

Vibrio adversely affects global aquaculture production and results in high economic losses and risks to global food security. Viban BL-1 was Jointly developed by GBW Group and Ocean University of China, contains a novel strain of *Bacillus subtilis* and its metabolites. Viban BL-1 has targeted activity against vibrio in aquaculture.

Function

- Inhibit the growth of vibrio, prevention and control vibrio associated disease like early mortality syndrome (EMS), white feces syndrome (WFS), and luminous disease.
- Reduce the mortality rate caused by vibrio infection.
- Enhance the immune function of aqua species.
- Reduce the use of antibiotics and other chemical agents.

Mode of action

- Directly inhibit the growth of vibrio by antibacterial metabolites.
- Competitive exclusion, competition for nutrients and living space with vibrio in water column and gastrointestinal.
- Stimulate and enhance the immune responses.

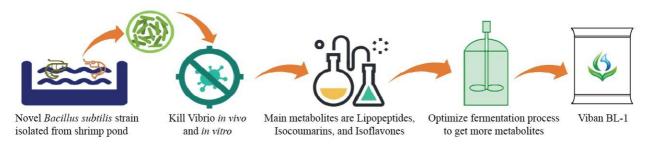
Bacteriostatic activity of Viban BL-1

Pathogens	Inhibition zone diameter/mm	Antibacterial effect
V. parahaemolyticus	24	+++
V. alginolyticus	23	+++
V. vulnificus	22	+++
V. harveyi	18	++

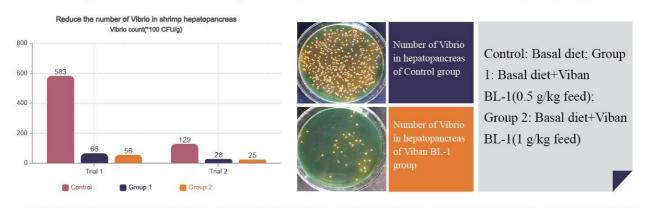
Note: " + + + ": high sensitivity; " + + ": medium sensitivity; " + ": low sensitivity



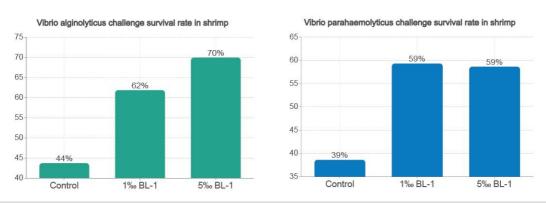
The development of Viban BL-1



Trial 1- Supplement Viban BL-1 significantly reduced the Vibrio count in shrimp hepatopancreas



Trial 2- Supplement Viban BL-1 significantly reduced the incidence of early mortality syndrome (EMS) caused by vibrio in shrimp



Control: Basal diet;

Group 1: Basal diet+Viban BL-1(1 g/kg feed); Group 2: Basal diet+Viban BL-1(5 g/kg feed)

Usage

OSplash in water column:

150 g/1000 m³ for routine prevention and control;

 $300-450 \text{ g}/1000 \text{ m}^3$ when vibrio count exceeding the standard (Vibrio>2000 CFU/ml water);

Therapeutic dose is 450-750 g/1000 m³ when vibrio outbreak (Vibrio>5000 CFU/ml water).

OMix with feed:

0.5 g/kg feed (0.5%) for routine prevention and control;

1 g/kg feed (1‰) when vibrio count exceeds the standard.

Package

1 kg/bag, 10 bags/carton; 25 kg/bag.

Storage and shelf life

The shelf life is 12 months when stored at shady, ventilated, dark and dry place in original package.