Creative Enzymes®

Lactobacillus casei freeze dried powder

Cat. No. PRBT-014

Lot. No. (See product label)

Introduction

Description	Lactobacillus Casei LC89 was isolated from yoghurt. It helps maintain a balance of 'goodbacteria' needed to prevent the growth of harmful bacteria in the stomach andintestines. Also it has the function of deterring diabetes. And it is a type ofbacteria that helps protect the human body from disease and illness byrestricting the growth of various types of harmful bacteria that causeinfection and be detrimental to an individual's health.
Applications	Lactobacillus casei has application as human probiotics (health-promoting liveculture), as acid-producing starter cultures for milk fermentation, and asspecialty cultures for the intensification and acceleration of flavordevelopment in certain bacterial-ripened cheese varieties.
Synonyms	Lactobacillus Casei Certificated with Star-K Kosher; Lactobacillus Casei

Product Information

Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Purity	>90%
Activity	• 300 billion (3.00E+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