

LACTO-LIFE

TO BE HEALTHY & TO BE HAPPY!



LACTO CENTER

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LACTO-LIFE is the idea to make LACTO and use it for many applications in our life. So, what is LACTO?

LACTO?! LACTO or Homemade Probiotics is a sour, sparkling and fermented liquid that contains Lactobacillus, yeast and a great variety of bacteria & nutrients.

It's ALIVE!

COMPONENTS LACTO has **60** kinds of nutrients and

more than **80** kinds of bacteria.



It's HARMONY!

FUNCTIONS

1. Improves Intestinal Flora
2. Antioxidant
3. Nutritional Supplement
4. Disinfectant & Antiseptic
5. Decomposition & Cleansing



6. Detoxification
7. Synthesis
8. Skin & Hair Care
9. Aphrodisiac & Brain Care
10. Deodorization

It's MAGICAL!

LACTO APPLICATIONS!?

Probiotics	Dishwashing	Skin Care	Genital Care	Baby Care	Deodorization 2
Antioxidant	Cleaning 1	Shower & Hair Care	Deodorization 1	Elderly Care	Compost
Supplement	Cleaning 2	Bath	Excretion	Brain Care	Gardening
Bio cleaner	Laundry	Dental Care	Athletes Feet	Aphrodisiac In	Animal Care
Cooking 2	Drying & Ironing	Eye, Nose, & Ear Wash	Wound Treatment	Aphrodisiac Ex	Rust Off

It's EFFECTIVE, USEFUL and PRACTICAL!

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Why can we use LACTO in many ways?! Here are the **8 REASONS**. Let's check them out!

1. Bacteria is EVERYWHERE on this planet!



Land, sea and sky, plants and animals including humans, we are all covered by bacteria. **Lactic Acid Bacteria (LAB)** can be found everywhere!

2. WE are bacteria!

Skin Face:

10 - 1million/cm²,
pH5.5

Mouth:

100million/1ml saliva,
Total 10 billion-1 trillion,
400 types including **LAB**,
"Kiss" passes 200million

Women's Genital:

Protected by acid (pH4.7)
from **LAB** (Doderlein)

Weight of bacteria in our body: 1-2Kg

AMOUNT ON OUR BODY

Our Body Cells: 60 trillion
Our Bacteria: **600 trillion**

Nipple: 1 million/cm²
Grows in baby's intestine
through mother's milk

Intestine: 100 trillion,
Bacterial Flora with **LAB**
supports immune and
digestive systems



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4. We have been eating bacteria FOR CENTURIES!



Bacteria is present in traditional fermented foods, such as yoghurt, cheese, bread, pickles, alcohol, Sake, Miso, soy sauce, etc. **LAB** is one of the most famous bacteria in fermented food!



5. We use bacteria WITH SCIENCE!

Ideas and technologies in industries and in public uses:

1. Agriculture
2. Aquaculture
3. Animal Husbandry
4. Water Treatment & Recycling
5. Food Industry
6. Garbage Treatment
7. Public Hygiene

LAB is one of the most popular bacteria!



6. LACTO is SAFE!

LACTO is made from organic ingredients. Bacteria from organic brown rice is safe, clinically proven by traditional fermented foods. When LACTO is dominated by **LAB**, acid level becomes under pH 3.6 (very sour). No pathogen or harmful bacteria can survive.



8. Potential of LACTO is INFINITE!

LACTO means more production, value and profit. LACTO can be used for the family, community & global environments.

The potential of LACTO can be infinite through the autonomy and creativity of individuals!



7. LACTO is CHEAP and EASY to make!



Cost of LACTO = Less 1\$/L
(*1 - 10Billion **LAB**/L)

We can easily make LACTO with 4 ingredients, 3 tools and 4 steps in only 5 days! Everybody can start!

1

3. Brown Rice is the BEST ingredient!

Brown Rice is one of the most beneficial and nutritional plants seed. In LACTO, there is a great harmony of nutrients and bacteria extracted from brown rice.

