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(57) Abstract:

The present invention relates to probiotic gummy compositions formulated using natural ingredients including honey, yogurt, strawberries, blueberries, raspberries, and neem leaves. These gummies provide a synergistic combination of probiotics, prebiotics, antioxidants, and antimicrobial agents designed to support gut health, enhance skin clarity, and boost overall immunity. The gummies deliver live probiotic cultures from yogurt, prebiotic nourishment from honey, and a potent blend of antioxidant-rich berries and detoxifying neem extract. The formulation is free from synthetic preservatives, refined sugars, and animal-derived gelatin, making it suitable for health-conscious and vegan consumers. The invention offers a convenient, palatable, and effective supplement to maintain digestive health, reduce skin inflammation, and improve nutrient absorption. The composition is prepared through a method that preserves probiotic viability and ensures the bioavailability of active ingredients.

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