



Lactomax

PRODUCT DESCRIPTION

Lactomax powder is derived from freeze-dried yoghurt base that consist of these strains:

- Lactobacillus Acidophilus
- Lactobacillus Bulgaricus
- Lactobacillus Casei
- Streptococcus Thermophilus
- Bifidobacterium Longum

Provides the body with added nutrients, while also acting as an alternative source of protein

Helps to increase overall immunity in the body

Relieves gastrointestinal problems for all ages by maintaining the intestinal gut-flora balance

BENEFITS

Provides protection against pathogens and prevention of urinary tract infections

Promotes dairy product digestion for lactose intolerance

Prevents infection in urinary tract and promotes recovery in respiratory tract infections

Reduces the period of diarrhea and helps fight intestinal tract illness such as IBS

Decreases antibiotic side effects and restoring intestinal micro flora

Improves intestinal micro flora balance and inhibits the growth of harmful bacteria

Stimulates immune response and assists in the digestion and absorption of nutrients

APPLICATIONS

- Food Applications, Drinks and Confectionaries
- Fermented Milk and Dairy Products
- Chewable Tablets and Gummies
- Sweets such as Chocolates and Candies



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TECHNICAL DATA SHEET

- Available in concentrations:
10 Billion cfu/g and 50 Billion cfu/g
- 5 types of bacteria strains:
Lactobacillus Acidophilus
Lactobacillus Bulgaricus
Lactobacillus Casei
Bifidobacterium Longum
Streptococcus Thermophilus
- Shelf life of 2 years under aluminium sealed packaging
- Store in room temperature under 30°C
- Packing size : 1 kg or 5 kg powder packed into heat-sealed foil pouches

TECHNICAL INDICATORS

Lead, mg/kg
Arsenic, mg/kg
Cadmium
Mercury
Total Yeast and Mold Count
Bile Tolerant Gram Negative
E. Coli
Salmonella
Staphylococcus Aureus

SPECIFICATION

$\leq 1.0 \text{ mg/kg}$ ($\leq 10 \text{ ppm}$)
 $\leq 5.0 \text{ mg/kg}$ ($\leq 5 \text{ ppm}$)
 $\leq 0.3 \text{ mg/kg}$ ($\leq 0.3 \text{ ppm}$)
 $\leq 0.5 \text{ mg/kg}$ ($\leq 0.5 \text{ ppm}$)
 $\leq 2 \times 10^2 \text{ CFU/g}$
 $\leq 1 \times 10^2 \text{ CFU/g}$
Absent in 1 g
Absent in 10 g
Absent in 1 g