



# Creative Enzymes

— Probiotics —

## Lactobacillus Paracasei Freeze Dried Powder

### Product Information

<b>Cat#</b>	PRBT-021
<b>Description</b>	Lactobacillus paracasei (commonly abbreviated as L. paracasei) is a gram-positive, facultatively heterofermentative species of lactic acid bacteria that are commonly used in dairy product fermentation and probiotics. L. paracasei is a bacterium that operates by commensalism. It is commonly found in many human habitats such as human intestinal tracts and mouths as well as sewages, silages, and previously mentioned dairy products.
<b>Appearance</b>	White To Light Yellow-Colored, Free-Flowing Powder
<b>Form</b>	Powder
<b>Activity</b>	10 billion CFU/g or more
<b>Stability</b>	24 Months
<b>Storage</b>	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
<b>Synonyms</b>	Lactobacillus Paracasei Freeze Dried Powder; Lactobacillus Paracasei

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