

Lactobacillus helveticus freeze dried powder

Cat. No. PRBT-020

Lot. No. (See product label)

Introduction

Description

It has also been considered a contaminant of beer due to its homofermentative production of lactic acid, an off-flavor in many styles of beer. In other styles of beer, however, lactic acid bacteria can contribute to the overall appearance, aroma, taste, and/or mouthfeel, and generally produce an otherwise pleasing sourness.

Applications

• Dietary Supplements - Capsules, Powder, Tablets, Granule; • Food - Bars, Powdered Beverages.

Synonyms

Lactobacillus helveticus freeze dried powder; Lactobacillus Helveticus

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