



Leuconostoc mesenteroides powder

Product Information

Cat#	PRBT-921
Description	<p>Leuconostoc mesenteroides is a species of lactic acid bacteria associated with fermentation, under conditions of salinity and low temperatures (such as lactic acid production in fermented sausages). In some cases of vegetable and food storage, it was associated with pathogenicity (soft rot, slime and unpleasant odor). <i>L. mesenteroides</i> is approximately 0.5-0.7 µm in diameter and has a length of 0.7-1.2 µm, producing small grayish colonies that are typically less than 1.0 mm in diameter. It is facultatively anaerobic, Gram-positive, non-motile, non-sporogenous, and spherical. It often forms lenticular coccoid cells in pairs and chains, however, it can occasionally forms short rods with rounded ends in long chains, as its shape can differ depending on what media the species is grown on. <i>L. mesenteroides</i> grows best at 30°C, but can survive in temperatures ranging from 10°C to 30°C. Its optimum pH is 5.5, but can still show growth in pH of 4.5-7.0.</p>
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	100B cfu/g
Stability	24 Months
Storage	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
Synonyms	Leuconostoc mesenteroides powder; Leuconostoc mesenteroides