

Lactobacillus Sakei Freeze-drying Powder

Product Information

Cat#	PRBT-103
Description	Lactobacillus sakei is a psychrotrophic lactic acid bacterium found naturally on fresh meat and fish. This microorganism is widely used in the manufacture of fermented meats and has biotechnological potential in biopreservation and food safety. Lactobacillus sakei has antibacterial properties and works to suppress or kill the growth of harmful bacteria, which are implicated in sinus infections and sinusitis.
Appearance	White to light yellow-free-flowing powder
Form	powder
Activity	10 billion CFU/g or more
Stability	24 Months
Storage	Recommend storage at frozen temperature (-18 °C) or lower in original, sealed package away from light.