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Five-layer micro-encapsulation technology

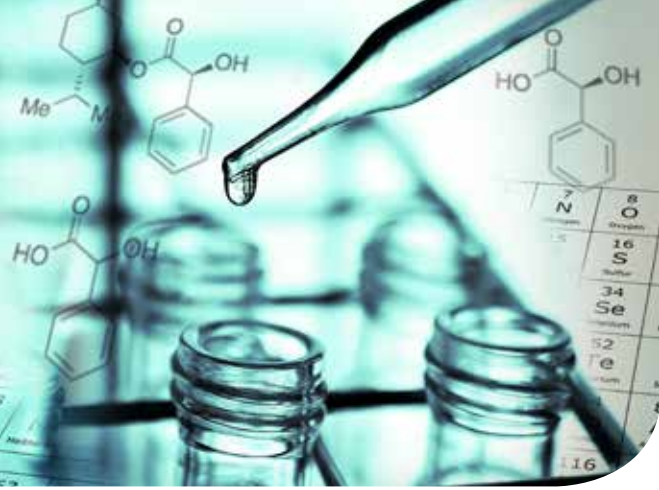


productoverview

	COMPOSITION	POTENCY	FERMENTATION	USE	FORM	HEALTH AREA SECTOR/FIELD
PROBIOTICS						
All Probiotics are coated by a patented 5-layer micro-encapsulated technology!						
SINGLE-STRAIN COATED PROBIOTICS						
Lactobacillus acidophilus LA107	Lactobacillus acidophilus from plant pickles	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Lactobacillus bulgaricus LDB198	Lactobacillus bulgaricus from fermented soybean milk	10 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	  
Lactobacillus casei LCC138	Lactobacillus casei from fermented soybean milk	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	  
Lactobacillus plantarum LP109	Lactobacillus plantarum from plant pickles	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Lactobacillus rhamnosus LCR 103	Lactobacillus rhamnosus from fermented soybean milk	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	  
Lactobacillus salivarius LS159	Lactobacillus salivarius from plant pickles	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Bifidobacterium bifidum BB223	Bifidobacterium bifidum from fermented soybean milk	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	  
Bifidobacterium lactis BLA281	Bifidobacterium lactis from fermented soybean milk	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	  
Bifidobacterium longum BL268	Bifidobacterium longum from infant faeces	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Lactococcus lactis LL358	Lactococcus lactis from plant pickles	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Streptococcus thermophiles ST138	Streptococcus thermophiles from fermented soybean milk	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Bacillus coagulans BC208	Bacillus coagulans from plant pickles	50 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Bacillus subtilis natto BSN287	Bacillus subtilis from natto	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
Saccharomyces boulardii SB055	Saccharomyces boulardii from lychee fruit	20 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	 
MULTI-STRAIN COATED PROBIOTICS						
Probio-A	Pediococcus acidilactici PA320, Lactobacillus plantarum LP109 & Lactobacillus plantarum LP110	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	
Probio-C	Bifidobacterium longum BL268, Lactobacillus acidophilus LA107, Lactobacillus rhamnosus LCR103, Streptococcus thermophilus ST138	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	
Probio-G	Lactobacillus paracasei LPC188, Lactobacillus plantarum LP112, Lactobacillus pentosus LPE588	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	
Probio-S	Lactobacillus rhamnosus LCR177, Bifidobacterium adolescentis BA286, Pediococcus acidilactici PA318	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	
Probio-U	Pediococcus pentosaceus PP365, Pediococcus pentosaceus PP366, Lactobacillus plantarum LP142	100 Billion CFU/g	Deep-layer liquid state incubation	NS FF	Powder	



NS Nutritional Supplements
FF Functional Food



Exceptional properties of the coated probiotics

Fermedics' probiotics are produced to the highest standard and based on years of scientific research.

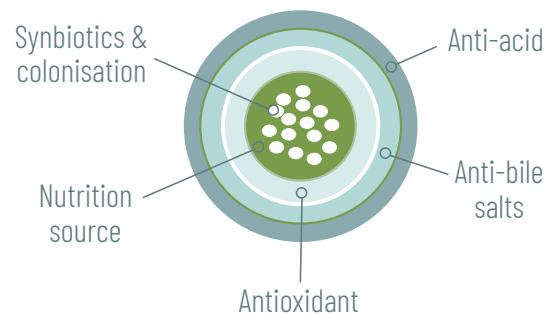
Our patented probiotic strains are different from the others because all our probiotics are protected by a **patented five-layer micro-encapsulation technology!**

The 5-layer protection significantly increases the stability and survival of probiotics and has many advantages compared to unprotected probiotics.

In addition, almost all probiotics are produced through fermentation of vegetables, fruit or vegetable milk. So they are practically 100% vegan.

The shelf life of these probiotics ranges from 12 to 18 months depending on storage.

PATENTED FIVE-LAYER MICRO-ENCAPSULATION TECHNOLOGY



PROPERTIES OF THE FERMEDICS PROBIOTICS

