



Creative Enzymes

— Probiotics —

Lactobacillus Casei Freeze Dried Powder

Product Information

Cat#	PRBT-014
Description	Lactobacillus Casei Certificated with Star-K Kosher. L. casei LC89 was isolated from yoghurt. It helps maintain a balance of 'goodbacteria' needed to prevent the growth of harmful bacteria in the stomach and intestines. Also it has the function of deterring diabetes. And it is a type of bacteria that helps protect the human body from disease and illness by restricting the growth of various types of harmful bacteria that cause infection and be detrimental to an individual's health.
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 Casei Certificated with Star-K Kosher; Lactobacillus Casei