



Technical Data Sheet – Lp 276 Concentrate

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

Ingredients: *Lactiplantibacillus plantarum* 276, maltodextrin (identity preserved)

Microbiological Specifications (reported on COA):

| Analysis | Method | Specification |
|----------------------|---------------|----------------------------------|
| Lactic Acid Bacteria | ABS-ML-002-04 | $\geq 5.00 \times 10^{10}$ cfu/g |
| E. coli | USP 2022 | Absent |
| Yeast and Mold | USP 2021 | < 100 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 Lp 276 concentrate at 0.01-0.05 grams per dose.

Product Composition

| Ingredient |
|---|
| <i>Lactiplantibacillus plantarum</i> 276 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 the below product. Official report from the third-party lab can be available at request.

| Test | Method | Results |
|--------------------------------------|---|-------------------|
| Protein | AOAC 990.03; AOAC 992.15 | 10.44% |
| Nitrogen - Combustion | AOAC 990.03; AOAC 992.15 | 1.67% |
| Protein Factor | AOAC 990.03; AOAC 992.15 | 6.25 |
| Ash | AOAC 942.05 | 1.70% |
| Calories, Calculated | CFR - Atwater Calculation | 375 kcal / 100 g |
| Carbohydrates, Calculated | CFR 21 - calc. | 82.42% |
| Moisture and Volatiles - Vacuum Oven | AOAC 925.09 | 5.0% |
| Calcium | AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod | 0.022% |
| Iron | AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod | 0.0002 % |
| Potassium | AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod | 0.328% |
| Sodium | AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod | 0.119% |
| Total Dietary Fiber | AOAC 991.43 | 1.3% |
| Fructose | AOAC 982.14, mod. | < 0.15% |
| Glucose | AOAC 982.14, mod. | 0.51% |
| Sucrose | AOAC 982.14, mod. | 0.44% |
| Maltose | AOAC 982.14, mod. | 1.77% |
| Lactose | AOAC 982.14, mod. | 5.43% |
| Total Sugars | AOAC 982.14, mod. | 8.15% |
| Total Vitamin D2 and D3 | Huan et al., Rapid Commun. Mass Spectrum 2014, 28 | < 58.2 IU / 100 g |
| Vitamin D2 | Huan et al., Rapid Commun. Mass Spectrum 2014, 28 | < 4.00 IU / 100 g |
| Vitamin D3 | Huan et al., Rapid Commun. Mass Spectrum 2014, 28 | < 58.2 IU / 100 g |
| Cholesterol | AOAC 994.10 mod. | < 0.8 mg / 100 g |



| Test | Method | Results |
|--------------------------------------|------------------|------------------|
| Calories From Total Fat, Calc. | CFR 21 - calc. | 4.0 kcal / 100 g |
| Total Trans Fatty Acid Isomers - GC | AOAC 996.06 mod. | 0.02% |
| cis, cis-Polyunsaturated Fatty Acids | AOAC 996.06 mod. | <0.05% |
| cis-Monounsaturated Fatty Acids | AOAC 996.06 mod. | 0.20% |
| Total Saturated Fatty Acids | AOAC 996.06 mod. | 0.15% |
| Total Fat as Triglycerides | AOAC 996.06 mod. | 0.44% |
| Serving Size | No Reference | 0.05 g |
| Unit Weight | No Reference | 1 |
| Units Per serving | No Reference | 0.05 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.



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Organic Compliance Status

The concentrate product organic status has not been certified.

GRAS Statement

Lactiplantibacillus plantarum are generally recognized as safe organisms.

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