

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, S. boulardii is a strain of S. cerevisiae, sharing >99% genomic relatedness, giving the synonym S. cerevisiae var boulardii.</p> <p>S. boulardii 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