

Probiotics blend for fruit and vegetable enzyme fermentation

Cat. No. PRBT-112

Lot. No. (See product label)

Introduction

Description

Probiotics Blend of L. Plantarum, L. Rhamnosus, L. Acidophilus, L. Casei, B. Lactis.

Applications

Probiotic Blend of L. Plantarum is mainly used in the fermentation of fruit and vegetable juices, where many amino acids, vitamins, enzymes and aromatic substances are formed through the fermentation of specialized bacteria. Through metabolism, the modified special bacteria produce extracellular polysaccharides, which have thickening, stabilizing, emulsifying and moisturizing effects, and can enrich the flavor and taste of fruits and vegetables. The product can reduce the addition of preservatives, making the product healthy and safe for human body.

Product Information

Appearance

White to light yellow powder

Specific Activity

10 billion CFU/g

Usage and Packaging

Package

1kg/bag

Storage and Shipping Information

Storage

Recommend storage at frozen temperature (-18 °C) or lower in original, sealed package away from light.