Kefir: fermented milk with strawberry

Biotiful Gut Health products have been enjoyed by UK consumers for over 10 years.

Based on the traditional 2000-year old recipe, our kefir drinks are crafted by fermenting high quality British milk with an authentic blend of live cultures.

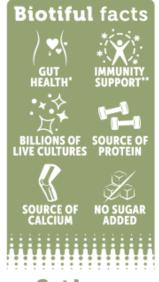
Biotiful kefir drink is delicious. creamy and light, and ideal for the whole family.

Enjoy it as a drink, as a snack, or poured onto cereals.

Have you tried kefir yogurt?



*Biotiful Kefir is a source of calcium which contributes to the normal function of digestive enzymes. **Biotiful Kefir is a source of vitamin B12 which supports the normal functioning of the immune system.



Gut happy, everyday

Find out more here



biotifulguthealth.com @@@@@biotifulguthealth



Nutritional information

Typical Values	Per 100ml	1 serving (250ml)
Energy kcal (kJ)	65 (273)	164 (688)
Fat (g)	2.6	6.5
of which saturates (g)	1.9	4.7
Carbohydrates (g)	7.1	18
of which sugars*** (g) 5.1	13
Protein (g)	3.3	8.3
Salt (g)	0.09	0.23
Vitamins and	% of reference	
Minerals	intake per 100ml	Per 100ml
Riboflavin B2 (mg)	9%	0.12
Vitamin B12 (µg)	8%	0.19
Calcium (mg)	12%	98
Phosphorus (mg)	10%	69

***Contains naturally occurring sugars.

Ingredients: Pasteurised Cow's Milk (88%) fermented with Live Kefir Cultures†, Strawberry Puree (4%), Fruit Extract (Apple, Carob, Grape), Elderflower Extract, Stabiliser (Pectin), Lemon Concentrate, Natural Flavouring. † Includes: Bifidobacterium, Lactobacillus acidophilus,

Lactobacillus casei, Lactobacillus rhamnosus.

For Allergens: See ingredients in **bold**.

Use by date: Please see bottle neck. Storage: Keep refrigerated at 1-5°C. Shake well before opening and consume within 3 days of opening.

Made in the UK for Biotiful Dairy Ltd:

UK: PO Box 55560, London, SW7 9DJ. EU: 3rd Floor Ulysses House, Foley Street, Dublin 1, Ireland.

1 litre 😑 4 portions per bottle





BCST1LTLAB-03

Recycle