

Saccharomyces boulardii powder

Cat. No. PRBT-040

Lot. No. (See product label)

Introduction

Description 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. 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).

Product Information

Form White To Light Yellow-Colored, Free-Flowing Powder

Activity 20 billion CFU/g

Storage and Shipping Information

Storage Recommend storage at refrigeration (4 °C) or frozen temperature (-18 °C) in original, sealed package until processed.