



Creative Enzymes

— Probiotics —

Lactobacillus Crispatus Freeze Dried Powder

Product Information

Cat#	PRBT-015
Description	Lactobacillus crispatus is a common, rod-shaped species of genus Lactobacillus and is a hydrogen peroxide (H ₂ O ₂) producing beneficial micro biota species located in both the vagina, through vaginal discharge, and the vertebrate gastrointestinal.
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	Lactobacillus Crispatus Freeze Dried Powder; Lactobacillus Crispatus

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