

## A process of drying probiotic bacteria

### Description

Probiotics market has a fast evolution these recent years and represents some tens of thousands of millions of dollars. This market knows an increasing interest by consumers of food products. Scientists of « l'Unité Science et Technologie du Lait et de l'Oeuf (STLO) » from INRA and AGROCAMPUS Ouest have developed a bacteria production process (leveans, human and animal probiotics) under dry form thanks to a drying process based on direct atomisation on culture media.



### Type of expected transfer

License ou license option with R&D program.

### Advantages

Simplified and cheap process whose efficiency is similar to lyophilization. This process limits contamination risk and cellular loss risk (2 steps instead of 4). This process highly reduces energy cost which is linked to water removal step and allows a simpler solution. This process can be used on industrial installations on a large scale.

### Possible applications

Probiotics production intended for animal and human food.

### Key words

dry, probiotic, bacteria, nutrient, leveans, human, animal

### TRL Scale

1 2 3 **4** 5 6 7 8 9

### Development level

The patent n°EP 15306465.4 protects the process for preparing a probiotic powder comprising at least one probiotic bacterium.

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