

**Ingredients:** White Cheddar Cheese, Monterey Jack Cheese, Swiss Cheese, Wysong Whole Salt™, Protease, Amylase, Lipase, Cellulase, *Enterococcus faecium*, *Lactobacillus acidophilus*, *Lactobacillus bifidus*.

**Directions:** Sprinkle onto or mix with foods such as popcorn, garlic toast, vegetables, salads, potatoes, pasta, etc.

**Note:** Enzymes are fragile and can be destroyed by heat. Allow foods to cool before adding Cheezye Seasoning. Refrigerate or store in a cool, dry place.

**Probiotic and Enzyme Activity:**

a-Galactosidase .....	37.5 GALU		
<i>Enterococcus faecium</i> .....	1.4 billion CFUs		
<i>Lactobacillus acidophilus</i> .....	1.4 billion CFUs		
<i>Lactobacillus bifidus</i> .....	1.4 billion CFUs		
Amylase .....	8500 U	Protease .....	24000 U
Lipase .....	7200 U	Cellulase .....	80 U



**Cheezye™**

**SEASONING**

A natural seasoning containing natural cheese, food enzymes, digestive cultures, and over 74 naturally complexed minerals.

NET WT. 3 oz. (85 gm.)

**Cheezye Seasoning** contains Wysong Zymase™, a concentrated blend of digestion-enhancing food enzymes from vegetarian sources, to help replace those found in fresh foods that may have been lost during processing, and friendly digestive cultures similar to those found in yogurts. **Cheezye** also contains Wysong Whole Salt™ with over 74 naturally chelated minerals exactly as they are found in nature.

**WYSONG CORPORATION**

7550 Eastman Avenue

Midland, MI. 48642

(989) 631-0009

[www.wysong.net](http://www.wysong.net) • [wysong@wysong.net](mailto:wysong@wysong.net)

