



Technical Data Sheet – Bv 839 Concentrate

Description: Dried probiotic powder. White to tan in color.

Ingredients: *Bacillus velezensis* 839, maltodextrin (identity preserved)

Microbiological Specifications (reported on COA):

Analysis	Method	Specification
<i>Bacillus</i> spp.	ABS-ML-001	$\geq 1.00 \times 10^{11}$ cfu/g
<i>E. coli</i>	USP 2022	Absent
Yeast and Mold	USP 2021	< 500 cfu/g

Recommended Storage Conditions

Long Term (Greater than 6 months) store at or below -20°C in a sealed container.

Short Term (Less than 6 months) store at or below 4°C in a sealed container.

Shelf Life

Use within 12 months of the date of manufacture.

Packaging and Labels:

10kg in 3 ply foil bags. Shipped in double walled box. Each bag and box labeled with a 5.5 x 8.5 product label.

Application

Include Bv839 concentrate at 0.01-0.05 grams per dose.

Product Composition

Ingredient
<i>Bacillus velezensis</i> 839 fermentation product
Maltodextrin IP

Country of Origin

United States of America

GMO Status

Please consider this document as an official statement from Church & Dwight Co., Inc. concerning our stance on Genetically Modified Organisms (GMO). Church & Dwight Co., Inc. does not use any microorganisms which have been Genetically Modified.

Gluten

Gluten is not contained in the components used in the production of this product.



Nutritional Profile

Below is the nutritional profile of *Bacillus velezensis* 839. Official report from the third-party lab can be available at request.

Test	Method	Results
Protein	AOAC 990.03; AOAC 992.15	8.75%
Nitrogen - Combustion	AOAC 990.03; AOAC 992.15	1.40%
Protein Factor	AOAC 990.03; AOAC 992.15	6.25
Ash	AOAC 942.05	6.32%
Calories, Calculated	CFR - Atwater Calculation	377 kcal / 100 g
Carbohydrates, Calculated	CFR 21 - calc.	71.08%
Moisture and Volatiles – Vacuum Oven	AOAC 925.09	7.4%
Calcium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.340%
Iron	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.0096 %
Potassium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	1.19%
Sodium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.206%
Total Dietary Fiber	AOAC 991.43	3.0%
Fructose	AOAC 982.14, mod.	< 0.15%
Glucose	AOAC 982.14, mod.	0.65%
Sucrose	AOAC 982.14, mod.	<0.15%
Maltose	AOAC 982.14, mod.	2.37%
Lactose	AOAC 982.14, mod.	< 0.15%
Total Sugars	AOAC 982.14, mod.	3.02%
Total Vitamin D2 and D3	Huan et al., Rapid Commun. Mass Spectrum 2014, 28	< 5 IU / 100 g
Vitamin D2	Huan et al., Rapid Commun. Mass Spectrum 2014, 28	< 4 IU / 100 g
Vitamin D3	Huan et al., Rapid Commun. Mass Spectrum 2014, 28	< 5 IU / 100 g
Cholesterol	AOAC 994.10 mod.	< 0.8 mg / 100 g
Calories From Total Fat, Calc.	CFR 21 - calc.	58 kcal / 100 g
Total Trans Fatty Acid Isomers - GC	AOAC 996.06 mod.	0.09%



Test	Method	Results
cis, cis-Polyunsaturated Fatty Acids	AOAC 996.06 mod.	2.36%
cis-Monounsaturated Fatty Acids	AOAC 996.06 mod.	1.75%
Total Saturated Fatty Acids	AOAC 996.06 mod.	1.97%
Total Fat as Triglycerides	AOAC 996.06 mod.	6.45%
Serving Size	No Reference	0.1 g
Unit Weight	No Reference	0.1000 g
Units Per serving	No Reference	1 g

Allergen Status

There are no allergens present at the facility or in the product.

Allergen	Present	Not Present
Egg		X
Fish		X
Milk		X
Peanuts		X
Shellfish-crustaceans		X
Soy		X
Tree Nuts		X
Wheat		X
Sesame		X

Vegan Status

To the best of our knowledge, the product listed above does not contain any animal ingredients or animal byproducts and should be suitable for vegan consumption.

Kosher Status

The facility is not currently registered with an Orthodox Union and does not have a Kosher certification.

Halal Status

The facility is not currently Halal registered. The production of products does not utilize ethyl alcohol, natural L-Cysteine from human hair or feathers, animal fats or extracts, bloods of any origin, blood plasma, pork, or other meat by-products.

Organic Compliance Status

The concentrate product does not contain organic status.

GRAS Statement

Bacillus velezensis are generally recognized as safe organisms.



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General Information

All raw materials from which this product is produced meet appropriate food grade specifications. The processing, packaging and storage of the finished product and the raw materials from which it is produced are consistent with current Good Manufacturing Practices (cGMP) and current industry practices. All information presented herein is in accordance with the regulation of the country of manufacture USA.

Reviewed 31 December 2024