

24th August 2015

TO WHOM IT MAY CONCERN

Many practitioners express concern over the risk of reduced viability of probiotics when they are left unrefrigerated during transportation.

Brauer Professional would like to reassure distributors and practitioners that the strains used in Probiome Plus and Probiome Powder will not be significantly affected or reduced when left unrefrigerated during transportation.

The strains used in Probiome Plus and Probiome Powder have been subject to in-house testing by the supplier of the raw materials to determine the % overage needed to comply with each strain's label claim at the end of shelf-life (expiry).

This testing produced results which showed that at the end of 24 months each of the strains used in the formulations still contained a CFU count per gram containing the levels stated on the label claim even without refrigeration.

