We produce ZOE probiotic concentrates for the health and wellness of our loved ones

ZOE – from ancient greek Zωή - a **Live**



ZOE - universal probiotic food concentrates of deep processing (fermentation) on a completely plant basis



ZOE affects:







and the gastrointestinal tract



The microbiota

Proven Benefits of Multiple Ingredients in One Product

• The benefits of fermentation products, fermented milk products, probiotics, prebiotics and polyphenols, metabiotics, antioxidants, digestive enzymes, minerals, vitamins in **one balanced biological probiotic concentrate** ZOE based **on plant raw materials** of deep processing (fermentation).





High efficiency 7 in 1

- 1. Active Probiotics
- 2. Prebiotics (betaglucans, dietary fiber, polyphenols)
- 3. Postbiotics (metabiotics)
- 4. Natural sorbents and detoxifying agents
- 5. Digestive Enzymes
- 6. Bioavailable Minerals
- 7. Antioxidants and bactericides

ZOE is a unique, effective and affordable product

No other product has such a wide range of positively acting components and properties

- 1. Heals the microbiota;
- 2. Improves the gastrointestinal tract;
- 3. Actively aids in digestion;
- 4. Enriches food with essential nutrients;
- 5. Comprehensively improves the work and well-being of the whole organism.



Benefits of Fermented Foods from Common Meals

- Fortified with nutrients;
- Minerals;
- Amino acids;
- Dietary fiber;
- Beneficial bacteria;
- Vitamins.
- + Help assimilation and digestion
- + Benefits of microbiota



The usage of ZOE and probiotic food

Normalizes Digestion

Without constipation and heaviness

Stimulates Microbiota and

Suppresses harmful flora

- Increases the digestibility of food and its nutritional value for the body
- Enriches with Essential Nutrients Supplements food with natural nutrients

ZOE is involved in the digestion of food and improves its properties

Probiotic food with ZOE affects the microflora of the gastrointestinal tract, the functioning of the entire gastrointestinal tract, and the food itself is easily digestible and has a high nutritional value.

HOW IT WORKS





ZOE is Food Probiotic Concentrates

- One teaspoon is enough;
- Useful for all ages from birth;
- Combines with and complements diets, including vegan and raw food diets;
- Combines with courses of treatment and medication (oncology, gastritis, diabetes, etc.).

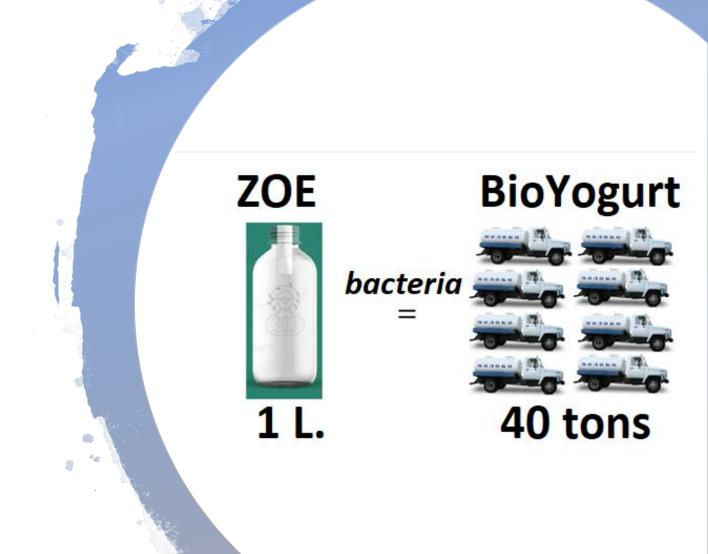


Benefits of Fermented Foods from Common Meals ZOE

- Deeply processed plant materials without gluten and GMOs;
- Completely natural and safe;
- Can be added to food and drinks or
- Use as an effective starter / fermentation starter.

Our mission is to affordably improve the quality of life with effective organic products

- Affordable cost per serving;
- Suitable for regular use;
- ZOE is not a medicine or dietary supplement, it is safe (overdose is excluded - excess is absorbed like regular food);
- It's simple to take out!



Technologies and team competencies Probioducts





Clinical
observations and
cooperation with
a network of
Bioacoustic
Correction Clinics
in Russia



A team of researchers, microbiologists and doctors from Russia



our production is located in an ecologically clean region of Russia With ZOE We will help many people in need by improving their quality of life

- Gastrointestinal problems constipation, diarrhea;
- Microbiota disorders and dysbiosis;
- Weight and metabolic problems;
- Pregnant women;
- Children during the growth period;
- Low Hemoglobin;
- Diabetes and high sugar;
- Gastritis / peptic ulcer disease;
- Strengthening the immune system;
- Neurology and Autism;
- Chronic fatigue;
- Healthy people.

- In case of poisoning;
- During the course of treatment of oncological diseases;
- Heartburn and acidity;
- Poor digestibility of food;
- Aged people;
- Skin problems;
- Postcoid syndrome;
- Vegan / Raw Foodists;
- Liver problems;
- Athletes;
- COVID rehabilitation;
- Fermentation.



Read more at

https://probioducts.info ПРОБИОДУКТЫ.РФ

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