

Lactobacillus acidophilus freeze-drying powder

Cat. No. PRBT-012

Lot. No. (See product label)

Introduction

Description

There are many fermented dairy products that use *L. acidophilus* including yogurt and some types of cheese. Sweet acidophilus milk is consumed by individuals who suffer from lactose intolerance or maldigestion, which occurs when enzymes cannot break down lactose in the intestine. Failure to digest lactose results in discomfort, cramps and diarrhea. Some bacteria have been shown to improve lactose digestion by providing β -galactosidase, while some *L. acidophilus* strains have been linked to improvement in symptoms and indicators of lactose indigestion. *L. acidophilus* LA85 was isolated from Yoghurt. It is widely used as nutritional supplements of food and feed. *L. acidophilus* LA85 can suppress intestinal bacterial proliferation, enhance lactose absorption and balance intestinal flora. It is available as a culture concentrate or as part of a multiple strain custom blend with a variety of excipients.

Applications

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

Synonyms

Lactobacillus acidophilus freeze-drying powder; Lactobacillus Acidophilus

Product Information

Appearance

White To Light Yellow-Colored, Free-Flowing Powder

Purity

>90%

Activity

- 200 billion (2.00E+11) 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