

Product Specification

(Food ingredient)

Revised date : December 23, 2021

Product name : Marine Lactic Acid Bacteria™

Product code : ML

Quality specification

【Test items】	【Specification】	【Method】
1. Properties(appearance, smell)	Pale yellowish white powder, slightly peculiar smell	Visual and sensory test
2. Lactic acid bacteria count	1.0×10^{12} cells / g or more	Hemocytometer counting
3. Loss on drying	7.0% or less	Loss on drying method
4. Heavy metals(Pb)	20 ppm or less	Sodium sulfide colorimetric method
5. Arsenic(As)	2 ppm or less	Atomic Absorption Spectrophotometry
6. Viable bacteria count	3,000 pcs / g or less	Standard agar culture medium method
7. Number of fungi	300 pcs / g or less	Potato dextrose agar culture medium method
8. E. coli group	Negative	Desoxycholate agar culture medium method
9. Powder particle size	26 mesh pass	Sieve analysis test

Quality control

1. Place of manufacture	Thailand
2. Microbial strain	<i>Lactococcus lactis</i> subsp. <i>lactis</i> BF3(Isolated : Salmon intestinal tract)
3. Food labeling	(Example)Dextrin, Lactococcus Lactis BF3(Heat-treated)
4. Production method	Batch production system
5. Method of displaying lot number	Best Before Date (Example)221124 22 : Last two digits of the Christian era 11 : Month 24 : Day
6. Examination frequency	Each production lot
7. Measure for prevention of foreign body mixture	Sieving, Magnet
8. Measure for prevention of microbe	Sterilization, Microorganism test
9. Quality warranty period	2 years after production(Only unopened)
10. Handling and Storage method	See Safety Data Sheet

Packaging specification

1. Net	100g	1kg
2. Packaging	Aluminum bag	Aluminum bag

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