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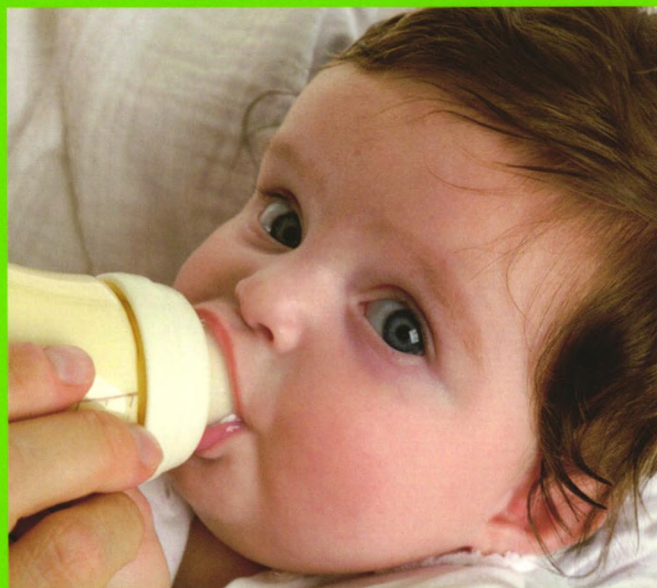
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- 协作您的研发计划

提升消费者健康

- 改善肠道健康
- 增强免疫力
- 强效促进益生菌增长
- 7天有效改善肠胃



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- 专利技术，临床验证
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