

Lactobacillus Helveticus Freeze Dried Powder

Product Information

Cat#	PRBT-020
Description	Lactobacillus helveticus is a lactic-acid producing, rod-shaped bacterium of the genus Lactobacillus. It is most commonly used in the production of American Swiss cheese and Emmental cheese, but is also sometimes used in making other styles of cheese, such as Cheddar, Parmesan, Romano, provolone, and mozzarella. The primary function of L. helveticus culture is to prevent bitterness and produce nutty flavors in the final cheese. In Emmental cheese production, L. helveticus is used in conjunction with a Propionibacterium culture, which is responsible for developing the holes (known as "eyes") through production of carbon dioxide gas.
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 Helveticus Freeze Dried Powder; Lactobacillus Helveticus