

## 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