

### Food Safety



Live lactic probiotic bacteria in powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

Do not contain allergens according to European Regulation 1169/2011.

### Stability in powder



**Bfb1** is a **totally stable** strain at 20°C when correctly formulated in a sachet or capsule.

Duration (Months)	20°C		25°C / 60% RH	
	Viability (CFU/g)	Billion(s) per unit	Viability (CFU/g)	Billion(s) per unit
0	6.1E+09	43	6.1E+09	43
3	7.3E+09	51	7.2E+09	50
6	6.9E+09	48	8.5E+09	59
9	5.5E+09	38	5.2E+09	36
12	-	-	6.1E+09	43
18	8.2E+09	57	7.4E+09	52
24	6.4E+09	45	5.6E+09	39

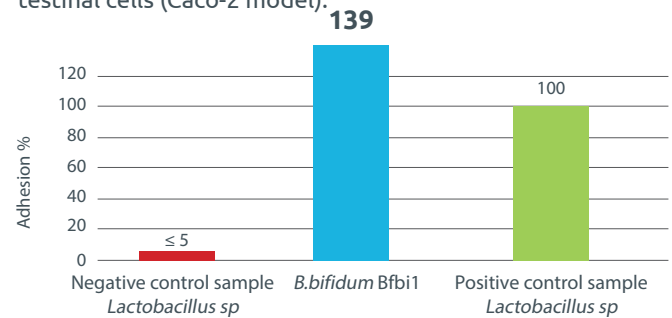
UFC : Unité Formant Colonie; HR : Humidité Relative

**More than 75% of the initial viability is still present after 2 years storage at 25 °C.**

### Intestinal mucosa adhesion



**Bfb1** adheres **very efficiently** to the surface of human intestinal cells (Caco-2 model).



### Production of antimicrobial substances



**Bfb1** produces a **significant** quantity of hydrogen peroxide.

### Immunomodulatory properties



**Bfb1** has an *in vitro* **immunostimulant** immune profile (PBMc model, peripheral blood mono nuclear cells).

