

Bacillus Coagulans Freeze Dried Powder

Product Information

Cat#	PRBT-001
Description	Bacillus coagulans is a lactic acid-forming bacterial species. The organism was first isolated and described as Bacillus coagulans in 1915 by B.W. Hammer at the Iowa Agricultural Experiment Station as a cause of an outbreak of coagulation in evaporated milk packed by an Iowa condensary. Separately isolated in 1935 and described as Lactobacillus sporogenes in the fifth edition of Bergey's Manual, it exhibits characteristics typical of both genera Lactobacillus and Bacillus, its taxonomic position between the families Lactobacillaceae and Bacillaceae was often debated. However, in the seventh edition of Bergey's, it was finally transferred to the genus Bacillus. DNA-based technology was used in distinguishing between the two genera of bacteria which are morphologically similar and possess similar physiological and biochemical characteristics.
Applications	<ul style="list-style-type: none"> • Dietary Supplements - Capsules, Powder, Tablets; • Food - Bars, Powdered Beverages.
Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Form	Powder
Activity	10 billion CFU/g or more
Stability	24 Months
Storage	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
Synonyms	Bacillus Coagulans Freeze Dried Powder; Bacillus Coagulans