

Concept Product

Probiotic yogurt drink

OzScientific Pty Ltd

Food innovation from concept to commercialization

Probiotic bacteria are so called friendly bacteria due to their health benefits such : Treatment of diarrhea in children, adults and travelers, Improved digestibility, enhanced availability of vitamins and short-chain fatty acids, Enhanced specific and non-specific immune response, allergy and some cancers.

Fermented milks such as a yogurt drink are ideal for delivery of probiotic bacteria and such products can be formulated to deliver live bacteria in high dose (10^8 - 10^{12} /ml).



Concept Product: Pleasant-tasting, no-fat yogurt drink containing live Bifidobacteria, *Lactobacillus acidophilus*, *Streptococcus thermophilus* and *Lactobacillus bulgaricus*



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