

Innovate with natural
probiotic ingredients

BACILLUS COAGULANS UNIQUE IS-2

Unique IS-2 withstands various thermal treatments
carried out for the processing of fruit
vegetable juice and beverages

The Most Trusted by Consumers Across the Globe
Functional Food & Beverages

A self-encapsulated & thermally stable strain with
unparalleled food applications

- Flash Pasteurization/HTST
- High temperature long time
- Mild temperature long time
- Mild temperature short time
- Microwave heating
- At different pH

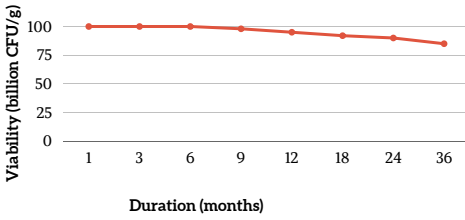


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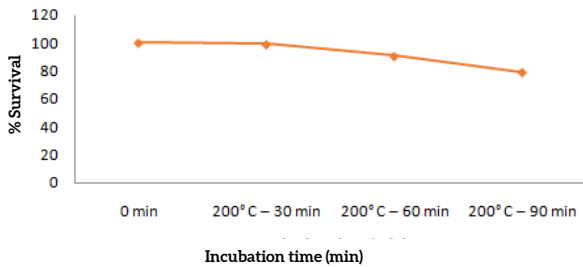
How can *Bacillus coagulans* Unique IS-2 benefit?

Stability at room temperature



B. coagulans Unique IS-2 is stable at room temperature for 3 years

Temperature tolerance



B. coagulans Unique IS-2 maintains 80% viability at a high temperature for 90 min

Over 20 clinical studies performed to establish efficacy and still counting

Consumption of probiotics via Food products is most sought

A Manufacturer

- Highly stable and can survive almost all food manufacturing processes
- Survives extreme processing conditions
- No sensory impact on food products
- Safe to use in food processing plants

A Consumer

- Helps improve digestive & immune health
- Helps restore good bacteria in the gut
- Survives gastric & intestinal transit
- Safe for consumption

!! Make your business stand out
Probiotic Ingredients are the real opportunities !!

We offer *Bacillus coagulans* Unique IS-2 in the form of granules, powder & premix

(can be added directly to any beverage just before consumption)

Product specification

15/100/200 billion cfu



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