



# PROBIOTIC FUNCTIONALITY FOR FOODS & BEVERAGES



## Good Health Starts in the Gut

The demand for functional foods and beverages is a growing trend as consumers seek convenient and tasty ways to support their overall health. The probiotic DE111<sup>®</sup> can enhance a food or beverage by bringing wellness attributes to the forefront of your product.

### WHAT IS DE111<sup>®</sup>?

Stable under a range of temperatures, pH changes, and water activity, DE111<sup>®</sup> is a clinically studied strain of *Bacillus subtilis* that safely and effectively adds in-demand digestive and immune functionality to a variety of applications.

DE111<sup>®</sup> has a protective shell which keeps the spore dormant under unfavorable conditions. This strong shell allows it to withstand the rigors of food and beverage processing, remain on the shelf for extended periods of time, and withstand stomach acid until it reaches the right conditions for germination – the intestines, where nutrients are absorbed.

### BACILLUS SUBTILIS: HISTORY OF USE

*Bacillus subtilis* is a soil-based organism and is naturally occurring in the gut of most animals and humans. It has been consumed for centuries in Japan through the pantry staple natto, sticky fermented soybeans. *B. subtilis* is one of the first bacterial species to be studied, having been first isolated and described in 1872.

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# More Applications, More Benefits

Probiotics were popularized in the dairy category, but with the advancements of spore-forming probiotics like DE111<sup>®</sup>, a wide range of applications can now benefit from the addition of probiotics.



## ACCEPTABLE HEALTH CLAIMS FOR DE111<sup>®\*</sup>:

- Contains probiotic cultures
- Supports healthy gut function
- Promotes digestive health
- Supports regularity
- Supports immune health
- Supports exercise recovery
- Supports digestive and immune health in young children

## WHY CHOOSE DE111<sup>®</sup> PROBIOTIC?

### Backed by Clinical Science

DE111<sup>®</sup> has been extensively studied in clinical trials, which have demonstrated positive effects on digestive and immune health parameters in adults and young children, as well as factors related to muscle recovery.

### Fast Benefits

DE111<sup>®</sup> grows quickly and most optimally at 37°C (body temperature), while some other spores grow best at temperatures above or below the human body, taking up to 72 hours to begin growing. The sooner it grows, the greater the likelihood for functional benefits.

### Cost Efficient

Per serving, the cost of adding a clinically supported amount of DE111<sup>®</sup> to food and beverage products is more effective than many other spore probiotics on the market.

### Application and Stability Support

The probiotic experts at ADM will work with you through the technical aspects of adding DE111<sup>®</sup> to your products, including CFU and stability testing.

### Certified & Notified

DE111<sup>®</sup> is supported by more than 30 safety and efficacy studies, and is:

- FDA-Notified GRAS ingredient
- Certified Kosher and Halal
- QPS Listed (EU)
- Organic
- Non-GMO Project Verified
- Health Canada Non-Novel Food

### DE111<sup>®</sup> is available as a powder in 5kg and 25kg drums

Options include: DE111<sup>®</sup> FiN (organic inulin carrier), and DE111<sup>®</sup> FB (organic maltodextrin carrier).

\*Label claims are based on a minimum of 1 billion CFU at the end of shelf-life, and require prominently displayed disclaimer: When consumed daily as part of a balanced diet and healthy lifestyle

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