Creative Enzymes®

Lactobacillus plantarum freeze dried powder lp104

Cat. No. PRBT-022-LP104

Lot. No. (See product label)

Introduction

Description	Lactobacillus plantarum LP104 can tolerate acid stress, bile salt stress and oxidative stress. It can resist pathogenic bacteria infection, regulate metabolic disorders, regulate non-alcoholic fatty liver, etc., and reduce weight and reduce fat. Lactobacillus plantarum LP104 can not only reduce the content of TC, TG, and LDLC in serum, but also significantly increase the level of HDLC in the liver, with an increase rate of 33.34%. It can reduce the content of TC, TG and LDLC in the liver by 24.80%, 31.67% and 30.00%, respectively. It can significantly reduce its perirenal fat coefficient and abdominal fat coefficient by 40.4% and 29.34%, respectively, indicating its excellent weight loss and lipid-lowering effects.
Applications	Lactobacillus plantarum LP104 is widely used in the food industry (such as fermented dairy products, vegetables and baked goods) and the health field (improving intestinal health, enhancing immunity and lowering cholesterol).

Product Information

Appearance	Light yellow powder
Form	Powder
Activity	400B 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.