

## Lactobacillus delbrueckii subsp. bulgaricus

Cat. No. PRBT-017

Lot. No. (See product label)

### Introduction

**Description** Lactobacillus delbrueckii subsp. bulgaricus is commonly used alongside Streptococcus thermophilus as a starter for making yogurt. Properties: 1. Lactobacillus delbrueckii subsp. bulgaricus; 2. L. D. Bulgaricus Produces Acetaldehyde; 3. Lactobacillus Bulgaricus Temperature Range.

**Applications** • Dietary Supplements - Capsules, Powder, Tablets, Granule; • Food - Bars, Powdered Beverages.

**Synonyms** Lactobacillus delbrueckii subsp. bulgaricus; Lactobacillus Delbrueckii

### Product Information

**Appearance** White To Light Yellow-Colored, Free-Flowing Powder

**Purity** >90%

**Activity** • 50 billion (5.00E+10) CFU/gm; • Overage provided.

### Storage and Shipping Information

**Storage** Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.

**Stability** 24 Months