

HOWARU®



HOWARU for professionals

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HOWARU® Dophilus - *Lb. acidophilus* NCFM®

Human clinical studies

NCFM, NCK56, NCK45, N2, RL8KR, RL8KS and RL8K are essentially identical strains, as indicated by identical chromosomal DNA fragment patterns. N2 was selected by Marschall Products from NCFM as a smooth, bile resistant colony. RL8KS was selected similarly in Dr. Todd Klaenhammer's laboratory from parent culture RL8K. NCK45 is a Klaenhammer laboratory designation for NCFM, and NCK56 is a Klaenhammer laboratory designation for NCFM/N2.

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