

Food Safety



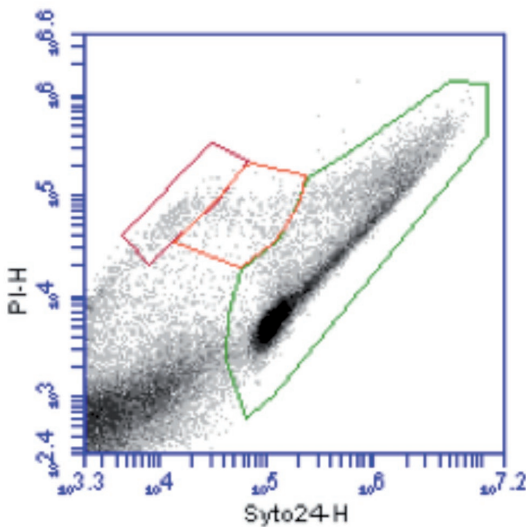
Live lactic probiotic bacteria in a powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

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 **Lbga1** membrane's integrity.



- 1 % of dead cells
- 2 % of damaged cells
- 97 % of live cells

Stability in powder



Correctly formulated in a sachet or capsule, **Lbga 1** is a **perfectly 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	1.6E+10	112	1.6E+10	112
3	9.5E+09	67	1.0E+10	70
6	9.3E+09	65	9.7E+09	68
9	1.0E+10	70	1.0E+10	70
18	1.1E+10	77	9.6E+09	67
24	1.3E+10	91	1.2E+10	84

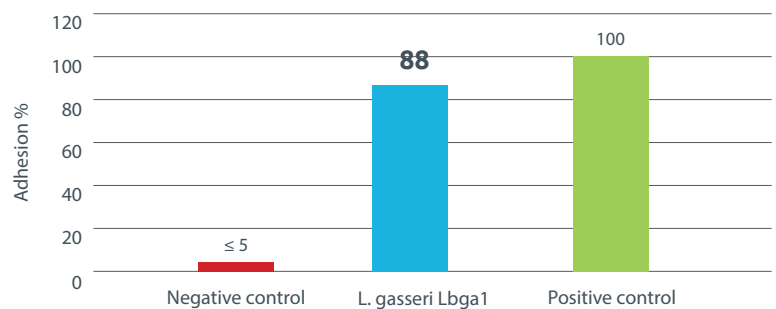
CFU: Colony Forming Unit ; RH: Relative Humidity

75% of the initial viability is still maintained after 2 years of storage at 25 °C

Intestinal mucosa adhesion



Lbga1 adheres **very well** to the surface of Caco-2 cells (human intestinal 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.