

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).

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

Stability in powder



Lcla1 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	9.5E+09	67	9.5E+09	67
6	8.3E+09	58	6.8E+09	48
9	6.8E+09	48	5.6E+09	39
12	7.8E+09	55	6.4E+09	45
18	6.7E+09	47	6.3E+09	44
24	7.0E+09	49	5.8E+09	41

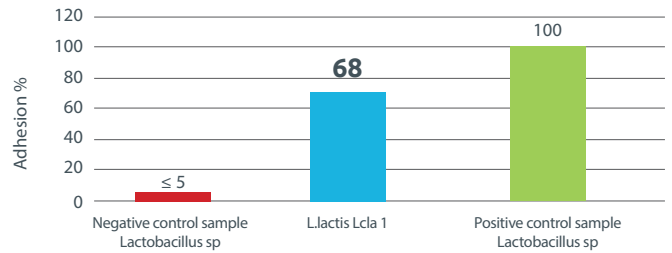
CFU: Colony Forming Unit ; RH: Relative Humidity

60% of the initial viability is still present after 2 years storage at 25 °C.

Intestinal mucosa adhesion



Lcla1 adheres well to Caco-2 cells' surface (human intestinal cells).



Production of antimicrobial substances

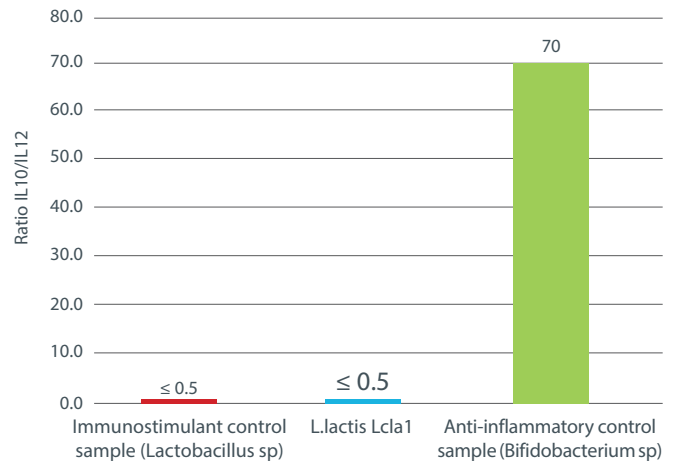


Lcla1 produces a significant quantity of hydrogen peroxide.

Immunomodulatory properties



Lcla1 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 *in vitro* experimental protocols are available upon simple request.