

novonosis



+10

years history of safe use!

85%

of consumers are interested
in getting probiotics through
Functional Beverages.



Functional beverages

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



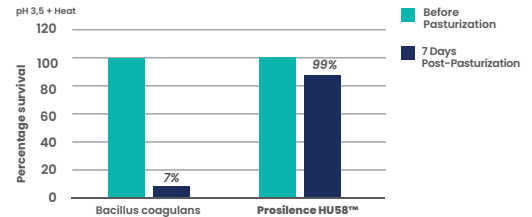
Supports gut
microbiome



Superior stability

in final beverages through shelf life as well as through pasteurization **ProSilience™ HU58™** can be added prior to pasteurization, with minimal loss of cells (see figure), and it has more than threefold survival rate compared to *B. coagulans* in low pH refrigerated beverages (1).

Cell count post-pasteurization of 72°C at 30 sec in a buffer solution



Comparative survival of *B. coagulans* and **ProSilience™ HU58™** before and after pasteurization (day 0 and 7) in acidic beverage models.



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 you could launch a gutsy RTD that consumers notice and trust?

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

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



Recommended applications:

- Functional beverages;
- KombuchaKombucha;
- Ready-to-Drink (RTD) beverages;
- Refrigerated carbonated beverages;
- Beverages supporting digestive health and immune function;
- Premium functional products featuring processing-stable probiotics.

(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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