

Saccharomyces Boulardii Powder

Product Information

Cat#	PRBT-040
Description	<p>Saccharomyces boulardii is a tropical species of yeast first isolated from lychee and mangosteen fruit in 1923 by French scientist Henri Boulard. Although early reports described distinct taxonomic, metabolic, and genetic properties, <i>S. boulardii</i> is a strain of <i>S. cerevisiae</i>, sharing >99% genomic relatedness, giving the synonym <i>S. cerevisiae</i> var <i>boulardii</i>.</p> <p><i>S. boulardii</i> is sometimes used as a probiotic with the purpose of introducing beneficial microbes into the large and small intestines and conferring protection against pathogens. It grows at 37 °C (98.6 °F).</p>
Applications	<ul style="list-style-type: none">• Dietary Supplements - Capsules, Powder, Tablets;• Food - Bars, Powdered Beverages.
Appearance	White To Light Yellow-Colored, Free-Flowing Powder
Form	White To Light Yellow-Colored, Free-Flowing Powder
Activity	20 billion CFU/g
Stability	24 Months
Storage	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
Synonyms	Saccharomyces Boulardii Powder; Saccharomyces Boulardii