

Lactobacillus Fermentum plus Inulin Mixture

Cat. No. PRBT-018

Lot. No. (See product label)

Introduction

Description

Lactobacillus fermentum PLUS is a mixture of Inulin with probiotics powder, it can be used to make capsule or sachet directly. Lactobacillus fermentum belongs to the genus Lactobacillus. Species in this genus are used for a wide variety of applications. These applications include food and feed fermentation. It has been found that some strains for Lactobacillus fermentum have natural resistances to certain antibiotics and chemotherapeutics. They are considered potential vectors of antibiotic resistance genes from the environment to humans or animals to humans. Lactobacillus fermentum can also be a normal inhabitant of the human intestinal tract and some strains have been associated with cholesterol metabolism.

Applications

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

Synonyms

Lactobacillus Fermentum plus Inulin Mixture; Lactobacillus Fermentum

Product Information

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

Purity >90%

• 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

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