



*«BIFILIFE FORTE» concentrate
of five species of bifidobacteria specific to
a healthy person*

Designed for production of therapeutic dairy products



Enriching the cultured milk products with 5 species of bifidobacteria including «**Bifilife Forte**» concentrate makes them therapeutic.

Numerous clinical tests confirmed its therapeutic effect and proved its higher efficiency compared to modern pharmaceuticals. These are the products of mass consumption with proved and recognized therapeutic effect.

Consuming the products, containing the 5 species of bifidobacteria concentrate:



**recovers
normal
intestine
microflora**



**maintains
normal
human
biobalance**



**improves
metabolic
processes
in the organism**



**normalizes the
functioning
of gastro-
intestinal
tract**



**prevents
growth of
harmful
bacteria**



Dry bifidobacteria concentrate of direct application «**Bifilife Forte**» represents bifidobacteria lyophilized biomass to enrich the food products with bifidobacteria

**This is the only symbiosis in the world,
containing five species of bifidobacteria:**

**Bifidobacterium
bifidum**

**Bifidobacterium
longum**

**Bifidobacterium
adolescentis**

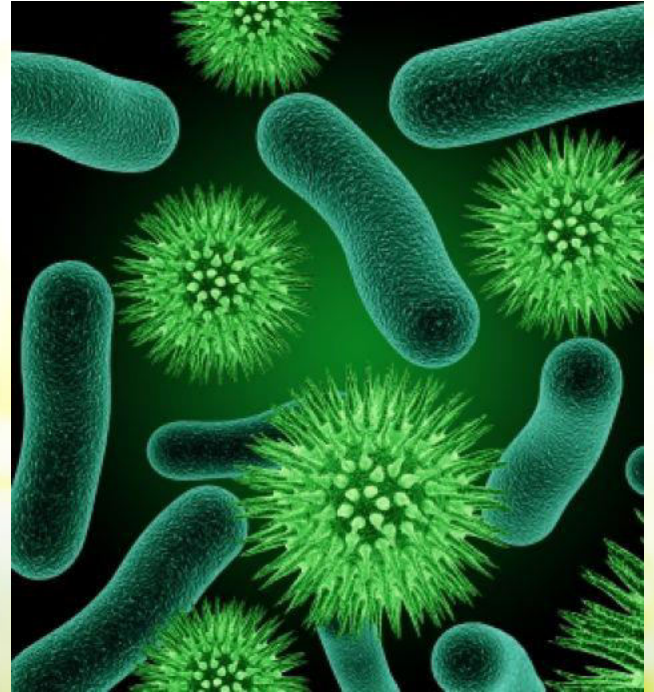
**Bifidobacterium
breve**

**Bifidobacterium
infantis**



Bifidobacteria strains, contained in «**Bifilife Forte**» concentrate, represent a bifidobacteria symbiotic consortium, inherent to a healthy human organism. They strengthen the probiotic properties, specific to each of the five species. These are the five species of bifidobacteria that form the basis of human microflora biobalance.

Such bifidum bacteria combination is resistant to damaging factors of gastro-intestinal tract's aggressive media, possesses increased colonizing activity when passing through gastro-intestinal tract, as well as pronounced antioxidant activity and probiotic effect.





Benefits of using «***Bifilife Forte***» concentrate:

- Used to produce **any dairy product**;
- **Allows to get a product with therapeutic properties**;
- **Allows to produce unique products**, containing a full bifidobacteria species composition, inherent to human organism;
- Increases **the safety of the products**;
- **Increases the shelf life of the products** without preservatives;
- Increased range of bifidobacteria used **enhances antagonistic effect** to intestinal pathogens;
- **Usability** (just solve the concentrate before application);
- **Can be combined** with any cultures and concentrates;
- **Can be combined** with any flavoring: sweet, fruit, berry, vegetable, cereal.





Method of application

«**Bifilife Forte**» concentrate is dissolved in sterilized distilled water or unfatted milk at $22\div 37\text{ }^{\circ}\text{C}$, at the rate of 200 ml of water per 1 standard dose.

When producing dairy products, the «**Bifilife Forte**» concentrate is added to a normalized mixture when fermenting with LAB. The duration and temperature of fermentation are set depending on LAB used, as well as the technology characteristics of a kind of product.

$t^{\circ} 22-37\text{ }^{\circ}\text{C}$





«**Bifilife Forte**» concentrate

«**Bifilife Forte**» concentrate is produced packaged into packets of:

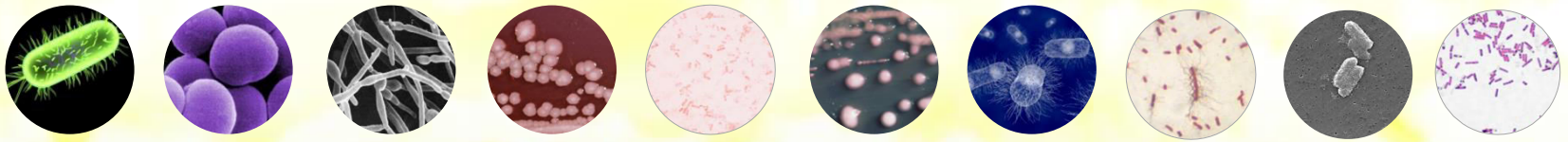
- 0.5 of a standard dose
- 1 standard dose.

1 dose is designed to add to 1000 kg of the product. If complied with the norm of concentrate appliance, the content of bifidobacteria in enriched product would come up to 10^7 cfu/g.

1 gram of concentrate contains at least 10^{11} cfu of bifidobacteria.



Bifidobacteria strains, including in «**Bifilife Forte**» concentrate, possess a pronounced antagonistic effect to *Escherichia coli*, *Staphylococcus aureus*, *Candida albicans*, *Proteus mirabilis*, *Shigella flexneri*, *Klebsiella pneumoniae*, *Shigella sonnei*, *Proteus vulgaris*, *Citrobacter freundii*, *Bacillus subtilis*.



The most antagonistic effect all bifidobacteria cultures demonstrate against *S. aureus* and *Sh. sonnei*, often causing food poisoning. Using «**Bifilife Forte**» concentrate allows to increase the products shelf life and their safety.





Geography of use of «*Bifilife Forte*» concentrate

Dairy products with «Bifilife Forte» concentrate are **produced** in many enterprises of:



Russia



Republic of
Belarus



Republic of
Kazakhstan



Republic of
Tajikistan



Ukraine

Including such manufacturers as Wimm-Bill-Dann - PepsiCo, Parmalat, Molvest, Milkiland.





Contact information of «**Bifilife**» company, how to start partnership

Sales Department:



marketing@bifilife.ru
sbyt@bifilife.ru

Technology Department:



teh@bifilife.ru
micro@bifilife.ru
lab@bifilife.ru

Phone/Fax:



+7 (495)452-44-47	+ 7(495)459-21-48
+7 (495)708-02-27	+7 (495)708-00-59
+7 (495)708-00-48	+7 (495)708-00-74
+7 (495)708-00-05	+7 (495)452-16-94



**Admiral Makarov str, 10, building
1, office 605, Moscow, 125212**

