



Lactobacillus paracasei subsp. paracasei; 8130

Cat. No.: LBGF-0722-GF87

This product is for research use only and is not intended for diagnostic use.

PRODUCT INFORMATION

Product Overview	<i>Lactobacillus paracasei subsp. paracasei</i> is a Gram-positive, homofermentative species of lactic acid bacteria that are commonly used in dairy product fermentation and as probiotic cultures.
Target	<i>Lactobacillus</i>
Genus	<i>Lactobacillus</i>
Strain Designation	C-5 [NCDO 151, R094]
Application	Study and research
Type Strain	Yes
Culture Medium	MRS
Culture Conditions	37°C; Anaerobic
Risk Group	1
Product Format	Freeze-dried
Packaging	Ampoule tube
Storage	-80°C
Shelf Life	6 years

TARGET INTRODUCTION

Introduction

Lactobacillus species are normal flora of the human mouth, gastrointestinal tract, and female genital tract, where they produce lactic acid and competitively inhibit pathogenic organisms. *Lactobacillus* are small, slender, nonmotile, Gram-positive bacilli in chains. Immature colonies appear smooth, convex, and translucent. Some species of *Lactobacillus* used commonly as probiotics. They are most commonly used for diarrhea, including infectious diarrhea and diarrhea in people taking antibiotics. Some people also use lactobacillus for general digestion problems, irritable bowel syndrome; IBS, colic in infants, and many other conditions that involve the stomach and bowel.

Alternative Names

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