

Probiotics for fermented plant-based products



The segment for plant-based products continues to grow driven by a new generation of health conscious consumers. Probi's well documented and robust strains enable you to develop attractive, healthy and functional fermented plant-based products to meet the need from consumers like flexitarians, vegetarians and vegans.

A solution for every application

LP299V® and Probi® Plantarum 6595 can ferment a variety of plant-based materials including but not limited to soy, oat, almond, cashew and coconut. Probi's strains are developed for their probiotic effect and we recommend that you combine them with a starter culture that will deliver flavor and texture.

Suitable product applications and probiotic dosing levels

	PROBI PRODUCT	DOSE PER SERVING	SPOONABLE YOGURT ALTERNATIVE	DRINKING YOGURT ALTERNATIVE	SHOTS
PREMIUM	Probi Digestis®	10 ¹⁰ CFU	(125 Gram/serving) Batch size: 2000 kg 200 x 10 ¹¹	(200 ml/serving) Batch size: 5000L/528 gal. 500 x 10 ¹¹	(80 ml/serving) Batch size: 2000L/528 gal. 200 x 10 ¹¹
	Probi FerroSorb®	10 ¹⁰ CFU	200 x 10 ¹¹	500 x 10 ¹¹	200 x 10 ¹¹
SELECT	Probi® Plantarum 6595	10 ⁹ CFU	100 x 10 ¹¹	250 x 10 ¹¹	200 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 the probiotic bacteria can give you 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 plant-based product with probiotics is 40–60 days at refrigerated temperatures. Probi has over 25 years' experience of working with probiotic food applications and fermentation. This experience is at your disposal.



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 probiotics suitable for plant-based products

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

* Frozen pellets can be made available for other strains.

Please contact Probi for further information:

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