

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 'good bacteria' needed to prevent the growth of harmful bacteria in the stomach and intestines. Also it has the function of deterring diabetes. And it is a type of bacteria that helps protect the human body from disease and illness by restricting the growth of various types of harmful bacteria that cause infection and be detrimental to an individual's health.

Applications

Lactobacillus casei has application as human probiotics (health-promoting live culture), as acid-producing starter cultures for milk fermentation, and as specialty cultures for the intensification and acceleration of flavor development 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