Creative Enzymes®

Lactobacillus bulgaricus freeze dried powder

Cat. No. PRBT-009

Lot. No. (See product label)

Introduction

Description	Lactobacillus bulgaricus PLUS is a mixture of XOS and Stachyose with probiotics powder, it can be used to make capsule or sachet directly. Lactobacillus bulgaricus is a typical yogurt fermentation culture, normally mingled with Streptococcus thermopiles to grow in the yogurt, and keep strong acidity ability, also some of strains, such as LB42, produce bacteriocins, which have been shown to kill undesired bacteria in vitro to be a probiotics strain.
Applications	• Dietary Supplements - Capsules, Powder, Tablets, Granule; • Food - Bars, Powdered Beverages.
Synonyms	China Lactobacillus bulgaricus freeze dried powder; Lactobacillus Bulgaricus

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