

Health & Wellness

Functional Ingredients for Foods & Beverages



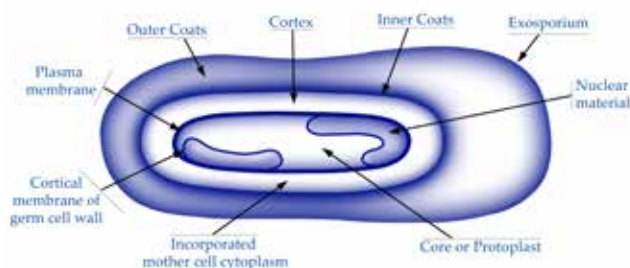
BACILLUS COAGULANS

Room-temperature stable probiotic

Documented clinical effectiveness

A versatile probiotic, with documented clinical effectiveness. It is gram positive, indole negative, rod shaped bacteria with terminal spores which produces L(+) Lactic Acid only. Its' naturally microencapsulated form creates greater stability and helps to proliferate within the GI tract. It is an extremely fastidious organism, growing optimally at 30°C to 37°C & optimum pH in the range 5.5 to 6.2.

Bacillus Coagulans



Health & Wellness

Functional Ingredients for Foods & Beverages

Stable
LactoSpore®
Probiotic

BACILLUS COAGULANS

Self-Affirmed: December 2008

250 million CFU spores/person/day is safe

- ✓ Baked Goods
- ✓ Breakfast Cereals
- ✓ Other Grains
- ✓ Fats & Oils
- ✓ Milk Products
- ✓ Cheese
- ✓ Frozen Dairy
- ✓ Soft Candy
- ✓ Confectionery & Frosting
- ✓ Gelatins & Puddings
- ✓ Soups
- ✓ Snack Foods
- ✓ Non-alcoholic Beverages
- ✓ Imitation Dairy Products
- ✓ Hard Candy
- ✓ Sugar Substitutes
- ✓ Instant Coffee & Tea