

Lactobacillus bulgaricus



Cat. No. FA-P-003

Lot. No. (See product label)

Product Name

Lactobacillus bulgaricus

Product overview

Lactobacillus bulgaricus, one of the three subspecies of *L. delbrueckii*, is a facultatively anaerobic, non-motile and non-spore-forming, rod-shaped member of Lactic Acid Bacteria. It is regarded as aciduric or acidophilic, since it requires a low pH (around 5.4~4.6) to grow effectively. The bacterium has complex nutritional requirements. Lactobacillus bulgaricus acts synergistically with Streptococcus thermophilus as thermophilic starter cultures in the manufacturing of yoghurt. At an optimal temperature of approximately 42°C, these cultures grow fast and acidify quickly with desired organoleptic properties.

Cell viability

10 billion cfu/g - 300 billion cfu/g

Appearance

White to light yellow powder

Function

- 1.Improving indigestion
- 2.Reducing the side effects of antibiotics
- 3.Alleviating allergic reactions
- 4.Reducing Serum Cholesterol
- 5.Gastrointestinal health
- 6.Gut flora balance
- 7.Lactose-intolerance improvement
- 8.Anti-pathogenics, Anti-infections

Application

1. Medication, HealthCare, Dietary Supplements, in forms of capsules, tablet, sachets/strips, drops etc.
2. Food applicated products, juices, gummies, chocolate, candies, bakeries etc.
3. Dairy products, like yoghurts, cheese etc.

Flow chart

Strain-fermentation-centrifugation-embedding-freeze drying-grinding-double embedding-semifinished product-finished product

Storage

Keep dry and away from light, sealed and stored at the temperature -18°C or below.

FOR RESEARCH OR FURTHER MANUFACTURING USE ONLY