

Elevate your functional beverages

verb biotics

6 reasons to opt for Keystone Postbiotic™ instead of prebiotics

Before you add a pre- or postbiotic ingredient into your functional beverage, review these 6 formulation factors.

What are Prebiotics & Postbiotics?



PREBIOTICS

Specialized fiber that is 'food' for beneficial microbes present in the gut.



POSTBIOTICS

Intentionally inactivated microbes that deliver health-enhancing metabolites for gut microbiome health.

Both Keystone Postbiotic™ and prebiotics are shelf-stable and don't need refrigeration, enabling formulation in functional beverages.

1 FUNCTIONAL HEALTH BENEFITS

General vs. Specific

Prebiotics are not associated with a specific functional health benefit.

Keystone Postbiotic® boosts specific bacteria in the gut that support the gut barrier, immune function, and gut microbiome health.*



2 EFFICACIOUS DOSAGE DIFFERENCE

Smaller dosage = greater formulation flexibility.

Recommended Dose: 300 mg vs. 3 grams.



3 SOURCE: OATS VS. INULIN

Keystone Postbiotic™ — two Lactobacillus bacteria strains fermented alongside oats.



Inulin — is a commonly used prebiotic sourced from chicory root or Jerusalem artichoke.

4 COMMON REPORTED SIDE EFFECTS

Keystone Postbiotic™ — none.
Inulin — gastrointestinal (GI) distress such as gas or bloating.



5 SOLUBILITY & TASTE

Prebiotics can be chalky and gelatinous since they absorb water.

Keystone Postbiotic™ — mild taste and mild impact on flavor.



6 HEAT AND PH STABLE TO MAINTAIN EFFICACY

Heat Stable?

YES > Keystone Postbiotic™ can withstand high temperatures without degrading or losing its functional properties which is important for beverages that may undergo pasteurization or consumed hot.

SOMEWHAT > Prebiotics (inulin, FOS, GOS) can degrade when exposed to high temperatures.

pH-Stable ?

YES > Keystone Postbiotic™ remains stable and retains its functional properties across a range of pH levels. This is crucial for beverages that have varying acidity such as certain juices, sodas, or fermented drinks.

SOMEWHAT > inulin is generally stable at neutral pH but can hydrolyze into fructose and glucose under highly acidic conditions.

Ready to unlock the potential of your products?

Keystone Postbiotic™ is the key. Scan to learn more.



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