Creative Enzymes®

Salmonella Bacteriophages (food grade)

Cat. No. BPEL-001

Lot. No. (See product label)

Introduction

Description	Salmonella is a common zoonotic pathogen. It is one of the main pathogens that causes diseases in poultry farming. The use of antibiotics can effectively control the spread of Salmonella, but an increasing number of Salmonella strains have developed resistance to antibiotics. At present, the food contamination caused by Salmonella is becoming more and more serious, and the traditional chemical control results in serious residues. As the natural enemy of bacteria, bacteriophages can be effectively used in the control of Salmonella. Salmonella Bacteriophages is an innovative bacteriophage formulation designed to combat Salmonella in the poultry industry. Results showed that phage reduced Salmonella at 1.5 to 1.9 logs for ground chicken.
Applications	Salmonella-specific bacteriophage to control Salmonella in ground chicken.

Product Information

Appearance	Liquid
Composition	A cocktail of multiple strains of Salmonella phages. Salmonella enteritidis, Salmonella enterica, etc.

Usage and Packaging

Package	100mL/bottle

Storage and Shipping Information

Storage	Store in a ventilated, cool, dry place for up to 12 months.