

Lactic Acid Bacterial Fermentation Lysate

Product Information

Cat#	PRBT-039
Description	Studies have found that peptidoglycan and beichoic acid, which originates from Lactobacillus, can strengthen phagocyte, including release the cytokines, carbon monoxide and other immune-mediators. It plays an important role in immunity aspect of anti-infection and antineoplastic. Lactobacillus lysates have strong inhibitory effects on Staphylococcus aureus and E. coli in vitro and vivo. Fermentation lysates of Bifidobacterium lactis BLa80 and Bifidobacterium longum BL21: Which have obvious effects on removing freckle and improve dull skin. Compared to the control group, fermentation lysates of 10% concentration showed significant differences after 4 weeks using, especially for skin melanin after 6 weeks using. Fermentation lysates of 20% concentration showed more significant effects on reducing freckle and brightening skin.
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	Lactic Acid Bacterial Fermentation Lysate; Lactic Acid Bacterial; Lysate