

Lactococcus lactis cremoris



Cat. No. FA-P-018

Lot. No. (See product label)

Product Name

Lactococcus lactis cremoris

Product overview

Lactococcus lactis subsp. lactis also includes an arginine dehydrolase, which allows for the release of ammonia from arginine. It has been specified that the biovariant diacetylactis is able to produce diacetyl from citrate. This molecule is responsible for the nutty, creamy, and buttery aroma that develops in cheeses, creams, and butters.

Cell viability

100 - 300 billion cfu/g

Function

1. To inhibit the growth of harmful bacteria, improve the gut's microflora conditions, promote intestinal development, enhance bowel function.
2. Improve feed quality, promote digestion and absorption of feed, lower feed to gain ratio. Effectively improve the flora diarrhea of weaned pigs due to stress, allergic reaction. No side effects, safe to use, and reduces ammonia, hydrogen sulfide and other harmful gases in the environment, and improve the breeding environment.

Application

1. Applied in food field
2. Applied in health product field
3. Applied in the field of feed

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.

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