

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.

Probiotic and Enzyme Activity:

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



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

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.

KEEP TIGHTLY SEALED, FREEZE, REFRIGERATE,
OR STORE IN A COOL, DARK PLACE.

WYSONG CORPORATION
7550 Eastman Avenue
Midland, MI 48642

(989) 631-0009
www.WysongHealth.net
wysong@wysong.net