

# Technical Data Sheet – Bv747 Concentrate

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

Ingredients: Bacillus velezensis 747, maltodextrin IP (Identity Preserved)

# Microbiological Specification (reported on COA):

Analysis	Method	Specification
Bacillus spp.	ABS-ML-001	≥ 1.00 x 10 <sup>11</sup> cfu/g
E. coli	USP 2022	Absent
Yeast and Mold	USP 2021	< 500 cfu/g

# **Recommended Storage Conditions**

Store at ambient warehouse conditions, keep dry.

### Shelf Life

Use within 12 months of the date of manufacture.

### Packaging and Labels

1kg, 10kg, or 25kg 3 ply foil bags. Shipped in double walled box. Each bag and box labeled with a 5.5 x 8.5 or 3.5 x 5.0 product label.

# Application

Include Bv747 concentrate at 0.01-0.05 grams per dose.

### Product Composition

Ingredient	
Bacillus vele	zensis 747 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* 747. Official report from the third-party lab can be available at request.

Test	Method	Results
Protein	AOAC 990.03; AOAC 992.15	14.69%
Nitrogen - Combustion	AOAC 990.03; AOAC 992.15	2.35%
Protein Factor	AOAC 990.03; AOAC 992.15	6.25
Ash	AOAC 942.05	4.42%
Calories, Calculated	CFR - Atwater Calculation	372 kcal / 100 g
Carbohydrates, Calculated	CFR 21 - calc.	73.75%
Moisture and Volatiles - Vacuum Oven	AOAC 925.09	5.1%
Calcium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.276%
Iron	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.0416 %
Potassium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.114%
Sodium	AOAC 984.27 mod, 927.02 mod, 985.01 mod, 956.17 mod	0.522%
Total Dietary Fiber	AOAC 991.43	2.8%
Fructose	AOAC 982.14, mod.	< 0.15%
Glucose	AOAC 982.14, mod.	0.48%
Sucrose	AOAC 982.14, mod.	<0.15%
Maltose	AOAC 982.14, mod.	1.57%
Lactose	AOAC 982.14, mod.	< 0.15%
Total Sugars	AOAC 982.14, mod.	2.05%
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.	18 kcal / 100 g



Test	Method	Results
Total Trans Fatty Acid Isomers - GC	AOAC 996.06 mod.	0.04%
cis, cis-Polyunsaturated Fatty Acids	AOAC 996.06 mod.	0.10%
cis-Monounsaturated Fatty Acids	AOAC 996.06 mod.	1.48%
Total Saturated Fatty Acids	AOAC 996.06 mod.	0.33%
Total Fat as Triglycerides	AOAC 996.06 mod.	2.04%
Serving Size	No Reference	0.02 g
Unit Weight	No Reference	0.0200 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		Х
Fish		Х
Milk		Х
Peanuts		Х
Shellfish-crustaceans		Х
Soy		Х
Tree Nuts		Х
Wheat		Х
Sesame		Х

# 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.



### **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 18 June 2025

Docusign Envelope ID: F4332970-255C-4A2E-9A87-E7A22BB97567





500 Charles Ewing Blvd Ewing, NJ 08628 www.ahperformance.com

Revision Level	Change Author Initials	Date	Description
01	AW	31-Dec-2024	Initial Release
02	AW	18-Jun-2025	Added 1 and 25kg bags foil bag Added 3.5 x 5.0 label size

-DocuSigned by: Amy Wescott

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18-Jun-2025



19-Jun-2025