

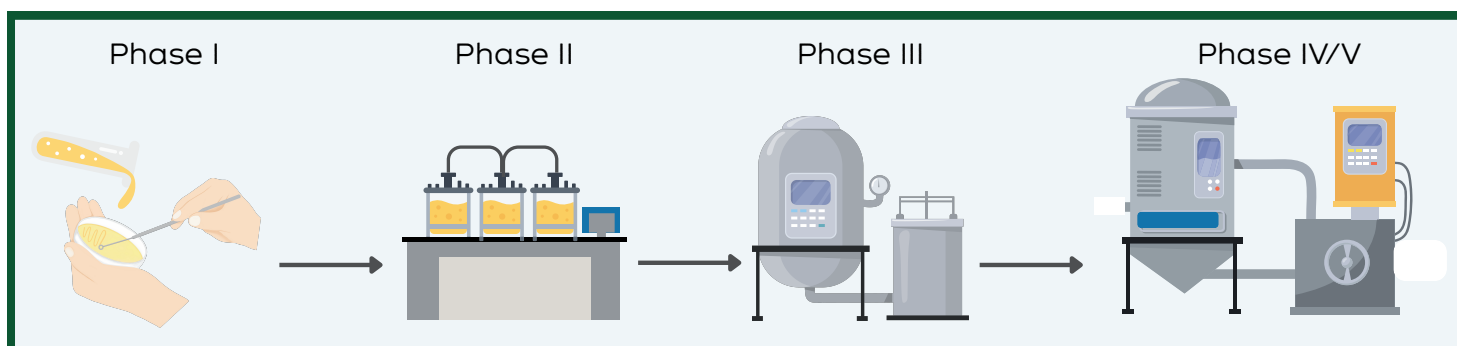
Contract Fermentation Services

Built for every scale of production. Backed by 15+ years of expertise.

Bring us your strain and we'll take it from identity confirmation through pilot and commercial-scale fermentation — wherever your project needs to start. Every phase stands on its own, so you invest only in the development your culture actually requires.

Five phases, one flexible pathway

Not every culture needs the same amount of development. Here is what happens at each stage of a typical engagement, from a single vial to commercial volume.



Phase I — Identification

- Genetic identity confirmation via whole genome sequencing, plus re-isolation of your supplied culture
- Culture preserved on ProbioFerm starter culture glycerol stocks and cataloged in our -80°C freezer
- **Delivered:** a positively identified, banked culture ready for development work at any scale

Phase II — Benchtop development (3 L)

- Your requirements and media specifications confirmed before the run begins
- Starter flask prepared from your Phase I stock, then a 3-liter fermentation run under customer- or ProbioFerm-defined media
- Buffer consumption, optical density, and CFU/mL (colony-forming units per milliliter) tracked throughout; growth time and parameters documented
- **Delivered:** a documented fermentation profile, with optional freeze-drying to a concentrated powder (typical yield 50–100 g)

Phase III — Pilot run (250 L)

- Requirements and product guidelines confirmed, then a 250-liter fermentation run inoculated and monitored the same way as Phase II
- Full downstream processing: cells separated by high-speed centrifuge, mixed with cryoprotectant, freeze-dried, and milled to a fine powder
- Finished powder enumerated and purity-tested, then packaged and held at -20°C
- **Delivered:** 1–4 kg of finished, tested probiotic powder shipped to you

Phase IV — Mid-sized production (1,200 – 2,000 L)

- Production-scale fermentation in either our 1,200-liter fermenter or 2,000-liter fermenter
- Freeze- or spray-dried into a highly concentrated powder, typically yielding around 10 kg
- **Delivered:** finished culture sold either by the complete run or by the kilogram at a target concentration

Phase V — Large-scale production (5,000 L)

- Full commercial-scale fermentation in our 5,000-liter fermenter
- Process tailored to your organism and any custom requirements
- **Delivered:** commercial-volume freeze- or spray-dried culture; yield varies by organism, sold by the run or by the kilogram

Move quickly when it counts

We already grow and document dozens of genus, species, and strain combinations of lactic acid bacteria. If we've fermented something similar before, benchtop development (Phase II) can often be skipped in favor of moving straight to a pilot-scale run – saving time and cost.

Flexible commercial terms

Mid- and large-scale runs (Phases IV and V) are priced by the complete run or by the kilogram at a target concentration – whichever fits your go-to-market plan. Ask our team for a project-specific quote.

Why partners choose ProbioFerm

15+ years of expertise Founded in 2009 and focused exclusively on fermentation and strain development since.	In-house WGS Whole genome sequencing on our own Illumina MiSeq gives strain- level identity, not a genus-level guess.	cGMP-certified facility 65,000+ sq. ft. of production and lab space, cGMP and SafeFeed/SafeFood certified.
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Let's Build Better Cultures Together

Contact Us

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