

## ***GREAT NEWS!!***

### ***BRAVO KIT FOR MILK HAS BEEN UPGRADED***

Starting from July 2023 we at Silver Spring Sagl, Switzerland, have introduced several upgrades to the Bravo Kit for Milk, one our most successful products designed more than ten years ago by Dr. Marco Ruggiero.



Bravo Kit for Milk is the Do-It-Yourself Kit for the homemade preparation of a highly fermented milk/colostrum product (Bravo yogurt) and it contains three different components:

1. Culture Starter
2. Probiotic Complex Supplement
3. Bovine Colostrum Supplement

Culture Starter did not undergo any change.

Probiotic Complex Supplement underwent changes of the color of its label (that now has a green stripe at the top) and of the color of the packaging that now has green corners. These little changes are intended to help our Customers distinguish well the three components of the Bravo Kit for Milk and avoid any confusion.

The main and most important upgrade concerns the **Bovine Colostrum Supplement**.

This component was, and still is, a blend of bovine colostrum, medium chain triglycerides and sunflower lecithin. We have been using for many years bovine colostrum sourced from the most advanced top-quality companies in the US; however, in order to further make Bravo Kit for Milk even more valuable and in order to align it with its ready-to-use counterpart (that is the Freeze-Dried Bravo capsules) we have decided to change the source of colostrum and to go one step further.

Therefore, starting from July 2023 we are using **Swiss organic** bovine colostrum while the rest of the blend (medium chain triglycerides and sunflower lecithin) remains untouched.

Colostrum is a live food and, as you can easily guess, its functional characteristics and organoleptic properties such as color, taste, and texture, depend on a number of factors ranging from the quality of the grass eaten by the cows to the overall well-being of the animals. Healthy cows in a healthy environment, as it is the case for our free-ranging Swiss cows, produce the best colostrum in the world.

Because of this, our Swiss colostrum has a **more intense yellow color** due to the high levels of beta-carotene, a natural antioxidant, that is abundant when the cows are free to eat the uncontaminated grass of the Swiss pastures. In addition to beta-carotene, our colostrum also contains **high levels of other nutrients** that contribute to its more intense color. Among these, Vitamin A, Zinc, Lactoferrin, Iron, immunoglobulins, and the Gc-protein. For example, lactoferrin, an iron-binding protein that boosts the immune system and has anti-inflammatory properties, is yellow when bound to the iron normally present in colostrum.

Our Swiss colostrum when is freeze dried, as in the Bravo Kit for Milk it's fluffier in comparison to other types of colostrum, and it has a peculiar taste. This explains any difference (such as the **more intense color** and **oilier texture**) that you might observe in comparison with the past when using this upgraded component of Bravo Kit for Milk for the preparation of Bravo yogurt.

So, now we can say that colostrum used for ALL our Bravo products has **certified organic** quality and it is collected exclusively from Swiss farms **Bio Suisse** certified.



**Bio Suisse has very strict agricultural guidelines.** Feeding, fertilization, hygiene regulations and the use of hormone and drugs are regulated and checked regularly. These standards form the framework for our suppliers and they are approved through annual audits by the Swiss Health Authority. As a manufacturer, we demand that each cow must be absolutely free from antibiotic treatments for at least one year. Preventive administration of antibiotics as food additives in conventional farming is a major problem in the food chain; Bio Suisse strictly prohibits this detrimental use of antibiotics as well as the use of hormones.

All our suppliers are organic and **Demeter-certified** farmers who adhere to the guidelines and regulations of Bio Suisse which are the strictest in the world. Demeter-certified products are produced and processed in a holistic manner, in harmony with nature. This means that conditions are right for people, animals, plants and soils alike and their life forces can unfold in an ideal way. Moreover, Demeter holdings rely on homoeopathic medication for the treatment of sick animals and in cropping they use their own special preparations. In processing, much emphasis is placed on ensuring that the products retain as many of their natural qualities as possible. The Demeter label is recognized worldwide.



We hope that our efforts to upgrade Bravo Kit for Milk meet your expectations; we are fully available to provide any further information and detail that you might wish to have.

Silver Spring Sagl Team

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