



Akkermansia muciniphila Akk11

1. Product name:

Akkermansia muciniphila Akk11

2. Product introduction

Akkermansia muciniphila Akk11 is our independent intellectual property strain. It is manufactured through fermentation, enrichment, freeze-drying as well as other patented technology, etc. It is a milky white to light yellow powder, which can regulate the balance of intestinal flora, improve immunity, and can be widely used in food, healthy products, pharmaceuticals, cosmetics chemicals, agriculture, ecological environment protection, etc.

3. Parameters and index

| Parameters | Index |
|------------------------------|--|
| Density (g/cm ³) | 0.58-0.85 |
| Particle size (μm) | ≤ 350 |
| Color | With proper color of the product |
| Aspect | Powder to granular, no caking |
| Taste and Odor | Inherent fermentation odor of the product, no abnormal taste, no abnormal odor |

4. Strain composition

4.1 Ingredient

Akkermansia muciniphila Akk11

4.2 Nutritional information

| Items | Per 100g | NRV% |
|--------------|----------|------|
| Energy | 1557kJ | 19% |
| Protein | 47.0g | 78% |
| Fat | 0.6g | 0% |
| Carbohydrate | 43.3g | 14% |
| Sodium | 1070mg | 54% |

Remark: The content in the form is based on potency 100 Billion AFU/g.

4.3 Product Statement

- cGMP Certification, KOSHER Certification, HALAL Certification
- Allergen free (Free of gluten, dairy products, beans, eggs, crustaceans, etc.)
- No radiation, no residual solvents, no preservatives
- Suitable for vegetarian

5. Product manufacturing and applications

5.1 Product manufacturing condition



PUNATURE FOOD INGREDIENTS CO., LTD

Room 202, No. 15, Lane 978 Jindu Road, 201108 Shanghai, China

Recommended manufacturing condition: Temperature under 28°C, Relative humidity under 35%. After use, promptly evacuate the air from the bag and seal it promptly.

5.2 Instructions

- Transfer the powder from frozen or low-temperature conditions to room temperature.
- Depending on the product, allow it to gradually reach ambient temperature over 1–2 hours. Wipe off any condensation on the packaging surface.
- Open the packaging just before use to prevent moisture absorption and clumping of the probiotic powder due to temperature differences, leading to a decrease in viable bacterial.

5.3 Precautions

- Probiotic powder should not be mixed with antibiotics or products containing antibiotics.
- Minimize the contact of probiotic powder with light, heat, and humidity.
- Reduce processing time for the product whenever possible, and only open the packaging that needs to be used immediately each time.

6. Test method

GB 5009, WK-SOP-QC-TM006, GB 4789

7. Package: 1.0kg/bag or 5.0kg/bag, oxygen and water-resistant aluminum foil bag packaging, external biological ice bag & foam box

8. Storage and transportation: The product should be well sealed, stored and transported in a clean, dry, odor-free low-temperature freezer. Necessary measures should also be deployed to prevent pollution, drop, and heavy pressure.

9. Shelf life: 24 months, when sealed refrigeration under -18°C or below. Do not use it after the expiry date indicated on the package.