Biological protective agent

Cat. No. PRBT-008

Lot. No. (See product label)

Introduction

Description	This is oursolution to enhance the stability of fermented milk products during shelf life.It is based on the prohibiting mechanism of natural lactic acid bacteria onmoulds and yeasts, without adding any chemosynthetic preservatives, while haslittle effect on product acidity and flavor. This product helps realize yourrequirements on clean labeling while guaranteeing your product safety andquality. Wecare biotechnology is able to formulate the most suitable andpersonalized solution to your products with different processing and features. Advantage: Cooridinated use, simple process Rich probiotic Extended product shelf life Meet to the clean label requirement No chemical preservative Preserve quality at the greatest extent
Synonyms	Biological protective agent