Creative Enzymes®

Lactococcus lactis freeze-drying powder

Cat. No. PRBT-026

Lot. No. (See product label)

Introduction

Description	L. lactis LLa61 was isolated from yogurt. L.lactis LLa61 is of crucial importance for manufacturing dairy products, such asbuttermilk and cheeses. When L. lactis ssp. lactis is added to milk, thebacterium uses enzymes to produce energy molecules (ATP), from lactose. Thebyproduct of ATP energy production is lactic acid. L.lactis LL162 strain is a yogurt fermentation strain growing in lower temperature of 28°C, and after 8 hours fermentation, the strain can produce flavor substance and strengthen the creamy flavor of yogurt. Also, L.lactis is a nisin producer and inhibit bacteria contaminants in the yogurt. This strain is high stability as a probiotics strain in the room temperature.
Synonyms	Lactococcus lactis freeze-drying powder in Yoghurt Health Benefits; Lactococcus Lactis

Product Information

Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Purity	>90%

Storage and Shipping Information

Stability	24 Months