Lactose and fructose digestion were measured by analyzing the production of lactate, produced after fermentation of the sugars by *B. coagulans*. The amount of lactate produced in comparison to an experiment without the addition of sugars was an indication of the digestion of the sugars, and therefore indicated that *Bacillus coagulans* aided in digestion of the sugars. Figure 4 shows the cumulative amount of lactate produced under the various conditions.

**Figure 4: Cumulative amount of lactate produced in small intestine under the three different conditions.**
13. Glucose- and Lipid-Related Biomarkers Are Affected in Healthy Obese or Hyperglycemic Adults Consuming a Whole-Grain Pasta Enriched in Prebiotics and Probiotics: A 12-Week Randomized Controlled Trial.


14. Effect of Dietary Bacillus coagulans and Different Forms of Zinc on Performance, Intestinal Microbiota, Carcass and Meat Quality of Broiler Chickens.

Khajeh Bami M, Ashurnesh M, Ebrahimnejad H.