Creative Enzymes®

Lactobacillus delbrueckii subsp. bulgaricus

Cat. No. PRBT-017

Lot. No. (See product label)

Introduction

Description	Lactobacillus delbrueckii subsp. bulgaricus is commonly used alongside Streptococcus thermophilus as a starter for making yogurt. Properties: 1. Lactobacillus delbrueckii subsp. bulgaricus; 2. L. D. Bulgaricus Produces Acetaldehyde; 3. Lactobacillus Bulgaricus Temperature Range.
Applications	• Dietary Supplements - Capsules, Powder, Tablets, Granule; • Food - Bars, Powdered Beverages.
Synonyms	Lactobacillus delbrueckii subsp. bulgaricus; Lactobacillus Delbrueckii

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