

# Coco-Biotic

## The Super-Healthy & Delicious Probiotic Liquid from Young Coconuts

THE key to enhanced and vibrant health is **restoring and maintaining your inner ecosystem.**



**22 Servings \$29.00**

And key to creating that healthy inner ecosystem is promoting your intestinal microflora -- the organisms that help your body defend against disease-causing bacteria, viruses, yeast and other dangerous invaders.

By far, two of the most beneficial "edible tools" to promote this intestinal microflora are:

- Cultured vegetables
- Young coconut kefir

But after a decade of watching thousands of people eat their way to better health with the Body Ecology diet, I must confess that I've seen a few hurdles along the way.

For one thing, I know there's work involved in culturing your own vegetables and especially in preparing the young coconut kefir.

And secondly, although nearly everyone who tries it loves young coconut kefir; young green coconuts are still difficult to even *find* in many parts of the country.

And if you can find them, they're often too old anyway (because they are imported). So you end up tossing them out -- a big waste of your money and effort.

Even if you might enjoy the process of creating your young coconut kefir and cultured vegetables like I do, I realize you are likely busy and don't always have time to do it. Sometimes, even when you try your best to stick to the Body Ecology program, the realities of a hectic life can get in your way.

This "inconvenience" factor has prompted many people to take probiotic supplements in order to try to keep up with your body's need for an abundant supply of these friendly organisms.

Unfortunately, probiotic supplement products on the market vary greatly in their potency and effectiveness (as well as their cost).

Many probiotics do not live up to their claims. Some are not even natural.

**But now I have some GREAT NEWS to share with you!**

After evaluating these obstacles to Body Ecology success, we decided to do something about it.

And after (very) extensive effort to get the formulations just right, there is a solution

**An amazing breakthrough that will conveniently and economically help balance your inner ecosystem:**

**Coco-Biotic A New Naturally-Fermented Refreshing Probiotic Drink Made From Young Coconuts**

### **The BRAND NEW Body Ecology Probiotic Liquid Line**

- Coco-Biotic
- [Dong Quai](#)

Delivered in a delicious ready-made format, naturally-fermented Body Ecology probiotic liquids nourish and support your inner ecosystem, quickly and efficiently delivering vital intestinal microflora to your hard-working digestive system.

- Refreshing and naturally carbonated
- Convenient and ready-made - NO preparation required
- Easy to digest
- **VERY economical at 22 or more servings per bottle!**
- Contain all-natural ingredients
- Health promoting
- Low-glycemic

The premier beverage in the new Body Ecology probiotic line **Coco-Biotic** combines the best of both worlds:

**A naturally-fermented drink made from wild-crafted, young green coconuts... *plus* a savvy blend of synergistic probiotics.**

Best of all, **you can enjoy this fresh and delicious beverage anytime, anywhere... and *without any work!***

**Coco-Biotic** is also great for travel. It's ready to go when you are.

Light and refreshing, this sensational probiotic beverage has been getting rave advance reviews from attendees at trade shows.

While **Coco-Biotic** is not exactly the same thing as young coconut kefir and not made in the same way it DOES similarly **embrace the Body Ecology emphasis on fermentation and provide you the amazing range of health benefits.**

I've included **fermented young coconut juice** by design... because of the many benefits we've heard about from young coconut kefir users over the years such as:

- **Improved Digestion**
- **Reduced Sugar Cravings**
- **Greatly Increased Energy**
- **Improved Liver Cleansing**

And I had **Coco-Biotic** manufactured exclusively for those on the Body Ecology by a company based in Australia called Grainfields, a company I've come to trust.

Here's why:

### **All Probiotics Are NOT the Same**

Many probiotic products are synthesized in a laboratory... even worse; many of them are genetically modified. Believe it or not, some probiotics are even made from human bowel waste.

Not **Coco-Biotic**.

The gut-friendly bacteria and yeasts in this delicious beverage are **derived entirely from nature... from organically-certified plant sources.**

**Coco-Biotic** is created from wild-crafted young Thai coconut and utilizes Grainfields proprietary ***FermFlora* natural organic fermentation process.**

And just like you can't judge a book by its cover, you can't judge a probiotic based on slick marketing.

## The Truth Is... Choosing A Probiotic Is NOT A Numbers Game

**IMPORTANT:** Many probiotics boast about how many different strains of beneficial bacteria they include, or the number of colony-forming units (CFUs) they contain.

Unfortunately, these numbers can be misleading.

The bacteria may not be natural to the human GI tract, or even be compatible with each other.

Instead of looking for the most strains or the most CFUs, you must look for how viable and active the cultures are and *how well* they will work in your gut.

**Coco-Biotic** contains a smart blend of beneficial bacteria and yeast specifically chosen to work in a symbiotic or mutually beneficial way.

- Lactobacillus acidophilus
- Lactobacillus delbreukii
- Saccharomyces boulardii
- Saccharomyces cerevisiae

One of the key reasons that **Coco-Biotic** is such a super-probiotic is due to its **bio-availability** as a fermented liquid food, rather than an ordinary capsule supplement.

**This way, the beneficial microflora in Coco-Biotics unique fermented beverage can withstand harsh stomach acids to reach the walls of the intestine and recolonize it more effectively than capsule probiotic supplements.**

Plus, **Coco-Biotic** is rich in B vitamins, minerals and enzymes.

**Coco-Biotic Even Includes "Built-In" Prebiotics the Friendly Bacteria Love to Feed On**

<b>Supplement Facts</b>		
Serving Size: 2 fl. oz. (56mL)		
Servings per Container: 22		
	Amount per Serving	% Daily Value*
<b>Calories</b>	9	
<b>Total Carbohydrates</b>	2g	<1%*
Sugars	1g	+
<b>Protein</b>	<1g	<1%
<b>Sodium</b>	9mg	<1%
<b>Proprietary Probiotic Blend<sup>2</sup></b>	4 billion cfu	
Lactobacillus acidophilus		+
Lactobacillus delbreukii		+
Saccharomyces boulardii		+
Saccharomyces cerevisiae		+

\* Percent Daily Values are based on a 2,000 calorie diet  
\* Daily Value not established

Other ingredients: Filtered water, coconut water, proprietary blend of malt, oats, corn, alfalfa seed, rice, barley, flax seed, mung beans, rye grain, wheat, millet, buckwheat, organic honey

Sugars consumed as part of the Ferm Flora natural organic fermentation process

<sup>2</sup>CFU at time of manufacture

Distributed by: Body Ecology, Inc.  
218 Laredo Drive  
Decatur, GA 30030  
www.bodyecology.com

Manufactured by: Grainfields Australia  
A division of A.G.M. Foods Pty. Ltd.  
A.C.N. 080 343 513  
106 Berrima St. Wynnnum QLD 4178  
Australia. Made in Australia



\*Coco-Biotic is made from organic grains and wild-crafted coconuts that are not sprayed with any chemicals.

Just like you need food to live on, the probiotics require their own food source called pre-biotics.

With **Coco-Biotic**, you don't need to worry about buying additional pre-biotic supplements. That's because **Coco-Biotic** contains the beneficial enzyme-producing yeasts that friendly bacteria love to feed on.

Plus, it contains healthy **fermented grains, which provide natural food for the probiotic bacteria**. Not only that, but the friendly bacteria also feed on the natural sugars from the young coconut water.

So, while I still recommend young coconut kefir as one part of your healing arsenal, you no longer need to feel pressured to have some on hand all the time.

Not when you have this convenient '**all-in-one**' powerful probiotic beverage.

**So try Coco-Biotic today**

**Coco-Biotic bottles contain 22 servings**

**But Does This Product Contain Gluten?** Current research suggests that for persons with celiac disease and gluten-sensitivity the maximum safe level of gluten in a finished product is less than 0.02% (200 parts per million) and possibly as little as 0.002% (20 parts per million). Indeed, for a product to be labeled as "Gluten-Free," Codex Standard allow for up to 200 parts per million gluten content.

Although you see wheat and rye lower down in the ingredient lists for Coco-Biotic and Dong Quai, and wheat, rye and oats for BE Wholegrain, NO gluten was detected in [laboratory tests for Coco-Biotic](#) , only 6 parts per million was detected in [lab tests for Dong Quai](#) , and only 7 parts per million was detected in [lab tests for BE Wholegrain](#) (which is all WAY below the rigorous 20 parts per million or less threshold the FDA is pushing for to label a product "Gluten-Free.")

Aside from the fact that there are minimal amounts of these grains in [Coco-Biotic](#), [Dong Quai](#), and [BE Wholegrain](#), the fermentation process actually breaks down the gluten; gluten strains normally bind in the body, but fermentation breaks it down so it won't! That means those with gluten-sensitivities may actually have their digestive systems improved and long-term their gluten-tolerance raised by these products!