

Product Description: Lab4P® Consortium

Material No: LAB4P300

1. GENERAL INFORMATION

Product:	Bacterial Culture Blend
Commercial Designation:	Lab4P®
Market/Use:	Ingredient for food products and/or nutritional supplements

2. COMPOSITION

Component(s):	<i>Lactobacillus acidophilus</i> CUL60
	<i>Lactobacillus acidophilus</i> CUL21
	<i>Bifidobacterium animalis subsp. lactis</i> CUL34
	<i>Bifidobacterium bifidum</i> CUL20
	<i>Lactobacillus plantarum</i> CUL66
	Carrier: Microcrystalline Cellulose

3. SPECIFICATIONS

Appearance:	White to Cream Coloured Powder with Speckles
Viable Cells:	>3.0 x 10 ¹¹ CFU/g
Yeasts & Moulds:	<100 CFU/g
Enterobacteria:	<100 CFU/g
Escherichia coli:	Absent/1g
Salmonella:	Absent/25g
S. aureus:	Absent/1g

4. STORAGE AND SHELF LIFE

Storage Conditions:	Store frozen (-20°C) in original sealed foil bags
Shelf-Life	24 Months when stored in original sealed packaging
Packaging	1kg in High barrier foil laminate bags 5kg in High barrier foil laminate bags

5. HANDLING INSTRUCTIONS

Due to the hygroscopic nature of the material it is necessary to condition the material prior to use to avoid condensation. The sealed foil sachets should be removed from cold storage to a warm room (23-25°C) and allowed to come to temperature for at least 24 hours before the seal is broken.

It is important that the material is always at the same or slightly higher temperature to the surrounding environment throughout the processing and packaging cycle. To maintain viability the product should be handled in a low humidity environment (<35% Relative Humidity).

MSDS available on request.

The information contained in this sales specification is based on our own research and development work and is to the best of our knowledge reliable. It is the customers responsibility to conduct their own tests to determine the suitability of our material for their use. The customer is responsible for confirming the legal status of this material for their intended use.

Manufacturing Site: Cultech Limited
Unit 34 Aberavon Road
Baglan Industrial Park
Port Talbot
SA12 7DJ

6. GMO

As per the definitions of Regulation (EC) 1829/2003 and Regulation 1830/2003, this material is of natural origin and does not contain nor has it been produced with any materials that have undergone genetic manipulation.

7. BSE TSE

No ingredients of animal origin were used during the manufacture of this material – as such, there is no risk of BSE TSE.

8. ALLERGENS

Below indicates the presence (as an added component) of the following allergens and products thereof (Regulation (EU) 1169/2011):

Yes ☐ No ☒ Cereals containing gluten	Yes ☐ No ☒ Mustard
Yes ☐ No ☒ Crustaceans	Yes ☐ No ☒ Sesame Seeds
Yes ☐ No ☒ Eggs	Yes ☐ No ☒ Celery
Yes ☐ No ☒ Fish	Yes ☐ No ☒ Lupin
Yes ☐ No ☒ Peanuts	Yes ☐ No ☒ Molluscs
Yes ☐ No ☒ Nuts	Yes ☐ No ☒ Soybeans
Yes ☐ No ☒ Milk (Including lactose)	
Yes ☐ No ☒ Sulphur Dioxide and Sulphites (>10mg/kg)	

9. CONTAMINANTS

Heavy Metals: Material complies with Regulation (EC) 2023/915

Pesticides: Material complies with Regulation (EC) 396/2005

10. STERILISATION

This material has not been treated with ionizing radiation or ethylene oxide.