

Lactobacillus Delbrueckii

⌘ Probiotics · 10-150 billion CFU/g

PRODUCT DESCRIPTION

Lactobacillus delbrueckii is one of the most important lactic acid bacteria in dairy fermentation, particularly for yoghurt and some cheeses.

It produces lactic acid rapidly, and its beta-galactosidase activity reduces lactose during fermentation, contributing to the acidity, texture and flavour of the finished product.

It is also used in functional foods and probiotic blends intended to support digestive health.

KEY FUNCTIONS

- Supports yoghurt fermentation and digestive health formulations.

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 Delbrueckii
Product range	Probiotics
Potency	10-150 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
9001:2015



FDA
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.