

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 (H2O2) producing beneficial micro biota species located in both the vagina, through vaginal discharge, and the vertebrate gastrointestinal.
Applications	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

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