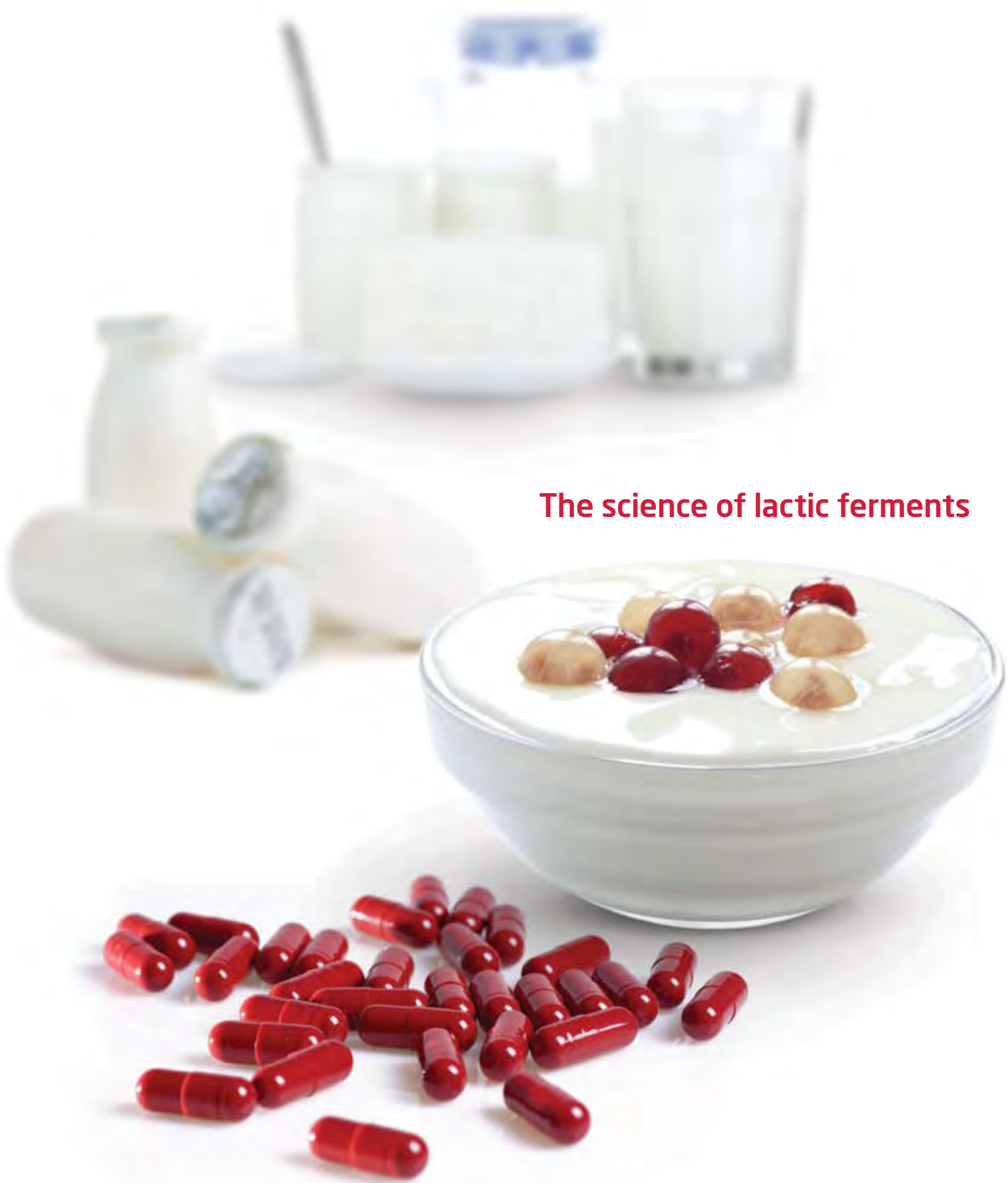


ETH

PROBIOTICS & STARTER CULTURES

The science of lactic ferments



Starter & bioprotective cultures for processed meat

Enhancing safety, texture, flavour and colour

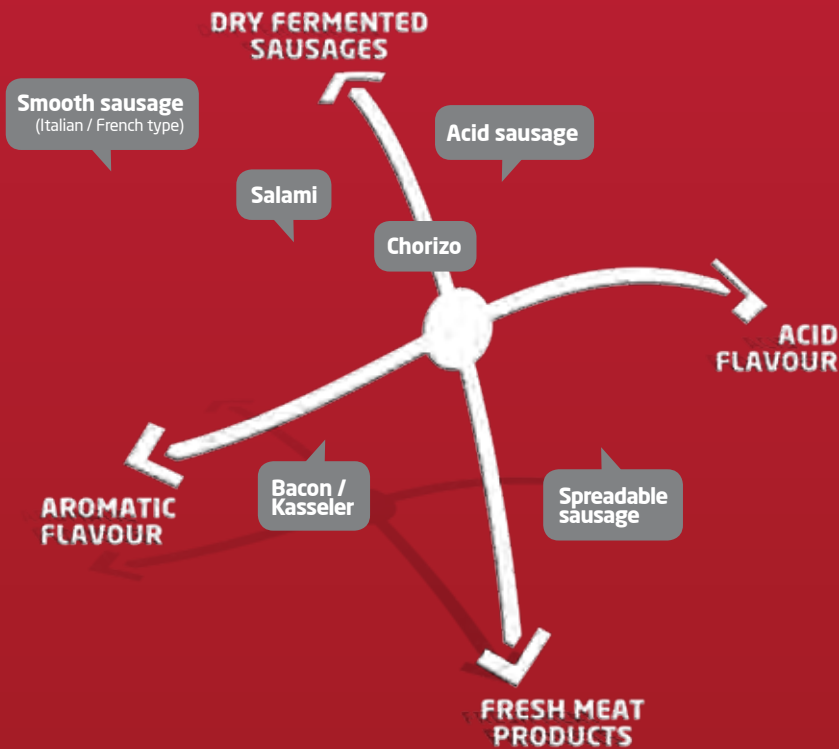
Different types of strains are combined in starter cultures in order to achieve optimal synergies.

Two main types of micro-organisms are used:

- **Lactic acid bacteria** (Lactobacillus, Pediococcus)
- **Micrococceae** (Micrococcus, Staphylococcus)

Main functions:

- **Fermentation and acidification control**
- **Aromatic flavour**
- **Stable colour**
- **Bioprotection**



Probiotics

Boosting intestinal balance and natural defences

THT produces a complete range of high quality strains:

- **Bifidobacterium** (B. bifidum, B. infantis, B. lactis...)
- **Lactobacillus** (L. acidophilus, L. casei, L. rhamnosus...)
- other genus: Lactococcus lactis, Streptococcus thermophilus, Saccharomyces boulardii...

Main functions:

- Promotes intestinal comfort
- Helps to strengthen natural defences





THT is specialised in the process of selecting and producing lactic ferments for the food and health industries. Created in 1991, THT is a spin-off company of the research carried out at the Centre Wallon de Biologie Industrielle (CWBI - Belgium), an industrial biology research institute based in Belgium.






The Prayon Group (www.prayon.com), a leader in the functional ingredients sector, is a majority shareholder in THT.

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