

Lactobacillus Bulgaricus

⌘ Probiotics · 10-300 billion CFU/g

PRODUCT DESCRIPTION

Lactobacillus bulgaricus (L. delbrueckii subsp. bulgaricus) is one of the most studied lactic acid bacteria and, with Streptococcus thermophilus, a classic yoghurt starter culture.

It ferments lactose to lactic acid, giving yoghurt its characteristic acidity and flavour, and its beta-galactosidase activity reduces the lactose content of the product.

It is widely used in the dairy, food and supplement industries, including functional foods and probiotic blends intended to support digestive health.

KEY FUNCTIONS

- Classic yoghurt starter culture for dairy fermentation.

TYPICAL APPLICATIONS

Dietary supplements

Functional foods & beverages

Infant & women's health

Animal & aqua health

Silage inoculants

Custom synbiotic blends

HANDLING & DOSAGE

Optimum dosage depends on substrate, process conditions (pH, temperature, time) and the desired result. We recommend lab or pilot trials; our application team can suggest a starting dose. Handle as an enzyme/biological preparation: avoid dust formation and inhalation, and wear gloves and eye protection.

SPECIFICATION

Product	Lactobacillus Bulgaricus
Product range	Probiotics
Potency	10-300 billion CFU/g
Physical form	Powder; other formats on request
Packaging	25 / 50 kg HDPE drums or retail pouches
Storage	Cool, dry place in tightly closed original containers, away from direct sunlight
Documents	Certificate of Analysis (CoA) on request

MANUFACTURING & QUALITY

Manufactured by Enzyme Bioscience in an FDA-registered, GMP and ISO 9001:2015 certified facility in Surat, India, with in-house R&D and QC laboratories.



GMP

ISO
9001:2015FDA
registered

The information in this data sheet describes typical properties and is given in good faith; it does not constitute a specification or warranty for a particular use. Users should confirm suitability for their own process and comply with applicable regulations. Batch-specific values are stated on the Certificate of Analysis.