



novonosis

+10

years history of safe use!

85%

of consumers are interested
in getting probiotics through
Functional Foods.



Functional foods

ProSilience™ HU58™

An easy probiotic for
a competitive market.

Fit for Food. Fit for Life.

distributed by
BiOCULT®
Biosolutions for food and health

ProSilience™ HU58™ offers the strategic advantage you need



Proven Health
Benefits



Superior
Stability



Regulatory
Compliance



Seamless
Implementation



Clinically-demonstrated benefits

related to digestion and immunity.

Gut health and immunity are the two top health priorities that consumers identified for themselves over the next 12 months(2). **ProSilience™ HU58™** helps you deliver on both consumer wants.



Supports gut
health



Supports immune
health



Supports gut
microbiome

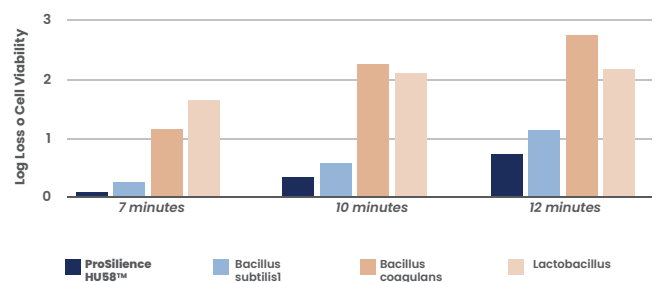


Superior stability

in baked products through the baking process as well as through shelf life.

ProSilience™ HU58™ can be added prior to baking, with minimal loss of cells (see figure) compared to market competitors, and it has more than threefold survival rate compared to *B. coagulans* in some baking times (1).

Log loss of cell viability after baking at 180°C



Regulatory compliance

is supported by *Bacillus subtilis*' long-standing history of safe use in food, and its inclusion in international safety inventories such as **IDF** and **EFFCA**.

ProSilience™ HU58™ is authorized for sale in EU, USA, ME, JP, Aus, and beyond, with full regulatory support and guidance provided to ensure customer success.



Seamless implementation

of **ProSilience™ HU58™** is possible due to ease of application.

Whether you are new to probiotics, or changing from a different one, **ProSilience™ HU58™** will not change your product's sensory experience.

What if your baked goods went beyond fibers to clinically backed live probiotics?

ProSilience™ HU58™ is a resilient probiotic solution enabling a smooth ride for your baked goods to make an impact with 1 billion CFU.

All the way through baking to end of shelf-life and the consumer's gut.



(1) Payne, J. et al., (2025). Determining the viability and stability of *Bacillus* in baked products. LWT. (2) Novozymes global consumer study (US, Europe and China), 2022, n=6009 (3) Mintel, February 2024

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