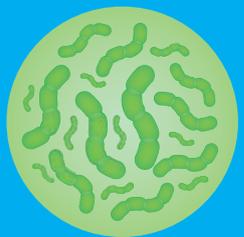
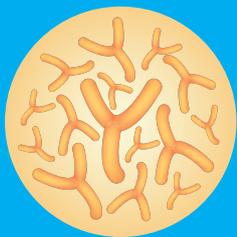
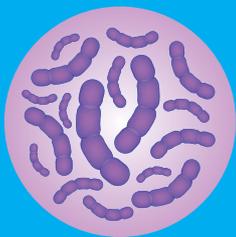
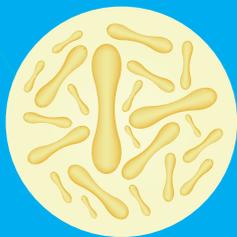
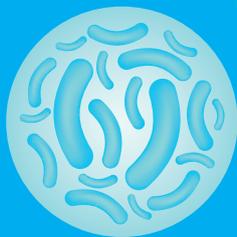


均瑶健康[®]
JUNYAO HEALTH
SEHE: 605388

BIOGROWING[®] 润盈

BIOGROWING PROBIOTICS

BioGrowing, Reliable for a Better World.





Contents

- 1 About BioGrowing
- 2 **Flora-Focus**[®] Probiotics Powder
- 3 Bio-Tech Probiotics Formulation ODM/CDMO
- 4 **BioGuard**[®] Starter Culture



About BioGrowing

BioGrowing is a subsidiary of JuneYao Health, which is a member of JuneYao Group. JuneYao Group, founded in 1991, is a modern service enterprise focusing on industrial investment. It has four A-share listed companies in China with a total market value of 55 billion yuan. It is one of the top 500 private enterprises in the service industry in China, with a credit rating of AA+.

BioGrowing, headquartered in Shanghai, was founded in 2006. The production base covers an area of 36,666 square meters and has an annual capacity of 600 tons of highly active probiotics powder. It is one of the largest probiotics production bases in Asia. Its product range covers probiotic powder, starter cultures, functional food, and derivative products, widely used in food, medicine and healthcare, daily chemicals, aquaculture, and many other fields.

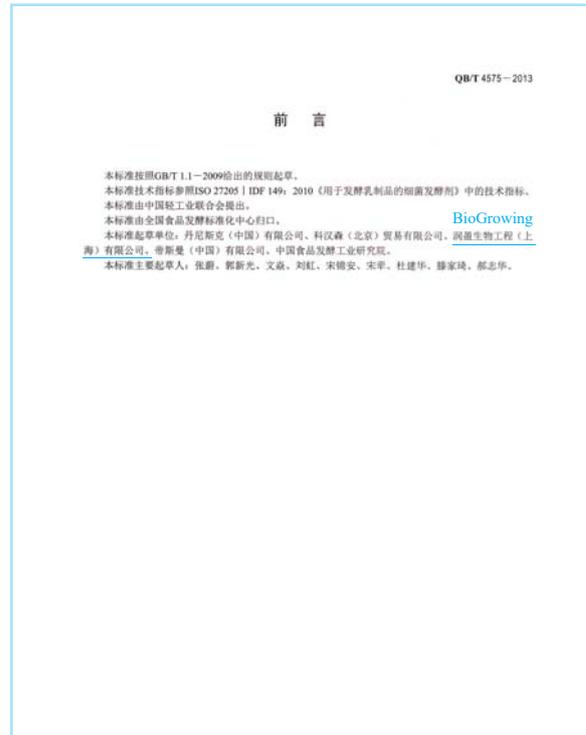
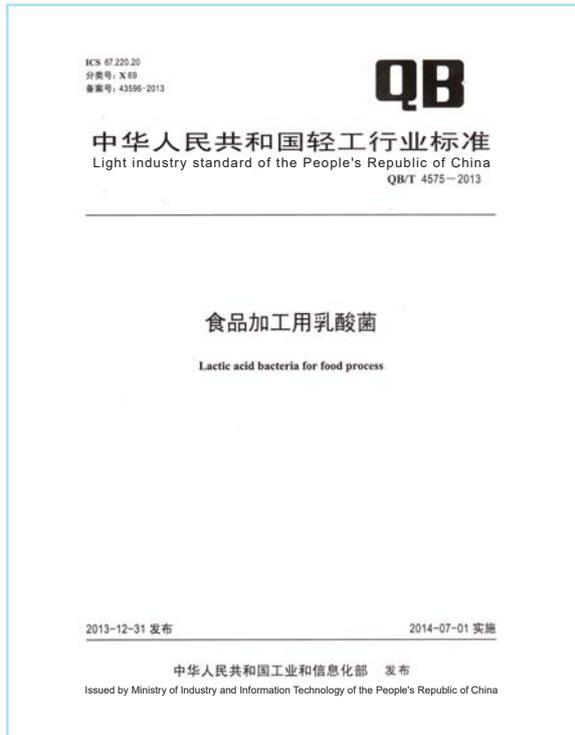
With "Reliable for a Better World" as its core value, BioGrowing is constantly committed to probiotics' research, development, and innovation, moving continuously towards the vision of a "global leading probiotics manufacturer" and providing customers with a full range of product solutions and quality services.

Milestones



Industry Position

In July 2014, the Ministry of Industry and Information Technology issued "Lactic acid bacteria for food process" — BioGrowing is one of the drafting units.

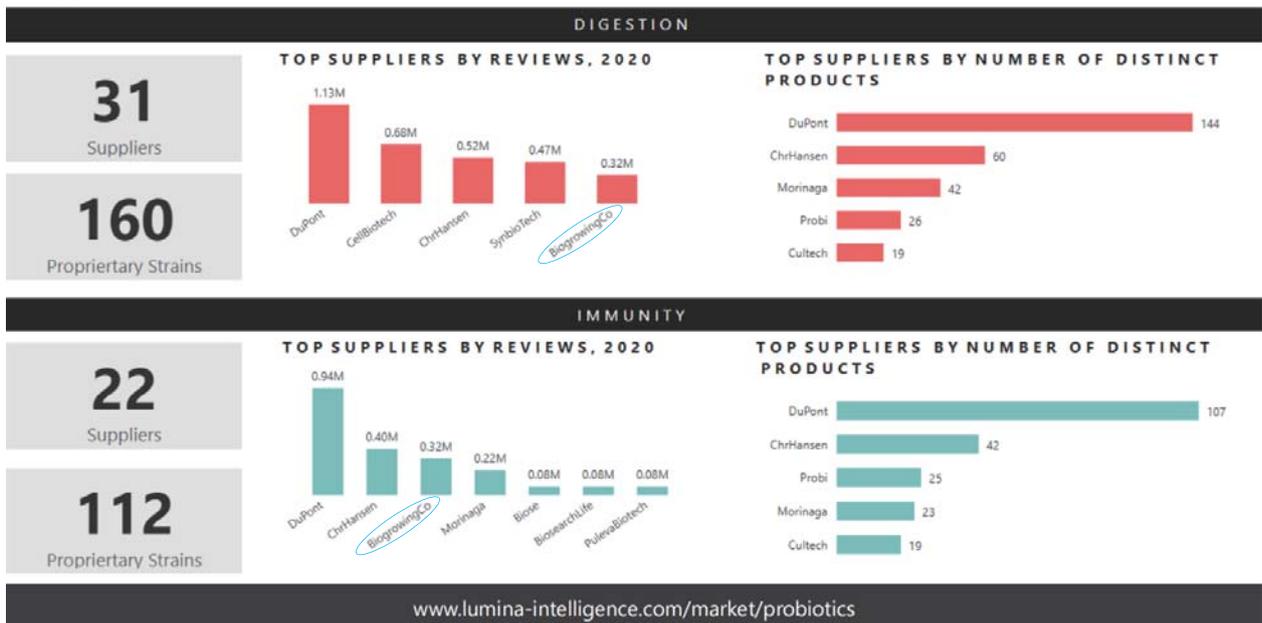


BioGrowing Market Status

(TOP supplier by reviews in 2020. TOP3 in immunity probiotic supplement, TOP5 in digestion probiotic supplement.)

Lumina
Intelligence

DIGESTION VERSUS IMMUNITY PROBIOTIC SUPPLEMENTS



Global Reach

Our global business-With a market in over 70 countries and regions, BioGrowing is a global reputed player in probiotics.



Honor and Qualification

Academic frontier

More than 100 scientific research papers published at home and abroad.



Authorized Patents

More than 70 invention patents and utility model patents have been authorized.



International authoritative quality standard certification

1. ISO22000 food safety management system certification
2. ISO9001 quality management system certification
3. HACCP food safety assurance system certification
4. Canada NNHPD-FSRN Overseas manufacturer certification
5. NSF-cGMP dietary Supplement Certification in the United States
6. FDA registration and certification
7. British BRC GS certification
8. Halal certification
9. Kosher certification
10. FSSC22000 certification

R&D

Behind every strain, there is a professional R&D team.

BioGrowing is an R&D-driven high-tech enterprise. BioGrowing's R&D Center focuses on the research and development of probiotic strains, fermentation production, active functions, and product applications.



R&D center

- Bacteria Library
- Basic Research Institute
(Including Industry-University-Research platform)
- Medical and Nutraceutical Institute
(ODM/CDMO Technical support)
- Food and Beverage Research Institute
(Fermentation application solutions and technical support)
- Agricultural Micro-ecology Institute

Core Industrialization Technology

The whole production process from fermentation to freeze-drying, as well as the technological innovation of high-stability, high-density fermentation-related processes.

High-Density Fermentation Technology

The maximum number of viable bacteria per gram of probiotic bacteria powder can reach more than one trillion CFU.

Non-dairy lyophilization protection technology

Realize the manufacture of allergen-free probiotic bacteria powder and improve product safety.

Functional fermentation technology

Lactiplantibacillus plantarum powder with high glutamine synthase activity can be produced.

Cryogenic freezing technique

Cryogenic freezing technique is characterized by high quality, high efficiency, and low cost.



Industry Association Cooperation

China Dairy Industry Association
China Food Additives Association
Lactic Acid Bacteria Branch of Chinese Society of Food Science and Technology
National Dairy Engineering Technology Center
China Nutrition and Health Food Association
The International Probiotic Association

Flora-Focus® Probiotic Bacteria Strains

BioGrowing Code	Strains Generic Latin Scientific Name		Potency (CFU/g)
	Current name of bacteria species	Previous name of bacteria species	
LA-G80	<i>Lactobacillus acidophilus</i>	<i>Lactobacillus acidophilus</i>	2.0*10 ¹¹
Lp-G18	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	5.0*10 ¹¹
ZJUF T17	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
ZJUF T34	<i>Lactiplantibacillus plantarum</i>	<i>Lactobacillus plantarum</i>	3.0*10 ¹¹
Lr-G14	<i>Lacticaseibacillus rhamnosus</i>	<i>Lactobacillus rhamnosus</i>	5.0*10 ¹¹
LPc-G110	<i>Lacticaseibacillus paracasei</i>	<i>Lactobacillus paracasei</i>	4.0*10 ¹¹
LR-G100	<i>Limosilactobacillus reuteri</i>	<i>Lactobacillus reuteri</i>	2.0*10 ¹¹
LS-G60	<i>Ligilactobacillus salivarius</i>	<i>Lactobacillus salivarius</i>	1.0*10 ¹¹
LG-G12	<i>Lactobacillus gasseri</i>	<i>Lactobacillus gasseri</i>	2.0*10 ¹¹
LJ-G55	<i>Lactobacillus johnsonii</i>	<i>Lactobacillus johnsonii</i>	1.0*10 ¹¹
BB-G90	<i>Bifidobacterium bifidum</i>	<i>Bifidobacterium bifidum</i>	2.0*10 ¹¹
BL-G101	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i>	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i> (<i>B.lactis</i>)	5.0*10 ¹¹
BL-G301	<i>Bifidobacterium longum</i> subsp. <i>longum</i>	<i>Bifidobacterium longum</i> subsp. <i>longum</i> (<i>B.longum</i>)	1.0*10 ¹¹
LC-G11	<i>Lacticaseibacillus casei</i>	<i>Lactobacillus casei</i>	4.0*10 ¹¹
LB-G40	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i>	5.0*10 ¹⁰
LL-G41	<i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i>	<i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i>	5.0*10 ¹⁰
LH-G51	<i>Lactobacillus helveticus</i>	<i>Lactobacillus helveticus</i>	1.0*10 ¹¹
LF-G89	<i>Limosilactobacillus fermentum</i>	<i>Lactobacillus fermentum</i>	2.0*10 ¹¹
LC-G22	<i>Lactobacillus crispatus</i>	<i>Lactobacillus crispatus</i>	1.0*10 ¹¹
LK-G03	<i>Latilactobacillus kefiranofaciens</i> subsp. <i>kefiranofaciens</i>	<i>Latilactobacillus kefiranofaciens</i> subsp. <i>kefiranofaciens</i>	1.0*10 ¹¹
LS-G23	<i>Latilactobacillus sakei</i>	<i>Latilactobacillus sakei</i>	1.0*10 ¹¹
LC-G33	<i>Latilactobacillus curvatus</i>	<i>Latilactobacillus curvatus</i>	1.0*10 ¹¹
BI-G201	<i>Bifidobacterium longum</i> subsp. <i>infantis</i>	<i>Bifidobacterium longum</i> subsp. <i>infantis</i> (<i>B.infantis</i>)	1.0*10 ¹¹
BB-G95	<i>Bifidobacterium breve</i>	<i>Bifidobacterium breve</i>	3.0*10 ¹¹
BQ-G50	<i>Bifidobacterium adolescentis</i>	<i>Bifidobacterium adolescentis</i>	1.0*10 ¹¹
ST-G30	<i>Streptococcus salivarius</i> subsp. <i>thermophilus</i>	<i>Streptococcus thermophilus</i>	4.0*10 ¹¹
LLL-G25	<i>Lactococcus lactis</i> subsp. <i>lactis</i>	<i>Lactococcus lactis</i> subsp. <i>lactis</i>	2.0*10 ¹¹
LLC-G42	<i>Lactococcus cremoris</i>	<i>Lactococcus lactis</i> subsp. <i>cremoris</i>	2.0*10 ¹¹
PA-G73	<i>Pediococcus acidilactici</i>	<i>Pediococcus acidilactici</i>	2.0*10 ¹¹
PP-G15	<i>Pediococcus pentosaceus</i>	<i>Pediococcus pentosaceus</i>	2.0*10 ¹¹
LM-G27	<i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i>	<i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i>	1.0*10 ¹¹
PF-G68	<i>Propionibacterium.freudenreichii</i> subsp. <i>shermanii</i>	<i>Propionibacterium.freudenreichii</i> subsp. <i>shermanii</i>	1.0*10 ¹¹
BC-G44	<i>Weizmannia coagulans</i>	<i>Bacillus coagulans</i>	1.0*10 ¹¹
EP-GA65	<i>Enterococcus faecalis</i>	<i>Enterococcus faecalis</i>	2.0*10 ¹¹
SF-GA12	<i>Enterococcus faecium</i>	<i>Enterococcus faecium</i>	2.0*10 ¹¹
SD-G19	<i>Saccharomyces boulardii</i>	<i>Saccharomyces boulardii</i>	2.0*10 ¹⁰
BS-GA28	<i>Bacillus subtilis</i>	<i>Bacillus subtilis</i>	8.0*10 ¹¹
BL-GA26	<i>Bacillus licheniformis</i>	<i>Bacillus licheniformis</i>	5.0*10 ¹¹

Storage and shelf life:

Probiotics powder can be stored at -18°C or lower.

Weizmannia coagulans can be stored at room temperature.

Shelf life: 24 months

Packing specifications:

High resistance composite aluminum foil bag, 500g/bag,

2kg/bag, 5kg/bag.

Remarks:

(1) All strains have undergone genetic identification, and partial strains have completed complete gene sequencing.

(2) Registered patent collection at an international culture collection center.

(3) Single-strain powder, mixed-strain powder, or premix formulation can be provided according to customers' needs.

(4) Complete datasheets can be provided upon request.

Star Strains Functional Research

Strains	Functional research and report
<i>Lactobacillus acidophilus</i> LA-G80	<ul style="list-style-type: none"> 🌀 Moisten bowels and relieve constipation (★) 🌀 Improve superficial gastritis and relieve stomach discomfort (★) 🌀 Chemical liver injury protection (★) Hypolipemia (★) Lower blood sugar (△) 🌀 Lowering blood-fat as assistance (△) 🌀 Antioxidant (△)
<i>Bifidobacterium animalis</i> subsp. <i>Lactis</i> BL-G101	<ul style="list-style-type: none"> 🌀 Relieve functional constipation (○) 🌀 Relieve gluten allergy (▲)
<i>Lactocaseibacillus rhamnosus</i> Lr-G14	<ul style="list-style-type: none"> 🌀 Improve immunity and prevent psoriasis (▲, +) 🌀 Inhibit <i>Candida albicans</i> growth (▲) Inhibit <i>Candida albicans</i> biofilm formation (▲)
<i>Lactiplantibacillus plantarum</i> Lp-G18	<ul style="list-style-type: none"> 🌀 Improve intestinal flora abundance (▲) 🌀 Nephrotic syndrome intervention, immune regulation (▲, +) 🌀 Improving blood lipid levels (▲, +) Improving blood glucose levels (▲) 🌀 High yield glutamine synthetase patent (☆) 🌀 Anti-aging, increase total antioxidant level (▲)
<i>Lactocaseibacillus paracasei</i> LPc-G110	<ul style="list-style-type: none"> 🌀 Improve oral monocyte inflammation (▲, +) Periodontal fibroblast inflammation (▲, +) 🌀 Inactivated bacteria also active (▲)
<i>Bifidobacterium longum</i> subsp. <i>Longum</i> BL-G301	<ul style="list-style-type: none"> 🌀 Improve uremia (▲, +) Improve chronic nephritis (▲, +) Alleviate gluten allergy (▲)
<i>Bifidobacterium bifidum</i> BB-G90	<ul style="list-style-type: none"> 🌀 Moisten bowel laxity (★) 🌀 Chemical liver damage (★) 🌀 Anti-plasmodium antigen (△) Relieve gluten allergy (▲)
<i>Ligilactobacillus salivarius</i> LS-G60	<ul style="list-style-type: none"> 🌀 Improve breath (▲, +) Inhibit oral bacteria (▲, +)
<i>Lactobacillus gasseri</i> LG-G12	<ul style="list-style-type: none"> 🌀 Increased brown adipose tissue (▲) 🌀 Assisted in lowering triglycerides and very low-density lipoproteins (▲)
<i>Lactobacillus johnsonii</i> LJ-G55	<ul style="list-style-type: none"> 🌀 Inhibiting <i>Candida albicans</i> growth (▲) Inhibiting <i>Candida albicans</i> biofilm formation (▲)
<i>Limosilactobacillus reuteri</i> LR-G100	<ul style="list-style-type: none"> 🌀 Inhibit <i>Helicobacter pylori</i>(○) 🌀 Reduce cholesterol (○) 🌀 In the female private care of colonization and value-added (▲)
<i>Lactiplantibacillus plantarum</i> ZJUF T17	<ul style="list-style-type: none"> 🌀 Relieve weight gain (☆, ▲)
<i>Lactiplantibacillus plantarum</i> ZJUF T34	<ul style="list-style-type: none"> 🌀 Relieving constipation (☆)

🌀 Gastrointestinal health 🌀 Immune health 🌀 Metabolic health 🌀 Others

Note + : Clinical research; ☆ : Patented strain; ★ : Health food function test; △ : Functional testing of third party organizations;

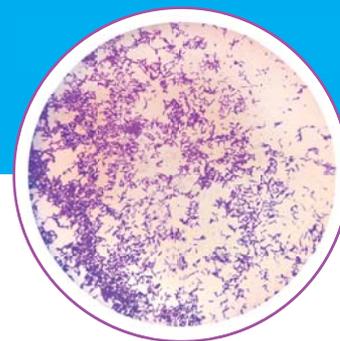
▲ : International papers; ○ : Domestic papers.

Weizmannia coagulans BC-G44

Heat Resistant Probiotics

The King of Probiotics: Weizmannia coagulans BC-G44

Collection number: CCTCC.M.2018445
Derived from fermented yellow peaches



Stability

Resistant to stomach acid, bile salt, high temperature, and storage

Health Benefits

- Boosting immunity
- Athletic nutrition

Application Advantages

Can be used in various dosage forms, such as powder, tablet and capsule and applied to many kinds of food, such as candy, bakery, chocolate, coffee and tea



Outstanding features

In addition to the acid production function of common lactic acid bacteria, it also has the features below.

High stability
96.4%

Resistant to high temperature
80-140°C

Resistant to stomach acid
pH 2.0

Resistant to bile salt
0.3%