

Lactobacillus Bulgaricus Probiotic: The Time-Honored Starter for Gut & Dairy Wellness

[Product Overview]

Lactobacillus bulgaricus is a legendary probiotic strain, renowned as an **essential** starter culture for yogurt and a powerful supporter of digestive health. We supply high-viability Lactobacillus bulgaricus strains, catering to both fermentation and supplemental applications. We offer this foundational probiotic in two practical potencies: 50 billion CFU and 100 billion CFU.

[Technical Advantages]



Rapid Acid Production: Excellent fermentation lowers pH and prevents spoilage.



Gut Environment Modulation: Survives transit to butt and balances gut microbiota.



Powerful Proteolytic Activity: Breaks down proteins into bioactive peptides and amino acids.



Synergistic with S. thermophilus: Accelerates fermentation and improves final product texture and flavor.

[Product Specifications]

Two Distinct CFU Strengths

50 Billion & 100 Billion CFU

Choose your desired specification for diverse formulation needs.

[Application Scenarios]

- **Dairy Fermentation Starter Cultures:** The core ingredient for authentic yogurts and milks.
- **Functional Food & Beverage Fortification:** Enhances probiotic content in various products.
- **Digestive Health Supplements:** Supports lactose digestion and gut flora balance.
- **Traditional & Artisanal Fermentation:** Ideal for small-batch and specialty producers.

Available in bulk frozen pellets or lyophilized powder. We offer customized formats and private labeling options. Contact us for detailed specifications and pricing.