

## Lactobacillus Acidophilus Freeze-Drying Powder

Cat. No. PRBT-012

Lot. No. (See product label)

### Introduction

**Description** There are many fermented dairy products that use L. acidophilus including yogurt and some types of cheese. Sweet acidophilus milk is consumed by individuals who suffer from lactose intolerance or maldigestion, which occurs when enzymes cannot break down lactose in the intestine. Failure to digest lactose results in discomfort, cramps and diarrhea. Some bacteria have been shown to improve lactose digestion by providing  $\beta$ -galactosidase, while some L. acidophilus strains have been linked to improvement in symptoms and indicators of lactose indigestion. L. acidophilus LA85 was isolated from Yoghurt. It is widely used as nutritional supplements of food and feed. L. acidophilus LA85 can suppress intestinal bacterial proliferation, enhance lactose absorption and balance intestinal flora. It is available as a culture concentrate or as part of a multiple strain custom blend with a variety of excipients.

**Applications** • Dietary Supplements - Capsules, Powder, Tablets, Granule; • Food - Bars, Powdered Beverages.

**Synonyms** Lactobacillus Acidophilus Freeze-Drying Powder; Lactobacillus Acidophilus

### Product Information

**Appearance** White To Light Yellow-Colored, Free-Flowing Powder

**Purity** >90%

**Activity** • 200 billion (2.00E+11) CFU/gm; • Overage provided.

### Storage and Shipping Information

**Storage** Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.

**Stability** 24 Months