

Lactobacillus Fermentum

⌘ Probiotics · 10-300 billion CFU/g

PRODUCT DESCRIPTION

Lactobacillus fermentum (Limosilactobacillus fermentum) is a heterofermentative lactic acid bacterium found in fermented foods such as sourdough, dairy and vegetable ferments.

It produces lactic acid, acetic acid and carbon dioxide, and is used in fermented foods, dietary supplements and functional foods intended to support digestive health and gut microbiota balance.

KEY FUNCTIONS

- Heterofermentative probiotic for foods and supplements.

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 Fermentum
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.