



Streptococcus thermophilus Powder

Cat. No.: LBP-012FG

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

PRODUCT INFORMATION

Product Overview	Freeze-dried <i>Streptococcus thermophilus</i> Powder
Product Type	Raw material
Grade	Food grade
Target	<i>Streptococcus</i>
Source	Human
Genetic Modifications	None
Appearance	White to light yellow powder
Size	1kg; 5Kg; 10Kg; 25Kg; other.
MOQ	1Kg
Storage	Store sealed at -18°C or below.
Shelf Life	24 months
Note	<ol style="list-style-type: none">1. Characters of the strain are genetically identified.2. Types of probiotic blends/premixes could be provided based on the clients' requirements.3. Tyndalized (Heat-Sterilized) specifications could be provided based on clients' requirements.

4. Complete data sheet is available based on the clients' requirements.

TARGET INTRODUCTION

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The selected high-quality *Streptococcus thermophilus* is processed into freeze-dried powder by a freeze-drying process. The ingredients contain strain and cryoprotectant. The product is in powder form, without visible impurities, and the color is white to light yellow. *Streptococcus thermophilus* is a Gram-positive bacterium, and a fermentative facultative anaerobe. *Streptococcus thermophilus* is one of the most widely used bacteria in the dairy industry. It helps make reduced-fat cheese with similar characteristics to regular, full-fat cheese.

Alternative Names

Streptococcus thermophilus; *Streptococcus salivarius* subsp. *thermophilus*; *S. thermophilus*
