

## Yeast Postbiotics

Cat. No. PSBT-010

Lot. No. (See product label)

### Introduction

**Description** Yeast postbiotics are fermentation products produced by culturing *Saccharomyces boulardii*. They contain complete *Saccharomyces boulardii* cells and metabolites and have multiple physiological activities. In addition, they also contain nutrients such as polyphenols, dietary fiber, and B vitamins.

**Applications** As a food raw material, it can be added to different types of food such as preparations (such as concentrated syrups, powders, effervescent tablets), beverages (such as room temperature beverages, ready-to-drink, oral liquids), and healthy snacks (such as soft candies).

**Synonyms** *Saccharomyces boulardii*

### Product Information

**Source** *Saccharomyces boulardii*

**Appearance** Powder

### Usage and Packaging

**Package** 1kg/bag

### Storage and Shipping Information

**Storage** Store in a cool place, avoid direct sunlight