

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 milk and products thereof according to European Regulation 1169/2011.

Stability in powder



Scth1 is a **very stable** strain at 20°C when correctly formulated in a sachet or capsule.

Duration (Months)	4°C		20°C	
	Viability (CFU/g)	Billion(s) per unit	Viability (CFU/g)	Billion(s) per unit
0	1.2E+10	84	7.2E+09	50
3	1.2E+10	82	8.4E+09	59
6	1.0E+10	72	7.8E+09	55
9	-	-	7.0E+09	49
12	-	-	4.8E+09	34
18	-	-	5.6E+09	39
24	-	-	4.3E+09	30

CFU: Colony Forming Unit ; RH: Relative Humidity

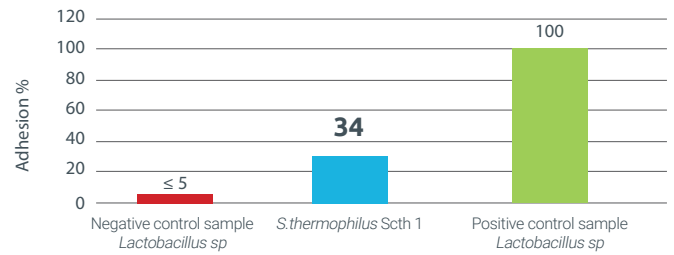
60% of the initial viability is still present after 2 years storage at 20 °C.

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.

Intestinal mucosa adhesion



Scth1 adheres **correctly** to Caco-2 cells' surface (human intestinal cells).



Immunomodulatory properties



Scth1 has an *in vitro* **immunostimulant** immune profile (PBMC model, peripheral blood mono nuclear cells).

