Creative Enzymes®

Lactobacillus salivarius freeze dried powder

Cat. No. PRBT-025

Lot. No. (See product label)

Introduction

Description	Lactobacillus salivarius LS97 was isolated from yoghurt. L.salivarius LS97 is a probiotic bacteria speciesthat has been found to live in the gastrointestinal tract and exert a range oftherapeutic properties including suppression of pathogenic bacteria.
Applications	• Dietary Supplements - Capsules, Powder, Tablets; • Food - Bars, Powdered Beverages.
Synonyms	Lactobacillus salivarius freeze dried powder; Lactobacillus Salivarius

Product Information

Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Purity	>90%
Activity	• 300 billion CFU/g; • 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