



Lactococcus cremoris LLc46

1. Product name:

Lactococcus cremoris LLc46

2. Product introduction

Lactococcus cremoris LLc46 is our independent intellectual property strain. It is manufactured through fermentation, enrichment and freeze drying, etc patented technology. It is milky white to light yellow powder, which can improve immunity, and can be widely used in food, healthy products, pharmaceutical, cosmetics chemical, agriculture, ecological environment protection, etc.

3. Parameters and index

Parameters	Index
Density (g/cm ³)	0.58-0.85
Particle size (μm)	≤ 350
Color	With proper color of the product
Aspect	Powder to granular, no caking
Taste and Odor	Inherent fermentation odor of the product, no abnormal taste, no abnormal odor

4. Strain composition

4.1 Composition

Lactococcus cremoris LLc46, Maltodextrin.

4.2 Nutritional information

Items	Per 100g	NRV%
Energy	1741kJ	21%
Protein	37.8g	63%
Fat	1.6g	3%
Carbohydrate	61.1g	20%
Sodium	432mg	22%

Remark: The content in the form is based on potency 100 B CFU/g.

4.3 Product Statement

- cGMP Certification, KOSHER Certification, HALAL Certification
- Allergen free (Free of gluten, dairy products, beans, eggs, crustaceans, etc.)
- No radiation, no residual solvents, no preservatives
- Suitable for vegetarian

5. Product manufacturing and applications

5.1 Product manufacturing condition

Recommended manufacturing condition: Temperature under 26°C, humidity under RH 40%.



5.2 Instructions

Place the powder at room temperature from frozen and low temperature conditions, warm it for 1-2 hours according to product quality before processing. Quickly empty the air in the bag and seal it in time after use.

5.3 Precautions

- Probiotics powder cannot be mixed with antibiotics or products contains antibiotics.
- Prevent excessive pressure or shearing force effect on affecting the viable cell count during processing.

6. Test method

QB/T 4575, GB 5009, WK-SOP-QC-901-00, ISO 13559, GB 4789

7. Implementation standards

Q/WKSW 0002S

- 8. Package:** 1.0kg/bag or 5.0kg/bag, oxygen and water-resistant aluminum foil bag packaging, external biological ice bag & foam box
- 9. Storage and transportation:** The product should be well sealed, stored and transported in a clean, dry, odor-free low-temperature freezer, prevent pollution, drop and heavy pressure.
- 10. Shelf life:** 24 months, when sealed refrigeration stored at -18°C or below.