

## Food Safety



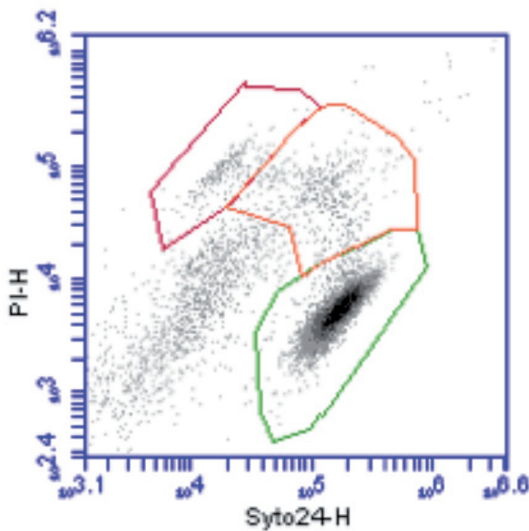
Live lactic probiotic bacteria in a powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

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 **Lbac2** membrane's integrity.



2 % of dead cells  
7 % of damaged cells  
91 % of live cells

## Stability in powder



Correctly stabilised in a sachet or capsule, **Lbac2** is a **particularly stable** strain at room temperature.

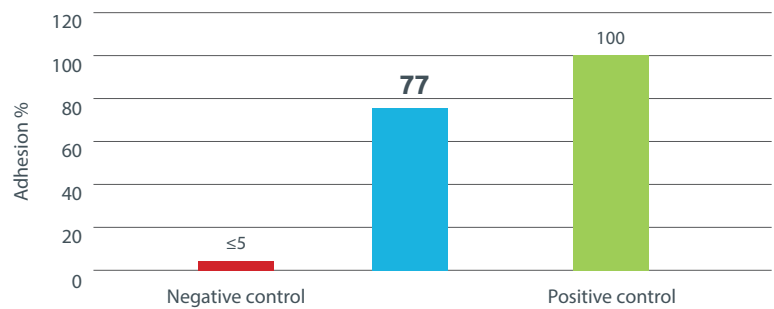
Duration (months)	20°C		25°C / 60 % RH	
	Viability (CFU/g)	Billion(s) per unit	Viability (CFU/g)	Billion(s) per unit
0	1.8E+09	13	1.8E+09	13
3	1.9E+10	15	1.5E+09	11
6	1.5E+09	11	1.5E+09	11
9	1.7E+09	11	1.1E+09	8
12	1.5E+09	11	1.2E+09	8
18	1.4E+09	10	1.3E+09	9
24	1.3E+09	10	9.6E+08	7

More than 75% at 20 °C and more than 50% at 25 °C of the initial viability is still maintained after 24 months of storage.

## Intestinal mucosa adhesion



**Lbac2** adheres **very effectively** to the surface of Caco-2 cells (human intestinal cells):



## Production of antimicrobial substances



**Lbac 2** produces a **significant amount** of hydrogen peroxide.

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.