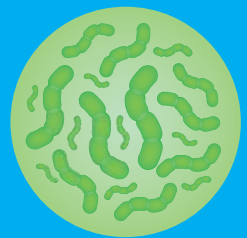
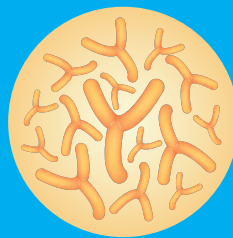
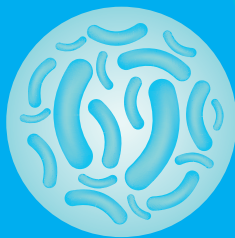




PROBIOTICS

BIOGROWING | *Reliable for a Better World.*





Contents

- 1 About BioGrowing
- 2 **Flora-Focus**[®] Probiotics Powder
- 3 Bio-Tech Probiotics Formulation ODM/CDMO
- 4 **BioGuard**[®] Starter Culture



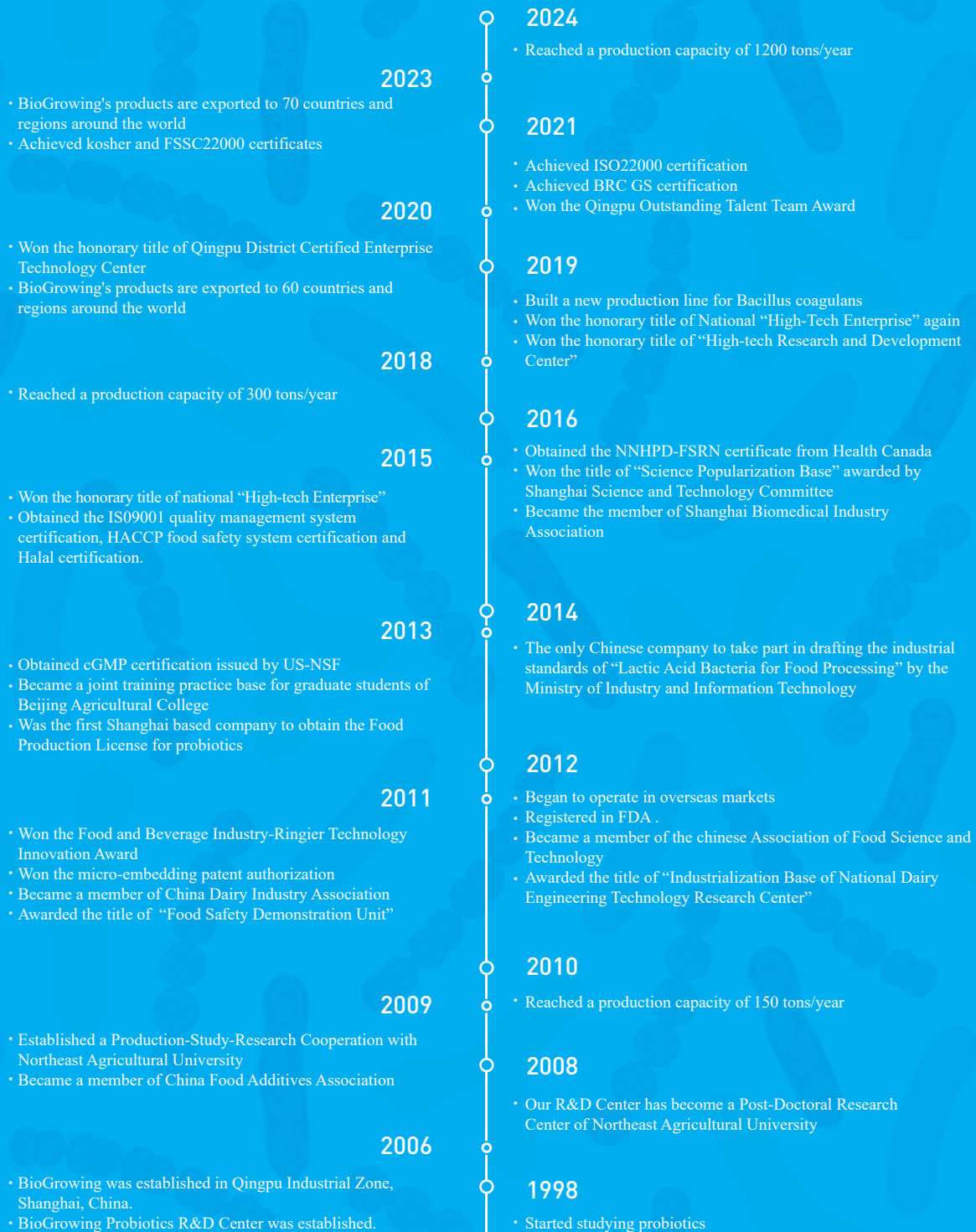
About BioGrowing

BioGrowing is a subsidiary of JuneYao Health, which is a member of JuneYao Group. JuneYao Group, founded in 1991, is a modern service enterprise focusing on industrial investment. It has four A-share listed companies in China with a total market value of 20 billion USD. It is one of the top 500 private enterprises in the service industry in China, with a credit rating of AA+.

BioGrowing, headquartered in Shanghai, was founded in 2006. The production base covers an area of 36,666 square meters and has an annual capacity of 1200 tons of highly active probiotics powder. It is one of the largest probiotics production bases in Asia. Its product range covers probiotic powder, starter cultures, functional food, and derivative products, widely used in food, medicine and healthcare, daily chemicals, aquaculture, and many other fields.

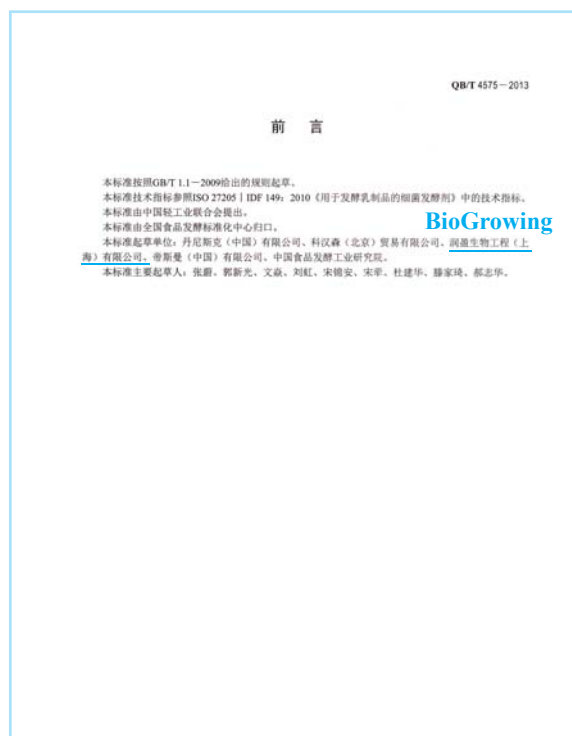
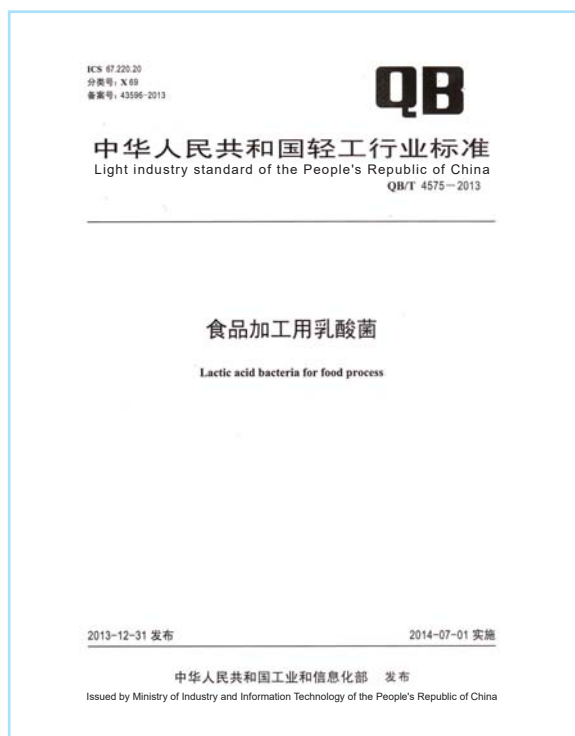
With "BioGrowing, Reliable for a Better World" as its core value, BioGrowing is constantly committed to probiotics' research, development, and innovation, moving continuously towards the vision of a "global leading probiotics manufacturer" and providing customers with a full range of product solutions and quality services.

Milestones



Industry Position

In July 2014, the Ministry of Industry and Information Technology issued "Lactic acid bacteria for food process" — BioGrowing was one of the drafting units.



BioGrowing Market Status

(TOP supplier by reviews in 2020. TOP3 in immunity probiotic supplement, TOP5 in digestion probiotic supplement.)

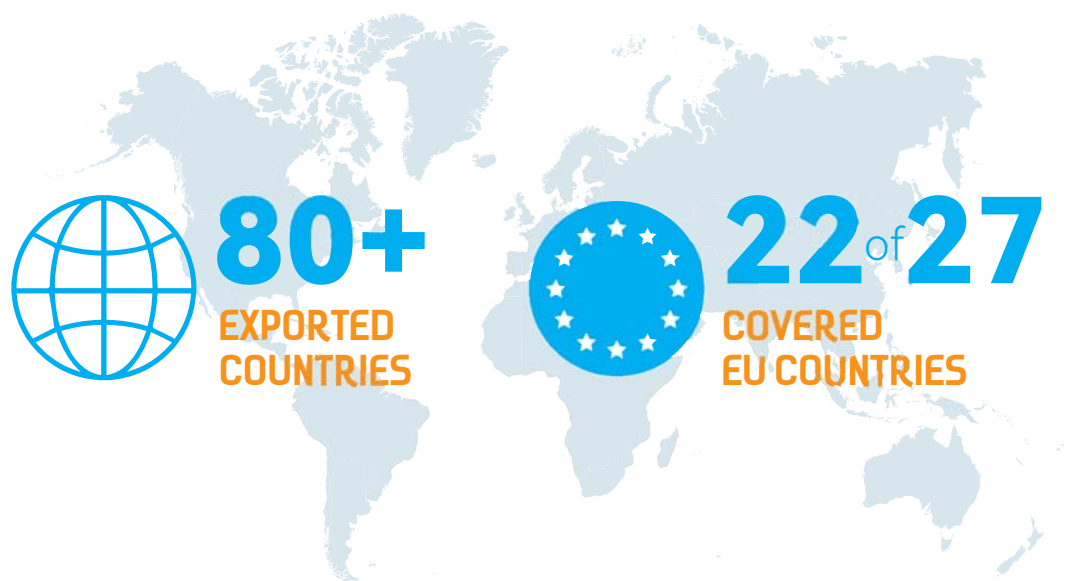
Lumina
Intelligence

DIGESTION VERSUS IMMUNITY PROBIOTIC SUPPLEMENTS



Global Reach

With a market presence in over 80 countries and regions, covering 22 countries out of the 27 EU Member States, BioGrowing is a globally reputed player in probiotics.



Honor and Qualification

Academic Frontier

More than 100 scientific research papers published at domestically and internationally.



Authorized Patents

More than 70 invention patents and utility model patents have been authorized.



International authoritative quality standard certification

1. ISO22000 food safety management system certification
2. ISO9001 quality management system certification
3. HACCP food safety assurance system certification
4. Canada NNHPD-FSRN Overseas manufacturer certification
5. NSF-cGMP dietary Supplement Certification in the United States
6. FDA registration and certification
7. British BRC GS certification
8. Halal certification
9. Kosher certification
10. FSSC22000 certification

Research and Development

Behind every strain, there is a professional R&D team.

BioGrowing is an R&D-driven high-tech enterprise. BioGrowing's R&D Center focuses on the research and development of probiotic strains, fermentation production, active functions, and product applications.



R&D center

- Bacteria Library
- Basic Research Institute
(Including Industry-University-Research platform)
- Medical Research Institute
(ODM/CDMO Technical support)
- Dairy Research Institute
(Fermentation application solutions and technical support)
- Applied Research Institute

Core Industrialization Technology

The entire production process from fermentation to freeze-drying, along with the technological innovations in high-stability, high-density fermentation-related processes.

High-Density Fermentation Technology

The maximum number of viable bacteria per gram of probiotic bacteria powder can reach more than one trillion CFU.

Non-dairy lyophilization protection technology

Achieve the manufacture of allergen-free probiotic bacteria powder and improve product safety.

Functional fermentation technology

Lactiplantibacillus plantarum powder with high glutamine synthase activity can be produced.

Cryogenic freezing technique

Cryogenic freezing technique is characterized by high quality, high efficiency, and low cost.



Industry Association Cooperation

The International Probiotic Association

China Nutrition Society

China Dairy Industry Association

China Food Additives Association

Lactic Acid Bacteria Branch of Chinese Society of Food Science and Technology

National Dairy Engineering Technology Center

China Nutrition and Health Food Association

Flora-Focus® Probiotic Bacteria Strains

BioGrowing Code	Strains Generic Latin Scientific Name		Potency (CFU/g)
	Current name of bacteria species	Previous name of bacteria species	
LA-G80	<i>Lactobacillus acidophilus</i>	<i>Lactobacillus acidophilus</i>	2.0*10 ¹¹
Lp-G18	<i>Lactiplantibacillus plantarum</i> (Active and Postbiotic)	<i>Lactobacillus plantarum</i>	5.0*10 ¹¹
ZJUF T17	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
ZJUF T34	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
ZJUF N1	<i>Lactiplantibacillus plantarum</i> (Active and Postbiotic)	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
YS1	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
J26	<i>Lactiplantibacillus plantarum</i> (Active and Postbiotic)	<i>Lactobacillus plantarum</i>	4.0*10 ¹¹
Lr-G14	<i>Lacticaseibacillus rhamnosus</i>	<i>Lactobacillus rhamnosus</i>	5.0*10 ¹¹
JL1	<i>Lacticaseibacillus rhamnosus</i> (Active and Postbiotic)	<i>Lactobacillus rhamnosus</i>	5.0*10 ¹¹
LPC-G110	<i>Lacticaseibacillus paracasei</i> (Active and Postbiotic)	<i>Lactobacillus paracasei</i>	4.0*10 ¹¹
LR-G100	<i>Limosilactobacillus reuteri</i>	<i>Lactobacillus reuteri</i>	2.0*10 ¹¹
LS-G60	<i>Ligilactobacillus salivarius</i>	<i>Lactobacillus salivarius</i>	1.0*10 ¹¹
LG-G12	<i>Lactobacillus gasseri</i>	<i>Lactobacillus gasseri</i>	2.0*10 ¹¹
LJ-G55	<i>Lactobacillus johnsonii</i>	<i>Lactobacillus johnsonii</i>	1.0*10 ¹¹
BB-G90	<i>Bifidobacterium bifidum</i>	<i>Bifidobacterium bifidum</i>	2.0*10 ¹¹
BL-G101	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i>	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i> (<i>B.lactis</i>)	5.0*10 ¹¹
BL-G301	<i>Bifidobacterium longum</i> subsp. <i>longum</i>	<i>Bifidobacterium longum</i> subsp. <i>longum</i> (<i>B.longum</i>)	1.0*10 ¹¹
LC-G11	<i>Lacticaseibacillus casei</i>	<i>Lactobacillus casei</i>	4.0*10 ¹¹
LB-G40	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	5.0*10 ¹⁰
LL-G41	<i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i>	<i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i>	5.0*10 ¹⁰
LH-G51	<i>Lactobacillus helveticus</i>	<i>Lactobacillus helveticus</i>	1.0*10 ¹¹
LF-G89	<i>Limosilactobacillus fermentum</i>	<i>Lactobacillus fermentum</i>	2.0*10 ¹¹
Lc-G22	<i>Lactobacillus crispatus</i>	<i>Lactobacillus crispatus</i>	1.0*10 ¹¹
LK-G03	<i>Latilactobacillus kefiranofaciens</i> subsp. <i>kefiranofaciens</i>	<i>Latilactobacillus kefiranofaciens</i> subsp. <i>kefiranofaciens</i>	1.0*10 ¹¹
LS-G23	<i>Latilactobacillus sakei</i>	<i>Latilactobacillus sakei</i>	1.0*10 ¹¹
LC-G33	<i>Latilactobacillus curvatus</i>	<i>Latilactobacillus curvatus</i>	1.0*10 ¹¹
BI-G201	<i>Bifidobacterium longum</i> subsp. <i>infantis</i>	<i>Bifidobacterium longum</i> subsp. <i>infantis</i> (<i>B.infantis</i>)	1.0*10 ¹¹
BB-G95	<i>Bifidobacterium breve</i>	<i>Bifidobacterium breve</i>	3.0*10 ¹¹
BQ-G66	<i>Bifidobacterium adolescentis</i>	<i>Bifidobacterium adolescentis</i>	1.0*10 ¹¹
ST-G30	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	<i>Streptococcus thermophilus</i>	4.0*10 ¹¹
LLL-G25	<i>Lactococcus lactis</i> subsp. <i>lactis</i>	<i>Lactococcus lactis</i> subsp. <i>lactis</i>	2.0*10 ¹¹
LLC-G42	<i>Lactococcus cremoris</i>	<i>Lactococcus lactis</i> subsp. <i>cremoris</i>	2.0*10 ¹¹
PA-G73	<i>Pediococcus acidilactici</i>	<i>Pediococcus acidilactici</i>	2.0*10 ¹¹
PP-G15	<i>Pediococcus pentosaceus</i>	<i>Pediococcus pentosaceus</i>	2.0*10 ¹¹
LM-G27	<i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i>	<i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i>	1.0*10 ¹¹
BC-G44	<i>Weizmannia coagulans</i>	<i>Bacillus coagulans</i>	1.0*10 ¹¹
EP-GA65	<i>Enterococcus faecalis</i>	<i>Enterococcus faecalis</i>	2.0*10 ¹¹
SF-GA12	<i>Enterococcus faecium</i>	<i>Enterococcus faecium</i>	2.0*10 ¹¹
SD-G19	<i>Saccharomyces boulardii</i>	<i>Saccharomyces boulardii</i>	2.0*10 ¹⁰
BS-GA28	<i>Bacillus subtilis</i>	<i>Bacillus subtilis</i>	8.0*10 ¹¹
BL-GA26	<i>Bacillus licheniformis</i>	<i>Bacillus licheniformis</i>	5.0*10 ¹¹

Storage and shelf life:

Probiotics powder can be stored at -18°C or lower.

Weizmannia coagulans can be stored at room temperature.

Shelf life: 24 months

Packing specifications:

High resistance composite aluminum foil bag, 500g/bag,

2kg/bag, 5kg/bag.

Remarks:

(1) All strains have undergone genetic identification, and partial strains have completed complete gene sequencing.

(2) Registered patent collection at an international culture collection center.

(3) Single-strain powder, mixed-strain powder, or premix formulation can be provided according to customers' needs.

(4) Complete datasheets can be provided upon request.

Star Strains

Functional Research

Strains	Functional Research and Report
<i>Lactobacillus acidophilus</i> LA-G80	<ul style="list-style-type: none"> 🟢 Laxative effect (★) Improve superficial gastritis and relieve stomach discomfort (★) 🟢 Chemical liver injury protection (★) Liver care (☆) Improving cholesterol (★) Lower blood sugar (△) Lowering blood-fat as assistance (△) 🟢 Antioxidant (△)
<i>Bifidobacterium animalis</i> subsp. <i>Lactis</i> BL-G101	<ul style="list-style-type: none"> 🟢 Alleviate functional constipation (○) 🟢 Alleviate gluten intolerance (▲)
<i>Lactocaseibacillus rhamnosus</i> Lr-G14	<ul style="list-style-type: none"> 🟡 Improve immunity and Auxiliary treatment for psoriasis (▲, +) 🟢 Inhibit <i>Candida albicans</i> growth (▲) Inhibit <i>Candida albicans</i> biofilm formation (▲)
<i>Lactiplantibacillus plantarum</i> Lp-G18	<ul style="list-style-type: none"> 🟢 Improve intestinal flora variety (▲) Inhibit <i>Helicobacter pylori</i> (▲) 🟡 Nephrotic syndrome intervention, Immune regulation (▲, +) 🟢 Improving blood lipid levels (▲, +) Improving blood sugar levels (▲) 🟢 High-yield glutamine synthetase patent (☆) Anti-aging, Increase total antioxidant level (▲)
<i>Lactocaseibacillus paracasei</i> LPc-G110	<ul style="list-style-type: none"> 🟢 Improve oral monocyte inflammation (▲, +) Periodontal fibroblast inflammation (▲, +) Inactivated bacteria also active (▲)
<i>Bifidobacterium longum</i> subsp. <i>Longum</i> BL-G301	<ul style="list-style-type: none"> 🟢 Improve uremia (▲, +) Improve chronic nephritis (▲, +) Alleviate gluten intolerance (▲)
<i>Bifidobacterium bifidum</i> BB-G90	<ul style="list-style-type: none"> 🟢 Laxative effect (★) 🟢 Improving liver damage (★) Liver care (☆) 🟢 Anti-plasmodium antigen (△) Alleviate gluten intolerance (▲)
<i>Ligilactobacillus salivarius</i> LS-G60	<ul style="list-style-type: none"> 🟢 Improve breath (▲, +) Inhibit oral bacteria (▲, +)
<i>Lactobacillus gasseri</i> LG-G12	<ul style="list-style-type: none"> 🟢 Increased brown adipose tissue (▲) Assisted in lowering triglycerides and very low-density lipoproteins (▲)
<i>Lactobacillus johnsonii</i> LJ-G55	<ul style="list-style-type: none"> 🟢 Inhibiting <i>Candida albicans</i> growth (▲) Inhibiting <i>Candida albicans</i> biofilm formation (▲)
<i>Limosilactobacillus reuteri</i> LR-G100	<ul style="list-style-type: none"> 🟢 Inhibit <i>Helicobacter pylori</i> (○) 🟢 Reduce cholesterol level (○) 🟢 Relieve traumatic oral lesions (☆) Colonization and proliferation in female intimate care (▲)
<i>Lactiplantibacillus plantarum</i> ZJUF T17	<ul style="list-style-type: none"> 🟢 Alleviate weight gain (☆, ▲)
<i>Lactiplantibacillus plantarum</i> ZJUF T34	<ul style="list-style-type: none"> 🟢 Alleviate constipation (☆)
<i>Lactiplantibacillus plantarum</i> YS1	<ul style="list-style-type: none"> 🟢 Alleviate constipation (☆)

🟢 Gastrointestinal health 🟡 Immune health 🟢 Metabolic health 🟢 Others

Note + : Clinical research; ☆ : Patented strain; ★ : Health food function test; △: Functional testing of third party organizations;

▲ : International papers; ○: Domestic papers.

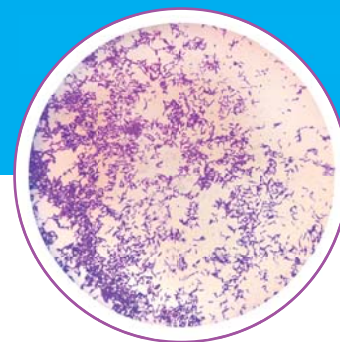
Weizmannia coagulans BC-G44

Heat Resistant Probiotics

The King of Probiotics: *Weizmannia coagulans* BC-G44

Collection number: CCTCC.M.2018445

Derived from fermented yellow peaches



Stability

Resistant to stomach acid, bile salt, high temperature, and exhibits good storage stability at room temperature

Health Benefits

- Boost immunity
- Athletic nutrition

Application Advantages

Can be used in various dosage forms, such as powder, tablets and capsules and applied to many kinds of food, such as candy, bakery, chocolate, coffee and tea



Outstanding Features

In addition to the acid production function of common lactic acid bacteria, it also has the features below.

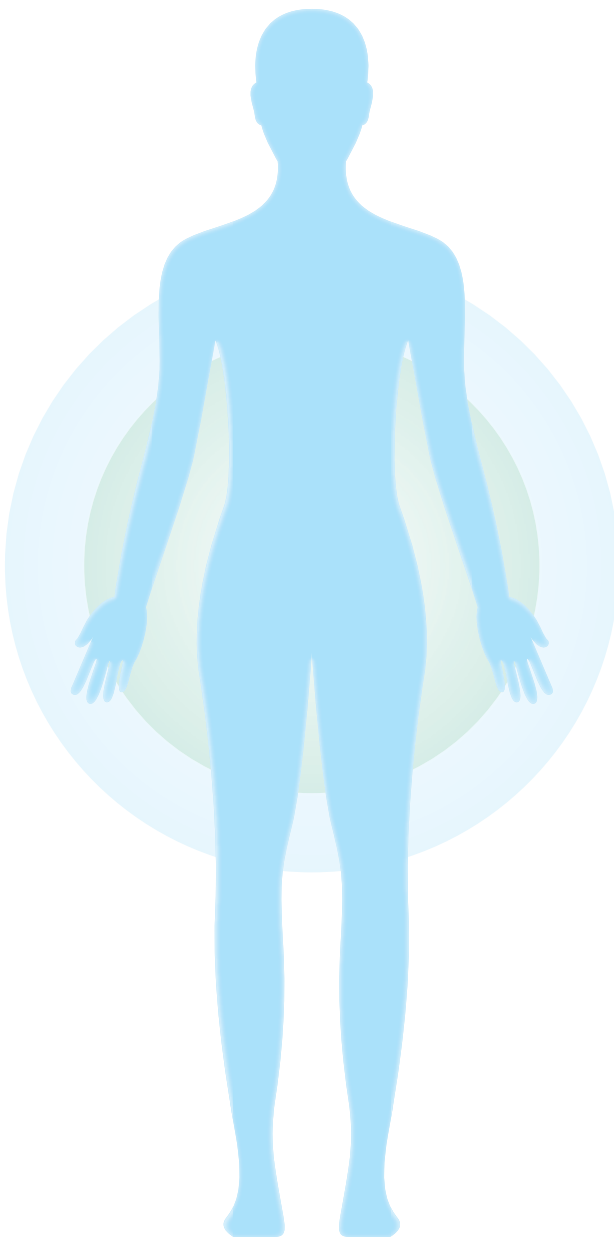
**High
stability**
96.4%

**Resistant to
high temperature**
80-140°C

**Resistant to
stomach acid**
pH 2.0

**Resistant to
bile salt**
0.3%

Health Applications of Probiotics



- ⊙ Mental health; Sleep promotion
- ⊙ Allergic rhinitis alleviation
- ⊙ Oral health care

- ⊙ Skin health
- ⊙ Hangover and liver protection
- ⊙ Support gastric comfort
- ⊙ Anti-Helicobacter pylori
- ⊙ Support bowel health
- ⊙ Relieve constipation
- ⊙ Weight management

- ⊙ Support vaginal health
- ⊙ Support healthy blood sugar level
- ⊙ Children's health
- ⊙ Anti-allergy
- ⊙ Immunity

- ⊙ Menopause health
- ⊙ Management of blood sugar
- ⊙ Relief of antibiotic-associated diarrhea and adverse reactions

Popular tracks of health application



Gastrointestinal health

(Protect the stomach mucosa, moisten bowel)

Strains: *Lactobacillus acidophilus* LA-G80、*Bifidobacterium animalis* subsp. *lactis* BL-G101、*Bifidobacterium bifidum* BB-G90、*Bifidobacterium longum* subsp. *longum* BL-G301、*Lactiplantibacillus plantarum* ZJUF T34、*Lactiplantibacillus plantarum* Lp-G18、*Lactiplantibacillus plantarum* YS1

Literature: The relaxing bowel effect of composite probiotic powder MIX -G200. Chinese Journal of Microecology, Jun.2011, Vol.23 No.6
Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. Food Research International Volume 107, May 2018, Pages 629-638



Immunity

(Immunity, Support inflammatory response)

Strains: *Bifidobacterium animalis* subsp. *lactis* BL-G101、*Lactiplantibacillus plantarum* Lp-G18、*Lactocaseibacillus rhamnosus* Lr-G14、*Bifidobacterium bifidum* BB-G90、*Lactocaseibacillus paracasei* LpC-G110、*Bifidobacterium longum* subsp. *longum* BL-G301

Literature: Effect of Multi-Strain Probiotic Supplementation on URTI Symptoms and Cytokine Production by Monocytes after a Marathon Race: A Randomized, Double-Blind, Placebo Study. Nutrients 2021, 13, 1478. <https://doi.org/10.3390/nu13051478>



Female intimate care

(Promote microbial balance)

Strains: *Lactobacillus crispatus* Lc-G22、*Lactobacillus gasseri* LG-G12、*Lactobacillus johnsonii* LJ-G55、*Lactobacillus acidophilus* LA-G80、*Lactocaseibacillus rhamnosus* Lr-G14

Literature: AVALIAÇÃO IN VITRO DA AÇÃO MICROBICIDA DE LACTOBACILLUS SPP. SOBRE CANDIDA SPP. 2020



Oral care

(Freshen breath, promote oral microbial balance, support oral health)

Strains: *Ligilactobacillus salivarius* LS-G60、*Lactocaseibacillus paracasei* LpC-G110

Literature: Are *Lactobacillus salivarius* G60 and inulin more efficacious to treat patients with oral halitosis and tongue coating than the probiotic alone and placebo? A randomized clinical trial. Journal of Periodontology .2020, 91,6: 775-783



Anti-*Helicobacter pylori*

(Inhibit *Helicobacter pylori*)

Strains: *Lactobacillus acidophilus* LA-G80、*Bifidobacterium bifidum* BB-G90、*Limosilactobacillus reuteri* LR-G100、*Lactiplantibacillus plantarum* Lp-G18

Literature: Phenotype investigation on a strain of *Lactobacillus reuteri*. China dairy industry. 2012,03



Liver care

(Protective effect on acute alcoholic gastric mucosa injury and chemical liver injury)

Strains: *Lactobacillus acidophilus* LA-G80、*Bifidobacterium bifidum* BB-G90

Literature: Function experiment report of health food in China



Antiallergy

(Aid gluten-sensitive digestion)

Strains: *Bifidobacterium animalis* subsp. *lactis* BL-G101、*Bifidobacterium bifidum* BB-G90、*Bifidobacterium longum* subsp. *longum* BL-G301、*Lactobacillus acidophilus* LA-G80

Literature: Digestion of Intact Gluten Proteins by *Bifidobacterium* Species: Reduction of Cytotoxicity and Proinflammatory Responses. J. Agric. Food Chem. 2020, 68, 4485-4492



Blood glucose management

(Improve metabolic syndrome, support healthy blood lipids & sugar levels)

Strains: *Lactocaseibacillus rhamnosus* Lr-G14、*Lactiplantibacillus plantarum* Lp-G18、*Bifidobacterium animalis* subsp. *lactis* BL-G101、*Lactobacillus acidophilus* LA-G80、*Lactocaseibacillus casei* LC-G11、*Lactobacillus johnsonii* LJ-G55、*Limosilactobacillus reuteri* LR-G100、*Bifidobacterium longum* subsp. *longum* BL-G301、*Bifidobacterium bifidum* BB-G90

Literature: Rationale and Design of a Randomized Controlled Trial to Evaluate the Effects of Probiotics during Energy Restriction on Blood Pressure, Body Composition, Metabolic Profile and Vascular Function in Obese Hypertensive Individuals. Artery Research Vol. 26(2); June (2020)



Weight management

(Support weight management, Alleviate weight gain)

Strains: *Lactiplantibacillus plantarum* ZJUF T17、*Lactiplantibacillus plantarum* ZJUF T34、*Lactobacillus acidophilus* LA-G80、*Lactobacillus gasseri* LG-G12、*Bifidobacterium animalis* subsp. *lactis* BL-G101、*Lactiplantibacillus plantarum* Lp-G18、*Bifidobacterium longum* subsp. *longum* BL-G301

Literature: Antibiotic Followed by a Potential Probiotic Increases Brown Adipose Tissue, Reduces Biometric Measurements, and Changes Intestinal Microbiota Phyla in Obesity. Probiotics and Antimicrobial Proteins, <https://doi.org/10.1007/s12602-021-09760-0>

Lactobacillus plantarum helps to suppress body weight gain, improve serum lipid profile and ameliorate low-grade inflammation in mice administered with glycerol monolaurate. Journal of Functional Foods 53 (2019) 54-61

ODM | CDMO

BioGrowing provides customized and high-quality solutions.

BioGrowing is one of the largest probiotics production bases in Asia.

- ◎ Class 100,000 cleanroom production workshop
- ◎ More than 10 sets of intelligent production system
- ◎ 1200 tons of lactic acid bacteria freeze-dried powder per year



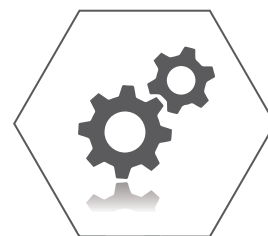
- ◎ Advanced equipment: low-temperature vacuum freeze dryer, freezing high-speed centrifuge, automatic fermentation system.
- ◎ Patented technology: high-density fermentation technology, high stability patent embedding protection technology, high activity freeze-dried bacteria powder technology, cryogenic granulation technology.



Professional R&D



Multiple recipes



Lean production



Packaging customization



Full control



Qualification support

Package Systems

● Capsules

Types		Descriptions	
Capsule shell		Vegetable capsules (HPMC)	
		Acid-resistant vegetable capsules	
		Gelatin capsules	
Outer packing	Bottles	PET bottles	
		Glass bottles	
	Blisters	Size 00#	Cold forming Alu-Alu blisters (500-700mg)
		Size 0#	PVC/PVDC blisters (About 500mg)
		Size 1#	Alu-Alu blister (320-380mg)
		Size 2#	Alu-Alu blister or bottles (220-250mg)

* Other capsule sizes are available on inquiry.



Cold forming Alu-alu blisters (95×146 mm)



PVC/PVDC (62×95 mm)



Alu-alu blisters (76×132 mm)



Capsule bottle

Package Systems

● Sachets

Packing weight	Size		Shape		Packing material
	Unfolded size	Finished size	Jagged edge	Round edge	
1-1.5g	90×58 mm	90×24 mm	-	√	PE/Alu/PET
	85×70 mm	85×27 mm	√	√	
	80×76 mm	80×29 mm	√	-	
2-2.5g	110×58 mm	110×24 mm	-	√	
	110×60 mm	110×25 mm	√	-	
	100×70 mm	100×27 mm	√	√	
3-3.5g	120×58 mm	120×24 mm	-	√	
	120×60 mm	120×25 mm	√	-	
	110×70 mm	110×27 mm	√	√	
5g	128×76 mm	128×29 mm	√	-	
15g	150×92 mm	150×39 mm	√	-	
20g	160×135 mm	70×135 mm	√	-	
30-38g	160×165 mm	70×165 mm	√	-	
1.5g	75×100 mm	75×50 mm	-	-	Three-sides sealed rectangular sachet
2g	80×100 mm	80×50 mm	-	-	
4g	90×120 mm	90×60 mm	-	-	
6g	90×140 mm	90×70 mm	-	-	



Stickpack (jagged edge)



Stickpack (round edge)



Three-sides sealed rectangular sachet

● Shaped bottle

- ① Specification: 2g
Diameter: 32mm, bottle height: 30mm (can be customized)
- ② Specification: 2g
Diameter: 36mm, bottle height: 18mm (can be customized)



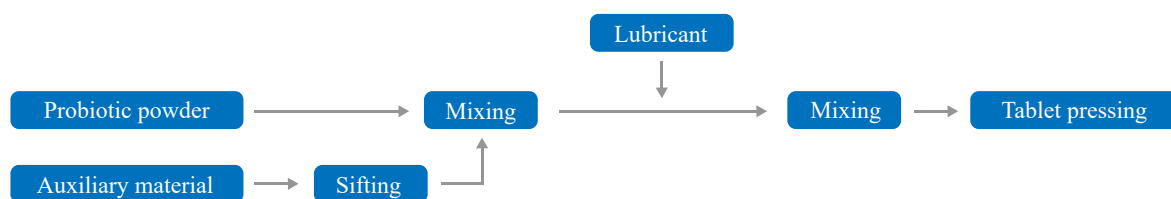


Application forms

● Tablets

Probiotic tablets are flaky preparations made by mixing probiotic powder and excipients evenly.

● Process flow



● Technical parameters

The punching die count	31
Adjustable pressure sheet	100 kN
Adjustable pressure sheet diameter	25 mm
Adjustable filling depth	19 mm
Adjustable tablet thickness	10 mm
Adjustable production capacity	85000 tablets/h

● Packaging

Circular tablet: 1.0-1.5g/tablet, 1 tablet in each bag
Oval tablet: 1.0-1.2g/tablet, 10 tablets per blister



● Applications



Tablet candy



Chewing tablets



Buccal tablets

Finished Products

Probiotic Capsules



Female Care Capsules

Spec:

- 10 Billion,
- 500mg capsule



IBS Care Capsules

Spec:

- 30 Billion,
- 500mg capsule



Anti-Anxiety Capsules

Spec:

- 10 Billion,
- 500mg capsule



Vaginbiol Capsules

Spec:

- 20 Billion,
- 500mg capsule



Dynabiotics Capsules

Spec:

- 10 Billion,
- 500mg capsule



Biotic-Restore Capsules

Spec:

- 20 Billion,
- 500mg capsule



Omebiotix Capsules

Spec:

- 40 Billion,
- 500mg capsule



Biotic Plus Capsule

Spec:

- 20 Billion,
- 250mg capsule

Stated health benefits of these products have not been evaluated by the Food and Drug Administration Authority. These products are not intended to diagnose, treat, cure, or prevent any disease.

Finished Products

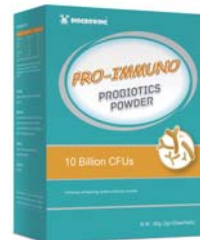
Probiotic Solid Drinks



Wisdom+ Live Probiotic Powder

Spec:

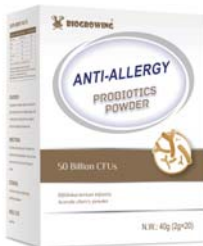
- 20 Billion,
- 2.0g sachet



Pro-Immuno Live Probiotic Powder

Spec:

- 10 Billion,
- 2.0g sachet



Anti-allergy Live Probiotic Powder

Spec:

- 50 Billion,
- 2.0g sachet



Vaginbiol Live Probiotic Powder

Spec:

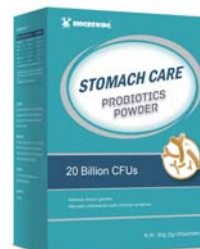
- 50 Billion,
- 3.0g sachet



Intest Booster Live Probiotic Powder

Spec:

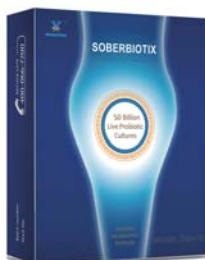
- 30 Billion,
- 2.0g sachet



Stomach Care Live Probiotic Powder

Spec:

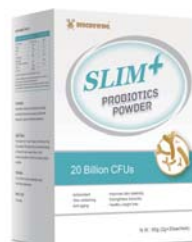
- 20 Billion,
- 2.0g sachet



Soberbiotix Probiotic Powder

Spec:

- 50 Billion,
- 2.0g sachet



Slim+ Live Probiotic Powder

Spec:

- 20 Billion,
- 2.0g sachet

Stated health benefits of these products have not been evaluated by the Food and Drug Administration Authority. These products are not intended to diagnose, treat, cure, or prevent any disease.

BioGuard® Starter Cultures (For Industrial Use)

Direct Vat Set cryogenic culture

The product categories include Direct Vat Set cultures and Direct Vat Set cryogenic cultures.

Direct Vat Set cryogenic cultures are characterized by stable fermentation time and high viability and are superior to traditional Direct Vat Set in many aspects, such as quick dissolution, convenient operation, and low cost.

Three series of starter cultures



DVS Starter Culture

Used in yogurt, probiotic yogurt, lactic acid bacteria beverage, small fresh cheese, sour cream, etc.

Thermophilic dairy starter cultures
GF 231 / GF 468 / GF 655 / GF 665
GF 668 / GF 669 / GF 686 / GF 689
GF 859 / GF 867 / GF 868 / GF 888
GF 968 / GF-BY01 / GF-BY02

Mesophilic dairy starter cultures
GF 218 / GF 227 / GF 927 / GF 937



DVS Plant Based Starter Culture

Used in fermented fruit and vegetable juices, pickles, fermented soy milk, fermented plant beverages, etc.

Plant based starter cultures
GS 485 / NP 108 / Lp-G18



DVS Probiotic Starter Culture

Fermented products strengthen the functions of probiotics.

Drinking yoghurt starter cultures
GF 101 / GF 201

Biological protective agents
GP 101

BioGuard® Starter Cultures (DVS for industrial use)

Name	Culture type										Characteristics				Applications
	ST	LB	LL.L	LL.C	LC	LA	BL	LPc	Lr	Lp	Acidification speed	Viscosity	Flavor	Post-acidity	
Thermophilic dairy starter cultures															
GF231	+	+									★★★	★★	★★★	★★★★	Set yogurt
GF468	+	+									★★★	★★	★★	★★★	
GF655	+	+									★★★	★★	★★★★	★★★	
GF665	+	+									★★★	★★★	★★★	★★★	Set yogurt Stirred yogurt
GF668	+	+									★★★	★★★	★★★★	★★★	
GF669	+	+									★★★★	★★★	★★★	★★★	
GF686	+	+									★★★★	★★★	★★★	★★★	Set yogurt Stirred yogurt Drinkable yogurt
GF689	+	+									★★★	★★★	★★★★	★	
GF859	+	+									★★★	★★★	★★★	★★	
GF867	+	+									★★★	★★★	★★	★★	
GF868	+	+									★★★	★★★★	★★★★	★★	
GF888	+	+									★★★	★★★★	★★★★	★	
GF968	+	+									★★★	★★★★	★★	★★	
GF-BY01	+										★★	★★★	★★★★	★	Drinkable yogurt
GF-BY02	+										★★	★★★★	★★★	★	
Mesophilic dairy starter cultures															
GF 218			+	+							★	★	★★★	★★	Soft curd, cottage cheese
GF 227	+		+	+							★★	★★	★★	★★	Soft curd
GF 927	+		+	+							★★★	★★★★	★★	★★★	Soft curd
GF 937	+		+	+							★★★	★★★★	★★	★★★	Sour cream
Probiotic yogurt beverage starter cultures															
GF 101			+	+							★	★	★★★	★★	Lactic acid
GF 201		+	+	+							★★	★	★★	★★★	Bacteria drink
Plant based starter cultures															
GS 485	+	+									Plant-based fermentation, data sheet available on requests.				
NP 108						+				+					
Lp-G18										+					
Biological protective cultures															
GP 101									+	+	+	Inhibit the growth of molds and yeast, to prolong the shelf life.			
Probiotic cultures															
GFAB101						+	+				Can be added in the fermented food as probiotics				

Remark:

(1) Thermophilic Starter Cultures: Culture fermentation temperature range preferred at 37°C~44°C.

(2) Mesophilic Starter Cultures: Culture fermentation temperature range preferred at 25°C~37°C.

(3) Culture's composition: ST: *Streptococcus salivarius* subsp. *thermophilus*, LB: *Lactobacillus delbrueckii* subsp. *bulgaricus*, LL.L: *Lactococcus lactis* subsp. *lactis*, LL.C: *Lactococcus cremoris*, LA: *Lactobacillus acidophilus*, BL: *Bifidobacterium animalis* subsp. *lactis*, LC: *Lactocaseibacillus casei*, LPc: *Lactocaseibacillus paracasei*, Lr: *Lactocaseibacillus rhamnosus*, Lp: *Lactiplantibacillus plantarum*.

(4) Characters: ★ - Very Low ★★ - Low; ★★★ - Medium; ★★★★ - High; ★★★★★ - Very High.

(5) Some starter cultures can be provided in deep-frozen granule form.



BioGuard® Starter Cultures (Cheese starter cultures)

Name	Culture type							Characteristics			Applications
	ST	LB	LL.L	LL.C	LL.D	L	LH	Acidification speed	Viscosity	Flavor	
Thermophilic starter cultures											
ST231	+							★★★	★★	★	Pasta filata, mozzarella
TC231	+	+						★★★	★★	★★	
ST320	+							★★★	★★	★	Hard cheese Semi hard cheese
ST330	+							★★★	★★	★	
LH15							+			★★★★	Ripening culture
LH16							+			★★★★	
Mesophilic dairy starter cultures											
GF 218			+	+				★	★	★★★	Soft curd, cottage cheese
GF 227	+		+	+				★★	★★	★★	Soft curd
GF 927	+		+	+				★★★	★★★★	★★	Soft curd
GF 937	+		+	+				★★★	★★★★	★★	Sour cream

Remark:

(1) Thermophilic Starter Cultures: Culture fermentation temperature range preferred at 37°C~44°C.

(2) Mesophilic Starter Cultures: Culture fermentation temperature range preferred at 25°C~37°C.

(3) Culture's composition: ST: *Streptococcus salivarius* subsp. *thermophilus*, LB: *Lactobacillus delbrueckii* subsp. *bulgaricus*, LL.L: *Lactococcus lactis* subsp. *lactis*, LL.C: *Lactococcus cremoris*, LL.D: *Lactococcus lactis* subsp. *lactis* biovar *diacetylactis*, L: *Leuconostoc mesenteroides* subsp. *mesenteroides*, LH: *Lactobacillus helveticus*

(4) Characters: ★ - Very Low ★★ - Low; ★★★ - Medium; ★★★★ - High; ★★★★★ - Very High.

(5) Some starter cultures can be provided in deep-frozen granule form.



- APAC **TOP3** in immunity probiotic
- APAC **TOP5** in digestion probiotic
- Annual export volume ranks among the top
- Owns **220+** international air routes to ensure the activity



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