The product development process starts with a thorough literature investigation on relevant scientific studies and consultation of Key Opinion Leaders in the field.

For each indication, specific strains are selected based on characteristics of the bacterium and working mechanisms involved. Bacterial strains are tested for compatibility.

When the right bacterial strains have been selected, the fermentation process starts. Our in-house knowledge enables us to adjust the fermenting conditions in such a way that, during their growth, bacteria develop favourable characteristics.

The complete formulation is tested in vitro on real-time stability, gastrointestinal survival and metabolic activity. In addition, we perform formulation specific experiments such as inhibition of pathogens or permeability of the intestinal barrier function.

The blending of the bacteria and ingredients takes place under very strict protocols and conditions in a climate controlled production room. Winclove’s Isc (GMP) facility for dietary supplements and has ISO 22000:2005 certification.

To increase shelf life, gastrointestinal survival and metabolic activity of the bacteria, nutritional and protective ingredients of the PROBIOACT® are added to the formulation.

Before packaging, we control the quality of our products by physical, microbiological and organoleptic analyses. This to secure high quality requirements of our probiotic formulations.

Our probiotic formulations are available as bulk deliveries or as finished products, ready to market under your own brand. Winclove’s formulations can be stored at room temperature and have an average shelf life of 1-2 and sometimes 3 years.

The products are now ready for transport to our customers all over the world!

The formulations in our Ecologic® brand are tested in vivo on their effectiveness. A positive peer-reviewed trial is required to brand product an Ecologic®.