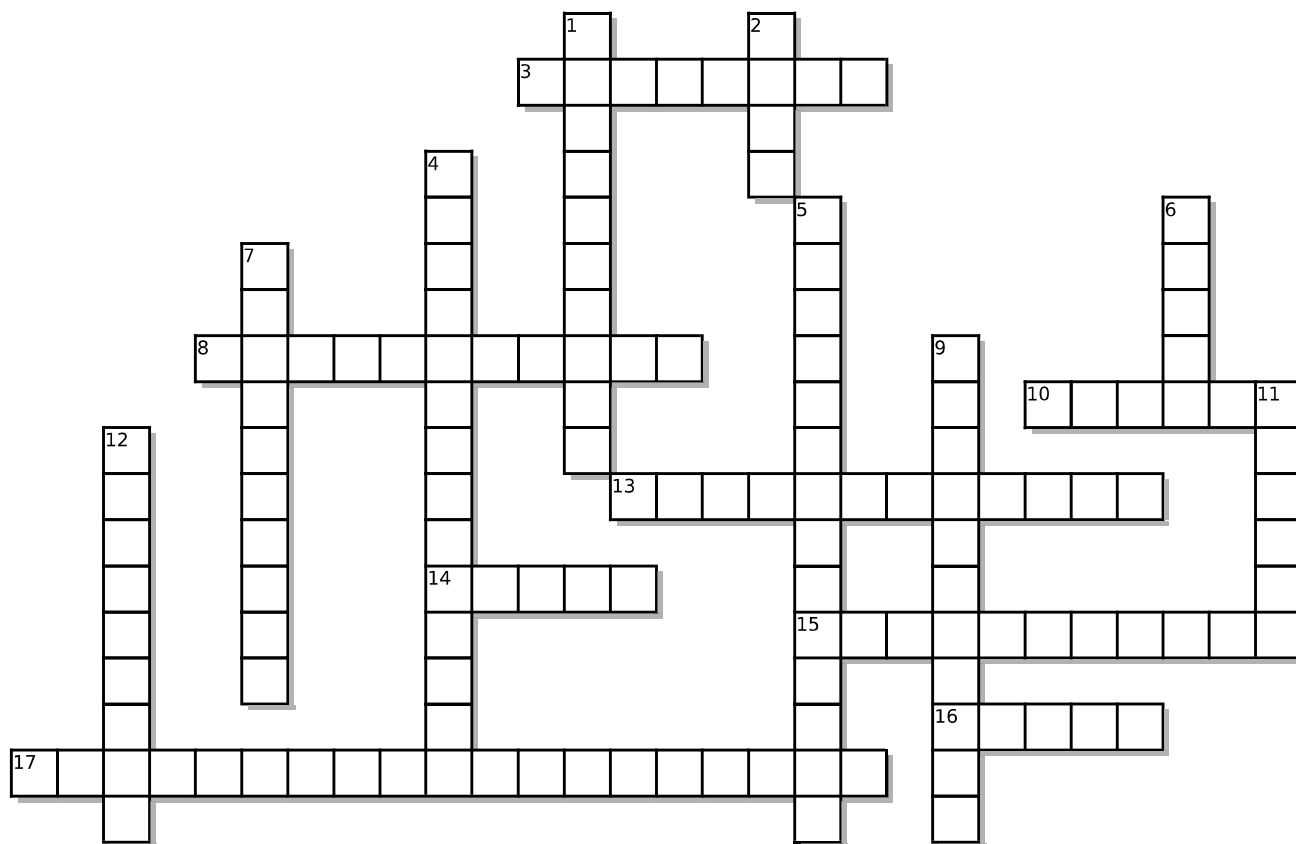


PUZZLED BY PROBIOTICS?

DISCOVER THE DR. OHHIRA DIFFERENCE!™

**ACROSS**

- 3 Award-winning Japanese microbiologist
- 8 Health promoting metabolites nutrients produced by the probiotics during the fermentation process
- 10 Music played to Dr. Ohhira's Probiotics during fermentation
- 13 A process in which bacteria break down foods into usable nutrients that promote better health
- 14 Dr. Ohhira's proprietary strain that is 6.25 times stronger than any other Lactic Acid Bacteria known to bacteriologists
- 15 Requiring no refrigeration
- 16 Number of years Dr. Ohhira's Probiotics are fermented
- 17 Concentrated nutrients from fruits, vegetables, mushrooms & seaweed

DOWN

- 1 Fiber and food ingredients that stimulate the growth and activity of friendly bacteria
- 2 State of beneficial bacteria encapsulated in Dr. Ohhira's Probiotics
- 4 The reason Dr. Ohhira's Probiotics is so successful
- 5 Dr. Ohhira's capsule that assures delivery to the GI Tract
- 6 The collective bacteria and other microorganisms that inhibit the outside and inside surfaces of people
- 7 Live friendly bacteria (live microorganisms) that promote health
- 9 Nutrients made by probiotics containing pH balancing organic acids, vitamins, minerals, and amino acids.
- 11 Number of bacterial strains used in Dr. Ohhira's Probiotics
- 12 The body's system process that breaks down and absorbs food & nutrients.

WORD BANK: ACID-RESISTANT, DIGESTION, DROHHIRA, FERMENTATION, FLORA, LIVE, METABOLITES, MOZART, POSTBIOTICS, PREBIOTICS, PROBIOTICS, RETAILPARTNERS, SHELFSTABLE, TH-10, THREE, TWELVE, WHOLEFOODSUPPLEMENT