

## Lactococcus Lactis Freeze Dried Powder

### Product Information

<b>Cat#</b>	PRBT-026
<b>Description</b>	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.
<b>Applications</b>	<ul style="list-style-type: none"><li>• Dietary Supplements - Capsules, Powder, Tablets;</li><li>• Food - Bars, Powdered Beverages.</li></ul>
<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>	Lactococcus Lactis Freeze-drying powder in Yoghurt Health Benefits; Lactococcus Lactis