



PEDIOCOCCUS ACIDILACTICI

The Robust Fermenter & Gut Health Stabilizer

PRODUCT OVERVIEW

Pediococcus acidilactici is a robust, versatile lactic acid bacterium, renowned for exceptional resilience in food fermentation and advanced probiotic supplements. It efficiently produces lactic acid, making it a powerful agent for biopreservation and gut health modulation. Its tolerance to heat, acid, and bile salts ensures high viability through processing and gastrointestinal transit. Supply is available in a multi-purpose strain across diverse formulations.

✓ Environmental Resilience

High tolerance to heat, low pH, and bile salts

✓ Potent Bacteriocin Production

Produces pediocin, with strong anti-microbial activity

✓ Efficient Lactic Acid Production

Rapidly lowers pH for stable, preserved fermented products

✓ Unmatched Potency Range

Four high-CFU options (100B, 200B, 400B, 500B)



✓ Shelf-Stable Formulations

Maintains excellent viability as a lyophilized powder



✓ Survives GI Transit

Robust survival to support digestive balance and immunity



Application Scenarios



Food Fermentation

Fermented meats, vegetables, soy products



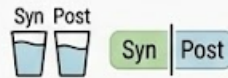
High-Potency Supplements

Human dietary support for compromised gut



Animal Nutrition

Feed additives for gut health and efficiency



Synbiotic & Postbiotic

Stable, active ingredients for formulations

Product Specifications

CFU STRENGTHS: 100 Billion, 200 Billion, 400 Billion, & 500 Billion CFU

FORMATS: Bulk Powder

OPTIONS: Customized Carrier Options / Comprehensive Private Labeling