**BENEFITS**

- CRL 1505 provides you with a natural way to reduce antibiotic intake in children.
- CRL 1505 is an extensively researched probiotic that can improve the immune system of children and adults.
- CRL 1505 confers health benefits while being compatible with starter cultures, enhancing the traditional flavour of your products, and thus creating a perfect all around solution.

**CHARACTERISTICS OF *L. rhamnosus* CRL1505**

- Gastric acid resistance
- Bile tolerance
- Immunomodulatory in immunocompetent and immunocompromised host
- NO antibiotic resistance
- NO haemolytic activity
- NO toxins production
- NO bacterial traslocation

**L.* rhamnosus** CRL1505 is perfect to be used in fermented milk, yoghurt and probiotic cheese. The probiotic originally isolated from goat milk is produced with hypoallergenic ingredients and with no added colorants. It enhances the flavour of dairy products without altering their acidification or texture.

It has been discovered that certain probiotics have a protective effect against bacterial and viral infections of the gastrointestinal tract. There is also the evidence that orally delivered probiotics can regulate immune responses outside the gastrointestinal tract, including the respiratory mucosa. *Lactobacillus rhamnosus* CRL1505 stimulates the innate and adaptive immune response in the gut and in the respiratory tract, promoting a protective effect.
CLINICAL TRIALS - on yogurt
A randomized, placebo-controlled, double-blind clinical trial.
*L. rhamnosus* CRL1505 improved mucosal immunity and reduced the incidence and severity of intestinal and respiratory infections in children:

**RESULTS**
Throughout the study period, 66% of the children in the placebo group presented symptoms of infection, while only 34% of those consuming *L. rhamnosus* CRL1505 (probiotic yogurt group) did.

Children in the probiotic group had significantly lower incidence of fever, diarrhea, infections of the upper respiratory tract, and angina.

**ADDED VALUE:**
this probiotic strain has been included into the official National Nutritional Program in Argentina. https://cerela.conicet.gov.

**BENEFITS FOR DAIRY**
- Enhances your traditional taste and flavor
- Maintains the acidification profile of your product

**YOUR ALLY FOR STRONGER, HEALTHIER AND HAPPIER CHILDREN**

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**CLINICAL TRIALS - on yogurt**

<table>
<thead>
<tr>
<th>298 healthy children</th>
<th>2-5 Years old</th>
<th>1x10^8 CFU/day on yogurt</th>
<th>6 months</th>
</tr>
</thead>
<tbody>
<tr>
<td>Age group</td>
<td>Daily dose</td>
<td>Intervention period</td>
<td></td>
</tr>
<tr>
<td>148 PLACEBO</td>
<td>150 PROBIOTIC YOGURT</td>
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</tbody>
</table>
REFERENCES


Haruki Kitazawa and Julio Villena Modulation of Respiratory TLR3-Anti-Viral Response by Probiotic Microorganisms: Lessons Learned from Lactobacillus rhamnosus CRL1505 Front Immunol. 2014 May 12;5:201.