

## Lactobacillus brevis Freeze Dried Powder

## **Product Information**

Cat#	PRBT-013
Description	Lactobacillus brevis is a gram-positive, rod shaped species of lactic acid bacteria which is heterofermentive, creating CO2 and lactic acid during fermentation. There are approximately 16 different species in L. brevis group. It can be found in many different environments, such as fermented foods, and as normal microbiota. L.brevis is found in food such as sauerkraut and pickles. It is also one of the most common causes of beer spoilage. Ingestion has been shown to improve human immune function, and it has been patented several times. Normal gut microbiota L.brevis is found in human intestines, vagina and feces.
Applications	<ul><li>Dietary Supplements - Capsules, Powder, Tablets;</li><li>Food - Bars, Powdered Beverages.</li></ul>
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	Lactobacillus brevis Freeze Dried Powder; Lactobacillus brevis

Tel: 1-631-562-8517 1-516-512-3133 Email:info@creative-enzymes.com

Fax:1-631-938-8127 45-1 Ramsey Road, Shirley, NY11967, USA