

Livaux® Shelf Life / Stability



Storage conditions

Cool and dry, <25°C, out of direct sunlight.

Shelf life

Stored under the recommended conditions, Livaux is stable up to a minimum of 48 months (4 years). Supported by real-time data.

Key considerations

Livaux has a low water activity (<0.2, average 0.138) and pH (approx. 3.4) in which bacteria, yeasts and moulds do not grow.

Packs are flushed with nitrogen to remove oxygen before sealing – most bacteria need oxygen to survive.

As a freeze-dried powder, Livaux is hygroscopic, therefore there is a risk of clumping with exposure to moisture.

In formulations / finished products

Great in: capsules, chewable tablets, dry powder blends, sachets, tubs, gummies

Great with: other low moisture / low water activity ingredients, probiotics

Suitable for: functional foods and beverages (refer to our functional food fact sheet for more information)