

Probiotics for chilled fermented milk and yogurt



Probiotics are traditionally found in fermented dairy products such as yoghurts and kefir. Probi's well documented and robust strains enable you to develop attractive, healthy and functional products that differ from your competitors'. Whether you want to develop a new, unique product line or reformulate and relaunch an existing line, Probi has a wide range of probiotics to offer.

A solution for every application

Probi Digestis®, Probi® Plantarum 6595 and Probi® Rhamnosus LB21 are particularly well suited for addition with yoghurt or other dairy cultures, allowing you to add the probiotic benefits without compromising taste or texture. Probi Defendum® or Probi® Paracasei 13434 on the other hand can be used with or without a starter culture to make acidified milk drinks.

Suitable product applications and probiotic dosage levels

| | PROBI PRODUCT | DOSE PER SERVING | SPOONABLE YOGURT | DRINKING YOGURT | FERMENTED MILK |
|---------|------------------------|----------------------|--|---|---|
| PREMIUM | Probi Digestis® | 10 ¹⁰ CFU | (125 Gram/serving) Batch size: 2000 kg 1600 x 10 ¹¹ | (200 ml/serving) Batch size: 2000l/528 gal. 1000 x 10 ¹¹ | (80 ml/serving) Batch size: 2000l/528 gal. NA |
| | Probi Defendum® | 10 ⁹ CFU | 80 x 10 ¹¹ / 20 x 10 ¹¹ | 50 x 10 ¹¹ / 20 x 10 ¹¹ | 250 x 10 ¹¹ / 20 x 10 ¹¹ |
| SELECT | Probi® Rhamnosus LB21 | 10 ⁹ CFU | 160 x 10 ¹¹ | 100 x 10 ¹¹ | NA |
| | Probi® Plantarum 6595 | 10 ⁹ CFU | 160 x 10 ¹¹ | 100 x 10 ¹¹ | NA |
| | Probi® Paracasei 13434 | 10 ⁹ CFU | 100 x 10 ¹¹ | 100 x 10 ¹¹ | 20 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. Temperature plays a role in stability of probiotics and the control of product sensory. Shelf life of a fermented milk product with probiotics is 30–40 days refrigerated. Probi has over 25 years of experience working with probiotic food applications and fermentation and this expertise is at your disposal when developing your own probiotic formulations.



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 products as well as organic products.

A wide range of probiotics suitable for chilled dairy products

| | 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 Defendum® | <i>Lactobacillus plantarum</i> HEAL9 and <i>Lactobacillus paracasei</i> 8700:2 | Immune | 10 ⁹ CFU | 200 x 10 ⁹ |
| SELECT | Probi® Rhamnosus LB21 | <i>Lactobacillus rhamnosus</i> LB21 | Gastro & Immune | 10 ⁹ CFU | 100 x 10 ⁹ |
| | Probi® Plantarum 6595 | <i>Lactobacillus plantarum</i> 6595 | Gastro & Immune | 10 ⁹ CFU | 200 x 10 ⁹ |
| | Probi® Paracasei 13434 | <i>Lactobacillus paracasei</i> 13434 | 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 |

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

Please contact Probi for further information:

Probi AB, Lund, Sweden

Probi USA Inc., Redmond, WA, USA

Probi APAC Ltd, Singapore

probi@probi.com | www.probi.com

