

## Lactobacillus Acidophilus Freeze Dried Powder

### Product Information

<b>Cat#</b>	PRBT-012
<b>Description</b>	Lactobacillus acidophilus (New Latin 'acid-loving milk-bacillus') is a species of gram positive bacteria in the genus Lactobacillus. L. acidophilus is a homofermentative, microaerophilic species, fermenting sugars into lactic acid, and grows readily at rather low pH values (below pH 5.0) and has an optimum growth temperature of around 37 °C (99 °F). L. acidophilus occurs naturally in the human and animal gastrointestinal tract and mouth. Some strains of L. acidophilus may be considered to have probiotic characteristics. These strains are commercially used in many dairy products, sometimes together with Streptococcus thermophilus and Lactobacillus delbrueckii subsp. bulgaricus in the production of acidophilus-type yogurt, or acidophiline.
<b>Appearance</b>	White To Light Yellow-Colored, Free-Flowing Powder
<b>Form</b>	Powder
<b>Activity</b>	10 billion CFU/g or more
<b>Stability</b>	24 Months
<b>Storage</b>	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
<b>Synonyms</b>	Lactobacillus Acidophilus Freeze-Drying Powder; Lactobacillus Acidophilus