

PROBIOTICS

Probiotics are living microorganisms that co-exist with human. Different from pathogenic microorganisms, probiotics are beneficial, sometimes essential to health. For example, intake of probiotics can increase the number of beneficial bacteria in the intestine, maintain the dynamic balance of intestinal flora, and enhance gastrointestinal health.

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Creative Enzymes® Probiotics

Creative Enzymes established a specialized production site for freeze-dried probiotics. Our probiotics products include *Lactobacillus*, *Saccharomyces*, *Bifidobacterium*, *Streptococcus*, *Leuconostoc*, *Bacillus*, etc., covering food science, nutrition, microbiology, bioengineering, fermentation engineering and other fields.



Strain Sources

- Traditional fermented food
- Scientific research and development
- Independently developed and patented strains
- Identification by independent third parties

Highlights

- Four-layer coating technology to ensure the highest stability of microorganisms
- Highly efficient freeze-drying technology to ensure the best activity
- Resistant to light, heat, stomach acid, and bile salt
- Hundreds of billions of bacterial production powder
- Perfect production and quality control system
- Advanced equipment (high density enrichment fermentor, vacuum freeze dryer, three-dimensional mixer, high efficiency packaging machine)



Applications

- Freeze-dried probiotics powder
- Probiotic health food
- Probiotic solid beverage
- Yogurt, bread, and baked goods starter
- Drug development for intestinal diseases
- Nutritional supplements for animal feed

Solutions

- Formulation development: formulation design; formulation optimization; custom development;
- Processing and production: single strain powder; multi-strain mixed powder;
- Document support: product testing report;
- Packaging support: custom packaging; packaging planning; market analysis.

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