Creative Enzymes®

Lactobacillus brevis freeze dried powder

Cat. No. PRBT-013

Lot. No. (See product label)

Introduction

Description	Lactobacillus brevis Lactobacillus brevis is a gram-positive, rod shaped species of lactic acid bacteria. There are approximately 16 different strains. It can be found in many different environments, such as fermented foods, and as normal microbiota. L.brevis is found in food such as sauerkraut and pickles. It is also one of the most common causes of beer spoilage. Ingestion has been shown to improve human immune function, and it has been patented several times. Normal gut microbiota L.brevis is found in human intestines, vagina and feces. L. brevis is one of the major Lactobacillus species found in tibicos grains (aka water kefir grains), and has been identified as the species responsible for the production of the polysaccharide (dextran) that forms the grains. Major metabolites of L. brevis include lactic acid and ethanol. Strains of L. brevis and L. hilgardii have been found to produce the biogenic amines tyramine and phenylethylamine.
Applications	• Dietary Supplements - Capsules, Powder, Tablets; • Food - Bars, Powdered Beverages.
Synonyms	Lactobacillus brevis freeze dried powder; Lactobacillus brevis

Product Information

Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Purity	>90%
Activity	• 300 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