

Pediococcus pentosaceus powder

Cat. No. PRBT-456

Lot. No. (See product label)

Introduction

Description *Pediococcus pentosaceus* are coccus shaped microbes, Gram-positive, non-motile, non-spore forming, and are categorized as a “lactic acid bacteria” . *Pediococcus pentosaceus* are categorized as a “lactic acid bacteria” because the end product of its metabolism is lactic acid. *Pediococcus pentosaceus*, like most lactic acid bacteria, are anaerobic and ferment sugars. Since the end product of metabolism is a kind of acid, *Pediococcus pentosaceus* are acid tolerant. They can be found in plant materials, ripened cheese, and a variety of processed meats. *Pediococcus pentosaceus* is industrially important due to its ability as a starter culture to ferment foods such as various meats, vegetables, and cheeses. *Pediococcus pentosaceus* bacteria is being cultured and researched for its ability to produce an antimicrobial agent (bacteriocins) as well its use in food preservation. *Pediococcus pentosaceus* can be cultured at 35 degrees C – 40 C but are unable to grow at 50 C . *Pediococcus pentosaceus* are able to grow in pH values between 4.5 and 8.0. The bacteria grow more stably at the more acidic pH range. *Pediococcus* are unique in that they form tetrads. These tetrads are formed “via cell division in two perpendicular directions in a single plane”.

Product Information

Form White To Light Yellow-Colored, Free-Flowing Powder

Activity 100 billion CFU/g

Storage and Shipping Information

Storage Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.