

Food Safety



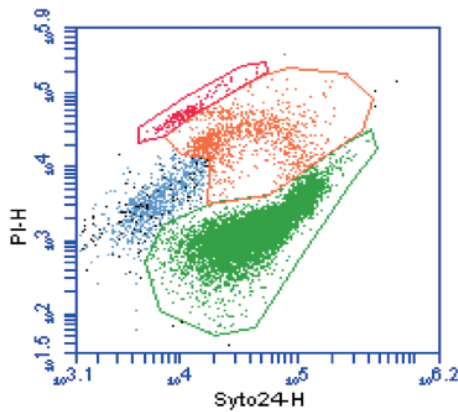
Live lactic probiotic bacteria in powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

This product may contain traces of soy and milk and products thereof 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 the integrity of **Lbpa1**'s membrane.



- 2 % of dead cells
- 10 % of damaged cells
- 88 % of live cells

Stability in powder



Lbpa1 is a particularly stable strain at 20°C and 25°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	1.4E+10	98	1.4E+10	98
3	9.8E+09	69	9.8E+09	69
6	9.3E+09	65	8.1E+09	57
9	8.8E+09	62	8.0E+09	56
12	8.8E+09	62	8.1E+09	57
18	9.3E+09	65	6.1E+09	43
24	1.0E+10	70	6.5E+09	46

CFU: Colony Forming Unit ; RH : Relative Humidity

Around 70% of initial viability is still present after 2 years' storage at 20°C.

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

Production of antimicrobial substances



Lbpa1 inhibits the growth of pathogenic micro-organisms in agar medium.

Pathogen	Result
<i>Escherichia Coli</i>	I
<i>Salmonella typhimurium</i>	I
<i>Listeria monocytogenes</i>	I
<i>Clostridium perfringens</i>	I

R = Resistant; S = Susceptible; I = Intermediate

Immunomodulatory properties



Lbpa1 has an *in vitro* intermediate immune profile (PBMC model, peripheral blood mono nuclear cells).

