Probiotics for chilled fermented milk and yogurt

Probiotics are traditionally found in fermented dairy products such as yoghurts and kefirs. 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.
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 the 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.

**Suitable product applications and probiotic dosage levels**

<table>
<thead>
<tr>
<th>PROBI PRODUCT DOSE PER SERVING</th>
<th>SPOONABLE YOGURT</th>
<th>DRINKING YOGURT</th>
<th>FERMENTED MILK</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>[125 Gram/serving]</td>
<td>[200 ml/serving]</td>
<td>[80 ml/serving]</td>
</tr>
<tr>
<td>Probi Digestis® 10^9 CFU</td>
<td>1600 x 10^11</td>
<td>1000 x 10^11</td>
<td>NA</td>
</tr>
<tr>
<td>Probi Defendum® 10^9 CFU</td>
<td>80 x 10^11 / 20 x 10^11</td>
<td>50 x 10^11 / 20 x 10^11</td>
<td>250 x 10^11 / 20 x 10^11</td>
</tr>
</tbody>
</table>

The probiotic dosage levels are 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 the 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**

<table>
<thead>
<tr>
<th>PROBI PRODUCT</th>
<th>STRAIN</th>
<th>HEALTH AREAS</th>
<th>RECOMMENDED DAILY DOSE</th>
<th>CELL COUNT (CFU/GRAM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freeze Dried Powder</td>
<td>Lactobacillus plantarum 299v</td>
<td>Gastro</td>
<td>10^10 CFU</td>
<td>500 x 10^9</td>
</tr>
<tr>
<td>Probi Digestis®</td>
<td>Lactobacillus plantarum HEAL9 and Lactobacillus paracasei 8700:2</td>
<td>Immune</td>
<td>10^9 CFU</td>
<td>200 x 10^9</td>
</tr>
<tr>
<td>Probi® Rhamnosus LB21</td>
<td>Lactobacillus rhamnosus LB21</td>
<td>Gastro &amp; Immune</td>
<td>10^9 CFU</td>
<td>100 x 10^9</td>
</tr>
<tr>
<td>Probi® Paracasei 13434</td>
<td>Lactobacillus paracasei 13434</td>
<td>Gastro &amp; Immune</td>
<td>10^9 CFU</td>
<td>200 x 10^9</td>
</tr>
<tr>
<td>Frozen Pellets*</td>
<td>Lactobacillus plantarum 299v</td>
<td>Gastro</td>
<td>10^10 CFU</td>
<td>200 x 10^9</td>
</tr>
</tbody>
</table>

*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