

BioCeuticals' Probiotic Quality and Stability Statement

How does Blackmores ensure quality and stability of our Probiotic products?

BioCeuticals' Probiotic products are formulated and manufactured under strict controls and with expertise in understanding the factors that support probiotic viability as stated on the label, right up until the end of shelf life.

This includes:

- Selection of appropriate strains suited to the stated storage conditions.
- Formulated with additional input of live probiotic cells. Which has been calculated to ensure the cell count remains in specification to label claim until the end of shelf life.
- High water activity can negatively impact the viability of live probiotics. Our BioCeutical products are maintained at low specified levels throughout manufacturing and packing to inhibit any increase in water activity.
- High quality packaging and desiccants are used to help protect the product from environmental conditions encountered during storage and in use.
- High Quality manufacturing – Only high-quality manufacturers are selected to manufacture and pack BioCeuticals probiotic products. These have been audited to ensure critical parameters and requirement to handle probiotics are in place.
- Quality Control / Testing – Every batch of BioCeuticals' probiotics are testing to ensure compliance to the established specification before being released to the market.
- Stability Testing – Additional testing is performed as part of a stability program to support the expiry period applied to each product. This includes testing product under various storage conditions and testing for probiotic viability over the length of the shelf life.

Ambient or Room Temperature Probiotics Vs Fridge Probiotics

BioCeuticals have a range of Probiotic products, this includes probiotics that are stable in ambient or room temperatures (<30°C), and also probiotics that are labelled to be stored in the fridge (2-8°C).

It is recommended to always store product as indicated on the label. However, a common question we receive is - how long can fridge probiotics be left out of fridge conditions?

Based on a review of stability data, it is evident that these types of refrigerated products will not be impacted by short exposure to ambient conditions, typically occurring when transiting product from the store to home or leaving the product on the bench while taking the product. The data demonstrated negligible drop in probiotic counts when refrigerated product is stored under ambient conditions for up to 5 days.

If refrigerated product is left out of the fridge for more than 5 days, this may impact the viability of probiotic in reaching the intended shelf-life date.

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