

Biological protective agent

Cat. No. PRBT-008

Lot. No. (See product label)

Introduction

Description

This is our solution to enhance the stability of fermented milk products during shelf life. It is based on the prohibiting mechanism of natural lactic acid bacteria on moulds and yeasts, without adding any chemosynthetic preservatives, while having little effect on product acidity and flavor. This product helps realize your requirements on clean labeling while guaranteeing your product safety and quality. We care biotechnology is able to formulate the most suitable and personalized solution to your products with different processing and features. Advantage: Coordinated 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