

Food Safety



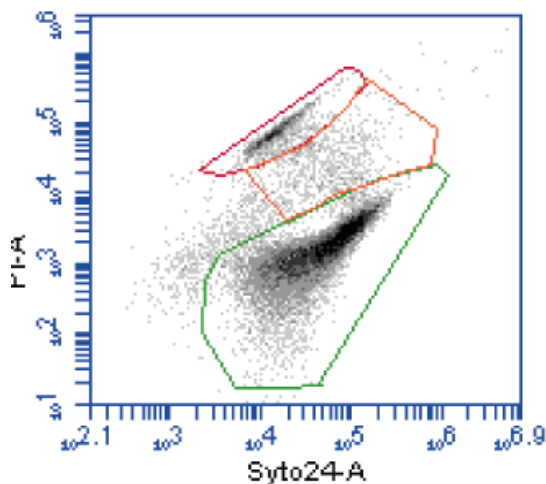
Live lactic probiotic bacteria in a powder form, commonly used by the food industry and perfectly safe for human consumption in food supplements. This species figures on the EFSA's list of micro-organisms used in food (QPS "Qualified Presumption of Safety list" 2013).

This product may contain traces of 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 **Lbpl2** membrane's integrity.



8 % of dead cells
5 % of damaged cells
87 % of live cells

Stability in powder



Lbpl2 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	9.5E+09	66	9.5E+09	66
3	8.6E+09	60	7.4E+09	52
6	7.6E+09	53	7.7E+09	54
9	6.8E+09	48	8.0E+09	56
12	7.5E+09	52	7.4E+09	52
18	7.7E+09	54	8.7E+09	61
24	7.2E+09	50	7.3E+09	51

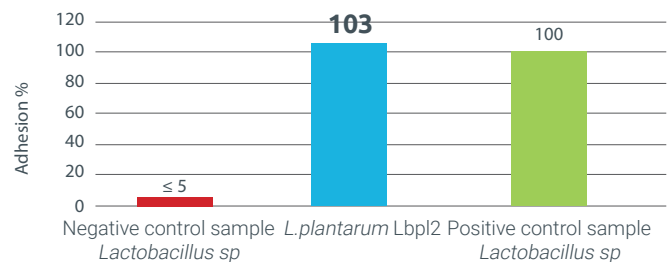
CFU: Colony Forming Unit ; RH: Relative Humidity

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

Intestinal mucosa adhesion



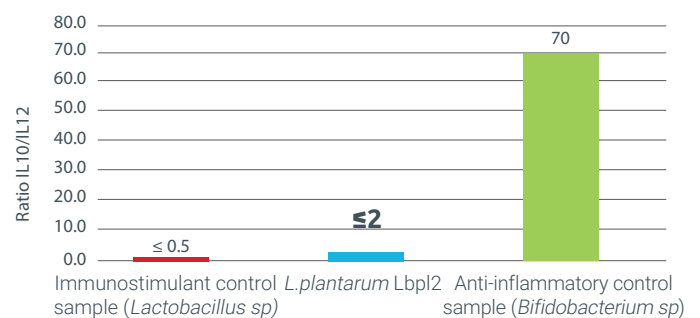
Lbpl2 adheres **very efficiently** to the surface of human intestinal cells (Caco-2 model).



Immunomodulatory properties



Lbpl2 has an *in vitro* immunostimulant immune profile (PBMC model, peripheral blood mono nuclear 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.