



« The fermented milk of Madame KLEIN »



A brilliant intuition in the mid “1960s”... !

... At a time when nobody suspected that our gut acted as our “2nd brain”, Madame Marguerite Klein-Lecat foresaw that the gut microbiota had a profound effect not only on human health but on virtually every bodily function. This in turn led to the realization that simple fermented foods could be used to give the immune system a boost, rebalance gut health and cure or prevent many human diseases or disorders!

Today, K-Philus seeks to follow in the footsteps of this common sense approach...

Marguerite Klein was one of the first women to gain a degree in agronomy. She became a successful farmer, producing milk of exceptionally high quality at her farm in Bouvigny-Boyeffles (Pas-de-Calais).



Drawing on research by the Russian Nobel Laureate, Elie Metchnikov, who, in the early 20th century, demonstrated the link between the consumption of probiotic fermented milks and a long and healthy life, Mme Klein began to supply hospitals in her region with buttermilk. Next, guided by and working closely with several top scientists (Pr Thieulin, Casalis, Luquet, ...), Mme Klein developed a fermented milk containing *Lactobacillus acidophilus* under the name “Biphilus”, the forerunner of “K-Philus”. This represented the culmination of her long experience and consists in an assembly of several strains - the original *acidophilus* plus *Lactobacillus rhamnosus* and *Lactobacillus casei* - based on her own patented method that is still used to produce K-Philus today.

K-Philus fermented milk today

The history of K-Philus fermented milk stretches back over 60 years. The last fifteen years have seen renewed interest in traditional knowledge after a long period of obscurity due to a strict scientific formalism that emphasized chemistry. New scientific findings are now providing insights into the delicate ecology of the gut microbiota and the critical role it plays in human health.

This is the dynamic driving the present success of K-Philus, with consumers purchasing millions of pots to supplement their diet, seeking either therapeutic benefits or simply wishing to eat a balanced diet and enjoy a feeling of well-being.

Today, the Fondation Marguerite Klein, under the aegis of the Fondation de France, uses the profits generated by her patent to further research into the vast field of probiotics and to spread the word of the associated health benefits with the aim of enhancing people's well-being and helping them live a better life!

K-Philus, an exceptional fermented milk

K-Philus is produced in small batches (a few hundred pots at most) once the ferments have been carefully cultured for several days to allow them to adapt to the milk and increase their Lactobacillus count.

The fermentation process is adjusted and monitored closely to obtain vast quantities of live Lactobacillus, at least 450 million per gram! (450×10^6 CFU/g) i.e. an average of 50 billion live ferments in each pot.. This criterion is checked on D+8 for each production batch. Some particularly lively batches even reach a count of over 100 billion live ferments per pot...

K-Philus undergoes long fermentation: several hours at 37°C, the precise internal temperature of the human body! This long fermentation decreases the lactose content and leads to substantial breakdown of proteins (casein in particular).

As K-Philus is often taken by people with health issues, we apply strict health monitoring measures that far exceed those required by law: before being certified and released for sale, each batch is analyzed by an independent laboratory that looks at 9 different criteria.

These are just a few of the many areas now associated with gut health and, therefore, a potential target for probiotics:

- Accelerated intestinal transit, frequent stools due to various causes: antibiotic therapy, inflammation, various dysfunctions
- Sluggish intestinal transit, constipation due to various causes
- Skin problems, various skin diseases
- Boosting of the immune system
- Psychiatric disorders and depression
- Micronutrition and high-performance sport
- Allergies
- Autoimmune diseases
- Autism

Our range of K-Philus Bio



organic cow's milk 0%

organic whole goat's milk

organic whole ewe's milk

organic "plant milk" from hemp & nut grass (in development)

Ferments: various strains of the *Lactobacillus* group, including *Lb. acidophilus*, *Lb. rhamnosus*, *Lb. casei*, based on the recipe developed by Mme Klein + *Lactococcus cremoris* (to add taste and texture). The ferments produce dextrorotatory lactic acid, identical to that found in the human metabolism

Minimum count at D+8: 450×10^6 CFU/g

Shelf life at the time of shipping: 40 days.

Health criteria: absence of listeria, salmonella, coliforms, beta-haemolytic enterococci, sulphite-reducing bacteria, staphylococci + other internal criteria. There is a full independent laboratory investigation of each production prior to batch release.