

Saccharomyces Freeze Dried Powder

Product Information

Cat#	PRBT-038
Description	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.
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	Powder
Activity	10 billion CFU/g or more
Stability	24 Months
Storage	Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.
Synonyms	Saccharomyces Freeze Dried Powder; Saccharomyces