

Food Safety



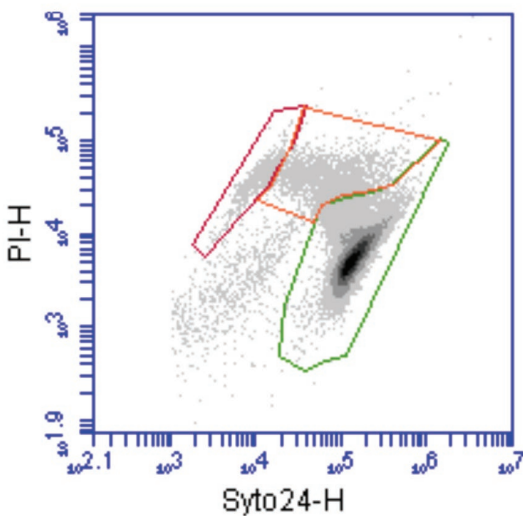
Live lactic probiotic bacteria in a powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

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

Viability



Flow cytometry is used to analyse cell viability, one by one, with the help of a fluorescent compound, tracer of **Bfla1**'s membrane's integrity.



2 % of dead cells
4 % of damaged cells
94 % of live cells

Stability in powder



Correctly formulated in a sachet or capsule, **Bfla1** is a **particularly stable** strain at room temperature :

Duration (months)	20°C		25°C / 60 % RH	
	Viability (CFU/g)	Billion(s) per unit	Viability (CFU/g)	Billion(s) per unit
0	8.3E+09	58	8.3E+09	58
3	1.0E+10	70	4.5E+09	32
6	6.9E+09	48	7.1E+09	50
9	9.1E+09	64	6.9E+09	48
12	8.8E+09	62	7.7E+09	54
18	7.6E+09	53	5.4E+09	38
24	6.2E+09	43	4.7E+09	33

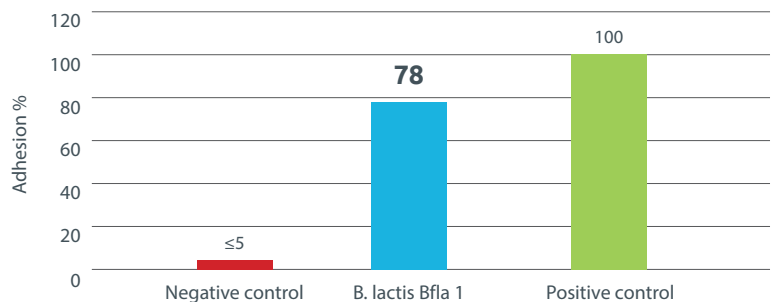
CFU: Colony Forming Unit ; RH: Relative Humidity

More than 2/3 of the initial viability is still maintained after two years of storage at 20 °C

Intestinal mucosa adhesion



Bfla1 adheres **very efficiently** to the surface of human intestinal Caco-2 cells:



This technical information is supplied to inform our clients and may be modified at a later date. Additional information and the experimental protocols of the in vitro evaluation of probiotic properties used are available upon simple request.