

Bacillus coagulans freeze dried powder

Cat. No. PRBT-001

Lot. No. (See product label)

Introduction

Description

Bacillus coagulans freeze dried powder is a lactic acid-forming bacterial species within the genus Bacillus. The organism was first isolated and described as Bacillus coagulans in 1915 by B.W. Hammer at the Iowa Agricultural Experiment Station as a cause of an outbreak of coagulation in evaporated milk packed by an Iowa condensary.

Applications

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

Synonyms

Bacillus coagulans freeze dried powder; Bacillus Coagulans

Product Information

Appearance

White To Light Yellow-Colored, Free-Flowing Powder

Purity

>90%

Activity

- 100 billion CFU/g;
- 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