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ning of each regular issue of the PCT Gazette.

(54) Title: SHELF STABLE PRODUCT WITH LIVING MICRO-ORGANISMS

(57) Abstract: The present invention relates to shelf-stable liquid products, for example dairy products, comprising micro-organisms, especially probiotics. The micro-organisms are able to survive for several months at room temperature basically due to their inability to metabolise nutrients contained in the liquid product. The invention further relates to a method for manufacturing the liquid product according to the invention.



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