

## Saccharomyces Freeze Dried Powder

### Product Information

<b>Cat#</b>	PRBT-038
<b>Description</b>	Saccharomyces is a genus of fungi that includes many species of yeasts. Saccharomyces is from Greek (sugar) and (mushroom) and means sugar fungus. Many members of this genus are considered very important in food production. It is known as the brewer's yeast or baker's yeast. They are unicellular and saprophytic fungi. One example is <i>Saccharomyces cerevisiae</i> , which is used in making wine, bread, and beer. Other members of this genus include the wild yeast <i>Saccharomyces paradoxus</i> that is the closest relative to <i>S. cerevisiae</i> , <i>Saccharomyces bayanus</i> , used in making wine, and <i>Saccharomyces boulardii</i> , used in medicine.
<b>Applications</b>	<ul style="list-style-type: none"> <li>• Dietary Supplements - Capsules, Powder, Tablets;</li> <li>• Food - Bars, Powdered Beverages.</li> </ul>
<b>Appearance</b>	White To Light Yellow-Colored, Free-Flowing Powder
<b>Form</b>	Powder
<b>Activity</b>	10 billion CFU/g or more
<b>Stability</b>	24 Months
<b>Storage</b>	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
<b>Synonyms</b>	Saccharomyces Freeze Dried Powder; Saccharomyces