



***Bacillus clausii* BCL19**

1. Product name:

Bacillus clausii BCL19

2. Product introduction

Bacillus clausii BCL19 is our independent intellectual property strain. It was manufactured through fermentation, enrichment, spray drying, and other patented technologies. The powder looked light yellow to yellowish brown. The powder could 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 (mesh)	40 mesh
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 Composition

Bacillus clausii BCL19, Maltodextrin.

4.2 Nutritional information

Items	Per 100g	NRV%
Energy	1464kJ	17%
Protein	11.7g	57%
Fat	0 g	0%
Carbohydrate	72.0g	24%
Sodium	1375mg	69%

Remark: The content in the form is based on potency 100B CFU/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

Recommended manufacturing condition: Temperature under 26°C, humidity under RH 40%.



5.2 Instructions

Quickly empty the air in the bag and seal it in time after use

5.3 Precautions

- Probiotics powder can not be mixed with antibiotics or products contains antibiotics.
- Prevent excessive pressure or shearing force effect on affecting the viable cell count during processing.

6. Test method

QB/T 4575, GB 5009, WK-SOP-QC-902, GB 4789

7. Implementation standards

Q/WKSW 0002S

8. Package: 1.0 kg/bag or 5.0 kg/bag, Oxygen and water resistant aluminum foil bag packaging.

9. Storage and transportation: Store at room temperature, avoid light and airtight, and must not be mixed or transported with toxic, polluted, or odorous items.

10. Shelf life: 24 months, when stored in a well-closed container away from moisture and direct sun light at room temperature.