



THE NATIONAL ACADEMY OF SCIENCES OF BELARUS



Dry bacterial concentrate

IM-pro 1

to enrich dairy products with probiotic microflora



Properties and advantages

Bacteria-ingredients of IM-pro1 preparation display antimicrobial activity towards opportunistic and pathogenic microorganisms, activate immune system, show acid and osmotolerance, resistance to antibiotics (doxycycline, erythromycin, streptomycin), utilize carbohydrates to produce L-lactic acid as principal metabolite, synthesize organic acids, vitamins, aminoacids, enzymes involved in metabolism of carbohydrates and proteins

Application guidelines

IM-pro1 is applied in combination with main starter culture for manufacturing dairy products (yoghurt, cheese, kefir, clabber, desserts) enriched with probiotics. Content of the package is introduced aseptically into whole milk container at proper fermentation temperature. The mixture is stirred during 10-15 min for uniform distribution of inoculum. Agitation is repeated one hour later. IM-pro1 dosage depends on required cell titer in the end product and its storage terms

Cell titer, CFU/g	Amount of the product, g/U	Amount of milk mixture inoculated with 1 package, ton
(4 - 9)×10 ¹¹	10/25	0,5
	20/50	1,0
	60/150	3,0

Active ingredients

Concentrated freeze-dried probiotic cultures of bifido- and lactic acid bacteria: *Bifidobacterium adolescentis*, *Lactobacillus plantarum*.
Viable cell titer – at least 10 bln per 1 g (minimum 1×10¹⁰CFU/g)

Form of fabrication

Metallized packs containing 25, 50, 150 activity units (U)

Terms of storage

12 months at temperatures +2 to +6°C

Developed

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Specifications BY 100289066.112-2013
State registration BY.70.06.01.010.E.001020.02.15



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