

Probiotics for beverages



Probiotics are traditionally found in fermented dairy foods such as yoghurts and kefir. Most commercially available strains are well suited to survive the conditions these products provide. Non-dairy products, such as fruit juices and beverages, represent a much harsher environment and demand very robust bacteria and technical expertise. Probi's well documented and robust strains support attractive probiotic, non-dairy consumer products.

A solution for every application

LP299V® (*Lactobacillus plantarum* 299v) and Probi® Plantarum 6595 can be found in nature. *L. plantarum* is one of the primary lactic acid bacteria naturally found in fermented vegetables such as sauerkraut, making them a perfect match for a fruit beverage brand that wants to add probiotic health benefits to its offering.

Probi Digestis®, Probi FerroSorb® and Probi® Plantarum 6595 are well suited for fruit drinks, fruit juices and smoothies, fruit and vegetable-based probiotic shots as well as sparkling probiotic beverages such as kombucha and water kefir. They can also be added to fortified beverages such as recovery drinks or perhaps coconut/plant water.

Suitable product applications and probiotic dosing levels

	PROBI PRODUCT	DOSE PER SERVING	FRUIT DRINK	FRUIT AND VEGETABLE SHOT	SMOOTHIE	SPARKLING BEVERAGE
PREMIUM	Probi Digestis®	10 ¹⁰ CFU	(200 ml/serving) Batch size: 2000L/ 528 gal.	(80 ml/serving) Batch size: 2000L/ 528 gal.	(330 ml/serving) Batch size: 2000L/ 528 gal.	(500 ml/serving) Batch size: 2000L/ 528 gal.
	Probi FerroSorb®	10 ¹⁰ CFU	1000 x 10 ¹¹	200 x 10 ¹¹	600 x 10 ¹¹	400 x 10 ¹¹
SELECT	Probi® Plantarum 6595	10 ⁹ CFU	100 x 10 ¹¹	200 x 10 ¹¹	60 x 10 ¹¹	40 x 10 ¹¹

The probiotic dosage level is an indication and will depend on final product formulation, shelf life requirements, distribution temperature and processing conditions.

Probi expertise

To obtain all the advantages that the probiotic bacteria can bring it is necessary to keep the probiotics alive during the product's shelf life without negatively impacting the flavor. A fruit beverage with probiotics has a shelf life of 40–90 days at refrigerated temperatures. With Probi's effective fermentation step, the bacteria are activated after storage and conditioned to survive the harsh environment of a fruit beverage. Probi has over 25 years' experience working with probiotic food applications and we will guide you through the development of your functional beverage, from the impact of fruit selection, fruit juice concentration, pH, degree Brix to the production process.



Documented and proven

Probi's products are clinically documented, patented and already commercialized with proven safety. They are allergen-free, non-GMO, halal, kosher and suitable for vegetarian and vegan products as well as organic products.

A wide range of products suitable for probiotic beverages

	PROBI PRODUCT	STRAIN	HEALTH AREAS	RECOMMENDED DAILY DOSE	CELL COUNT (CFU/GRAM)
PREMIUM	Freeze Dried Powder				
	Probi Digestis®	<i>Lactobacillus plantarum</i> 299v	Gastro	10 ¹⁰ CFU	500 x 10 ⁹
	Probi FerroSorb®	<i>Lactobacillus plantarum</i> 299v + Iron	Iron Absorption	10 ¹⁰ CFU	500 x 10 ⁹
SELECT	Probi® Plantarum 6595	<i>Lactobacillus plantarum</i> 6595	Gastro & Immune	10 ⁹ CFU	200 x 10 ⁹
PREMIUM	Frozen Pellets*				
	Probi Digestis®	<i>Lactobacillus plantarum</i> 299v	Gastro	10 ¹⁰ CFU	200 x 10 ⁹
	Probi FerroSorb®	<i>Lactobacillus plantarum</i> 299v + Iron	Iron Absorption	10 ¹⁰ CFU	200 x 10 ⁹

*Frozen pellets can be made available for other strains on request.

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