

FM-Vitalys

Supporting Gut-Health

A starter culture solution designed for modern probiotic fermented beverages

Probiotics have gained remarkable attention in recent years as key contributors to gut health and overall well-being. Within the food biotechnology industry, a broad range of drinkable probiotic products has been developed, based on single strains or complex bacterial associations.

According to Mintel, 62% of consumers actively research ingredients that can improve their health and associate probiotics with clear health benefits, particularly improved gut health and enhanced immunity. Digestive health remains the primary motivation for probiotic consumption.

FM-Vitalys is specially selected for the production of probiotic fermented milks, delivering excellent fermentation performance, high live cell counts and a pleasant, fruity aromatic profile. This makes it ideally suited for functional fermented beverages that combine efficacy with consumer appeal. Lyofast **FM-Vitalys** can also be applied in combination with probiotic strains or other starter cultures, actively supporting the balance of the intestinal microbiome.

FM-Vitalys contains a unique *Lactocaseibacillus paracasei* ssp. *paracasei* probiotic strain, carefully selected for its gastrointestinal survival, its ability to adhere to human intestinal cells and persist in the colonic ecosystem.

Special features, all in one solution



High Probiotic Strain Content



High Performance in Fermentation Speed



Fresh and Fruity Aroma Development

FM-Vitalys: Clinical Evidence for Gut Microbiota Balance

The gut microbiota plays a fundamental role in human health by supporting nutrient absorption, protecting against pathogens, and contributing to the development of the intestinal epithelium⁽¹⁾.

A clinical study compared the effect of fermented milks with simple and complex probiotic mixtures on the intestinal microbiota and immune response of healthy adults and children. Of the probiotic strains, FM-Vitalys showed the best survival rate in fecal samples during supplementation⁽²⁾.



Faster Fermentation. Smarter Production

Same target pH. 42 hours earlier

Traditional Process

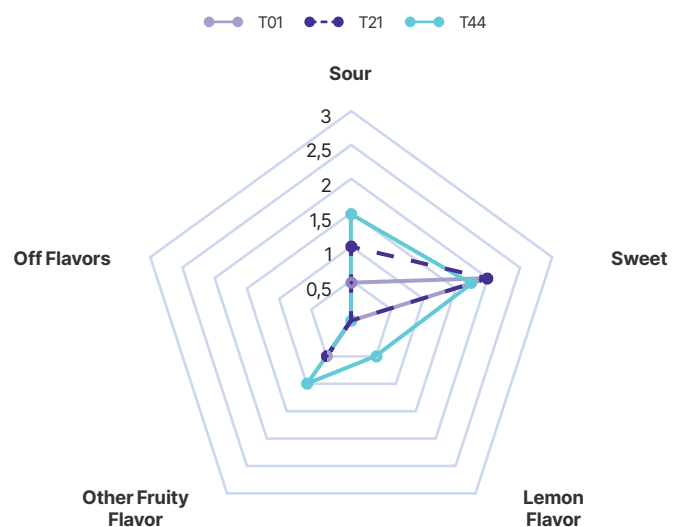


FM-Vitalys



Fresh, fruity and sweet flavour

Sensorial evaluation, storage 4°C



FM-Vitalys is designed to **achieve high acidity in shorter time** while maintaining high live cell counts, enabling producers to reach their target faster — without compromising product quality.

The sensorial profile remains **well balanced and stable over time**, with **sweetness as the dominant perception** throughout storage.

(1)Farthing, 2004; Guarner & Malagelada, 2003; (2) Zanini et al., 2007. The effects of fermented milks with simple and complex probiotic mixtures on the intestinal microbiota [...] FM-Vitalys is referred to as LC83F in the clinical study.