Creative Enzymes®

Lactobacillus plantarum freeze dried powder

Cat. No. PRBT-022

Lot. No. (See product label)

Introduction

Description	Lactobacillus plantarum Lp90 was isolated from fermented plant. It is good for gastrointestinal health suchas softer stools, fewer episodes of diarrhea, shorter duration of diarrhea,fewer episodes of colic and irritability. It can kept human slimming down andcontrol obesity. It may also improve specific immuneresponse and may influence immune regulation.
Applications	It is commonly used for food fermentation.Examples of food containing Lactobacillusplantarum include yogurt, cheese, pickles, kimchi and sauerkraut.
Synonyms	Lactobacillus plantarum freeze dried powder; Lactobacillus Plantarum

Product Information

Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Purity	>90%
Activity	• 400 billion (4.00E+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