

Lactobacillus Delbrueckii Subsp. Bulgaricus

Cat. No. PRBT-017

Lot. No. (See product label)

Introduction

Description Lactobacillus delbrueckii subsp. bulgaricus is commonly used alongside Streptococcus thermophilus as a starter for making yogurt. Properties: 1. Lactobacillus Delbrueckii Subsp. Bulgaricus; 2. L. D. Bulgaricus Produces Acetaldehyde; 3. Lactobacillus Bulgaricus Temperature Range.

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

Synonyms Lactobacillus Delbrueckii Subsp. Bulgaricus; Lactobacillus Delbrueckii

Product Information

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

Purity >90%

Activity • 50 billion (5.00E+10) 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