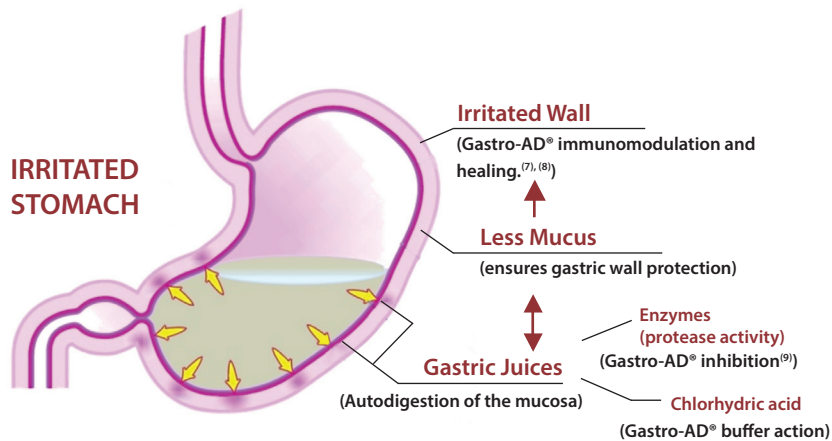
# Gastro-AD<sup>®</sup>

Lallemand Health Ingredients

## GASTRO-AD<sup>®</sup>- MECHANISM OF ACTION

- **Bioactive Compounds**  
(Released anti-nutritional factors)
- ***L. delbrueckii* Rosell-187**
- Soy proteins, peptides, amino acids, microbial metabolites...

# Gastro-AD<sup>®</sup>



## RECOMMENDED USAGE

Gastro-AD<sup>®</sup> is available in the form of powder or tablets

Recommended intake when occasional heartburn occurs:

**Powder: 1g, 2-6 times per day, or as needed to control symptoms**

*When heartburn occurs frequently (more than twice a week) and is accompanied by other symptoms, it is recommended to consult a doctor.*

## LALLEMAND'S COMMITMENTS

- ▶ Lallemand is a specialist in yeast and bacteria, and has years of experience in specialty fermentation
- ▶ Lallemand ensures the quality, safety and efficacy of its products
- ▶ **Gastro-AD<sup>®</sup>** is controlled at all stages of production (non-GMO certification, *Lactobacillus delbrueckii* Rosell-187 strain selection, fermentation monitoring and quality control of the **Gastro-AD<sup>®</sup>** powder)
- ▶ Lallemand has perfected a manufacturing process which allows to assure perfect mastery from the primary ingredients right to the phyto-fermented product

## References

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3. Yanev P. *Treatment of Gastric and Duodenal Ulcers with Gastropharm*. Medical Academy, Medical faculty - Plovdiv, Bulgaria, Director: Prof. Dr. A. Mitov. (1994)
4. Litinskaya EV. *Experience with Therapeutic Use of Gastropharm in Patients with Ulcer Disease*. Elective Therapy Department, Kiev Medical Institute, Director: Prof. G.I. Burchinskii. (1981)
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6. Hirata, Y, Uchida, A. *Clinical Effects of Gastro-AD for Gastritis Patients*. *Japanese Journal of Medicine and Pharmaceutical Science* 49(4): 597-601. (2002)
7. Wallace TD, Bradley S, Buckley ND, Green-Johnson JM. *Interactions of Lactic Acid Bacteria with Human Intestinal Epithelial Cells: Effects on Cytokine Production*. *Journal of Food Protection* 66(3): 466-472. (2003)
8. Easo JG, Measham JD, Munroe J, Green-Johnson JIM. *Immunostimulatory actions of Lactobacilli: Mitogenic induction of antibody production and spleen cell proliferation by Lactobacillus delbrueckii ssp. bulgaricus and Lactobacillus acidophilus*. *Food and Agricultural Immunology* 14:73-83. (2002)
9. Lallemand Internal report

Did YOU KNOW?

Normally, our stomach lining is protected from the effects of **gastric juices (HCL & Proteolytic enzymes)** by the mucosal barrier.

**Certain factors can alter the mucosal barrier:** certain food (spicy, greasy and fried foods, citrus fruits, etc), hypersecretion of HCL, stress, alcohol, tobacco, *H. pylori*, etc.

The **stomach acid and proteinases are indiscriminate in their activity** and can degrade the stomach lining when the mucosal barrier is altered.

**Heartburn:** *Burning sensation in the lower part of the chest, acid or bitter taste in the throat or mouth.*

**GERD (Gastroesophageal Reflux Disease):** *The acidified liquid contents of the stomach back up into the esophagus. Symptoms are heartburn, regurgitation and nausea. GERD may damage the lining of the esophagus, and cause inflammation.*

**Gastritis** – Inflammation of the stomach mucosa.

**Gastroduodenal ulcer** – *Small sore on the mucosa of the stomach or duodenum, caused by a very strong acid attack and/or an infection by a pathogenic bacteria *H. pylori*.*

Non-GMO  
Gluten-free  
Vegan  
Dairy-free  
Kosher  
Halal