



Lactococcus Lactis Freeze Dried Powder

Product Information

Cat#	PRBT-026
Description	Lactococcus lactis is a Gram-positive bacterium used extensively in the production of buttermilk and cheese, but has also become famous as the first genetically modified organism to be used alive for the treatment of human disease.
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	Lactococcus Lactis Freeze-drying powder in Yoghurt Health Benefits; Lactococcus Lactis