



# ARM & HAMMER Adds New *Bacillus* Strains to Targeted Microbial Solutions

Arm & Hammer Animal and Food Production

November 25, 2019

PRINCETON, N.J. (Nov. 26, 2019)—Arm & Hammer Animal and Food Production announces the discovery of two new beneficial *Bacillus* strains, *Bacillus subtilis* 839 and *Bacillus subtilis* 4976. The new strains will be incorporated into ARM & HAMMER™ Targeted Microbial Solutions™ available in CERTILLUS™ products for poultry, swine and cattle producers.

Both new strains have antimicrobial activity against harmful bacteria that are prevalent within the livestock and poultry industries. *Bacillus subtilis* 839 is effective against diverse *E. coli* species in both ruminants and poultry. *Bacillus subtilis* 4976 offers activity against *E. coli*, *Salmonella*, *Clostridium perfringens* and other clostridial bacteria that are common in poultry, swine, and beef and dairy cattle.

“Commercial development of these strains is integral to helping our customers address pathogenic disease and food safety threats,” says Dr. Xandra Smith, ARM & HAMMER manager of microbial ecology and genetics.

“Through our commitment to research and problem-solving, livestock and poultry producers can support the overall production and health of their herds and flocks, while helping to protect the integrity of our food supply.”

Targeted Microbial Solutions are available exclusively from ARM & HAMMER through its CERTILLUS products for feed, forage and manure. These solutions are tailored to the individual operation based on an evaluation of the Microbial Terroir™, an assessment of the microbial makeup of the environment, soil, animals and weather at the specific farm location. After identifying the operation’s unique challenges, ARM & HAMMER develops custom CERTILLUS solutions with the precise combination of *Bacillus* strains to address those challenges.

The recent addition of two new *Bacillus* strains to the Microbial Terroir portfolio is the result of continuous research to find new and more effective ways to expand coverage of the diverse pathogens that challenge livestock and poultry and threaten food safety. ARM & HAMMER researchers use advanced genetic testing tools to screen beneficial candidates from among its library of more than 25,000 bacterial isolates.

“As pathogens change and emerge, ARM & HAMMER is continually on the cusp of discovery to offer the most effective products. Developing new strains allows us to help producers fight food-borne pathogens as well as disease-causing pathogens that hamper animal efficiency and performance,” Smith says.

About Arm & Hammer Animal and Food Production

Arm & Hammer Animal and Food Production, with headquarters in Princeton, N.J., is a worldwide leader in providing the broadest portfolio of nutrition, microbial and food safety solutions and services backed by an unmatched research and development pipeline. To learn more about ARM & HAMMER, visit [AHfoodchain.com](http://AHfoodchain.com).