

Leuconostoc mesenteroides powder

Cat. No. PRBT-921

Lot. No. (See product label)

Introduction

Description Leuconostoc mesenteroides is a species of lactic acid bacteria associated with fermentation, under conditions of salinity and low temperatures (such as lactic acid production in fermented sausages). In some cases of vegetable and food storage, it was associated with pathogenicity (soft rot, slime and unpleasant odor). L. mesenteroides is approximately 0.5-0.7 µm in diameter and has a length of 0.7-1.2 µm, producing small grayish colonies that are typically less than 1.0 mm in diameter. It is facultatively anaerobic, Gram-positive, non-motile, non-sporogenous, and spherical. It often forms lenticular coccoid cells in pairs and chains, however, it can occasionally forms short rods with rounded ends in long chains, as its shape can differ depending on what media the species is grown on. L. mesenteroides grows best at 30°C, but can survive in temperatures ranging from 10°C to 30°C. Its optimum pH is 5.5, but can still show growth in pH of 4.5-7.0.

Product Information

Form Powder

Activity 100B cfu/g