Nutri-5051®

PLANT BASED PROBIOTIC

Patented Plant Based & High Temperature Resistant Probiotic Ingredient for Humans

What is Nutri-5051®?

Nutri-5051® is the premium human probiotic ingredient made with **5051®,** a patented natural plant based ***Pediococcus acidilactici*** probiotic (beneficial bacteria). **Nutri-5051®** is resistant to high temperatures **up to 185°F,** non-GMO, gluten free and made in the USA. **Nutri-5051®** provides **10 billion CFU* per gram guaranteed** at time of consumption and has been successfully incorporated into chocolate, nut butters, yogurt, oils, supplements and other products to help support digestive and immune health.

*Colony-Forming Unit, a measure of viable bacterial numbers

What is 5051®?

5051® is a patented, non-spore forming and high temperature resistant **(up to 185°F)** plant based ***Pediococcus acidilactici*** probiotic derived from wild grasses.

How is 5051® different from other probiotics?

Because of its ability to survive naturally harsh conditions, **5051®** can successfully travel through the stomach's acidic environment and into the intestines and colon alive, conferring health benefits to humans and animals. Many other probiotics are unable to survive the journey through the digestive tract at high enough rates to confer health benefits. Resistant to oxygen and high temperatures **up to 185°F,** **5051®** is well suited to manufacturing and does not require any special or expensive cleaning processes.

5051® is:

- The trademarked name for the patented strain of plant based, non-spore forming probiotic bacteria, ***Pediococcus acidilactici*** **NRRL B-50517**
- Used as an ingredient in a variety of foods, beverages, and supplements to confer additional health benefits to consumers
- Safe: it is not a drug. ***Pediococcus acidilactici*** is GRAS (Generally Recognized As Safe) by the FDA
- Clinically studied with multiple papers published in scientific journals and presented at domestic and international conferences
- Supported by more than 5 issued patents
- Resistant to stomach acid, high temperatures **(up to 185°F),** and oxygen
- Non-spore forming: it does not require any special cleaning processes required by spore-forming probiotics
- Calorie-free, gluten-free, tasteless and will not change the composition of any product
- A sustainable, non-GMO ingredient
- Made in the USA

93 Monocacy Boulevard | Ste. A9, Frederick | MD 21701-5724 | 301-418-6147 | www.imagilin.com /imagilintechnology

Imagilin® TECHNOLOGY LLC

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Clinical Studies
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Imagilin Technology, LLC is a biotechnology company located in Frederick, Maryland focusing on research and development of our patented, plant-based probiotic technology and product lines. Since 2003, **Imagilin Technology, LLC** has introduced innovative and extensively researched ***Pediococcus acidilactici*** probiotics for humans and animals to support immune and digestive health.

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