



Creative Enzymes

— Probiotics —

Lactobacillus Paracasei Freeze Dried Powder

Product Information

Cat#	PRBT-021
Description	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.
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 Paracasei Freeze Dried Powder; Lactobacillus Paracasei

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