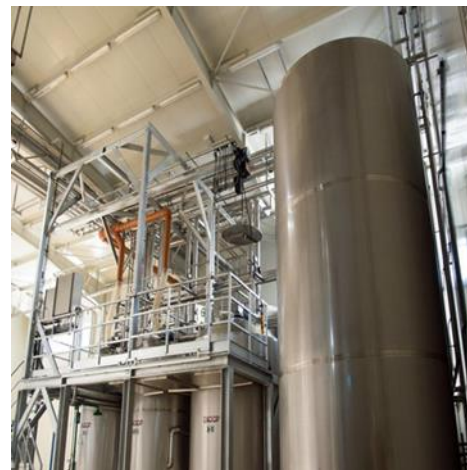
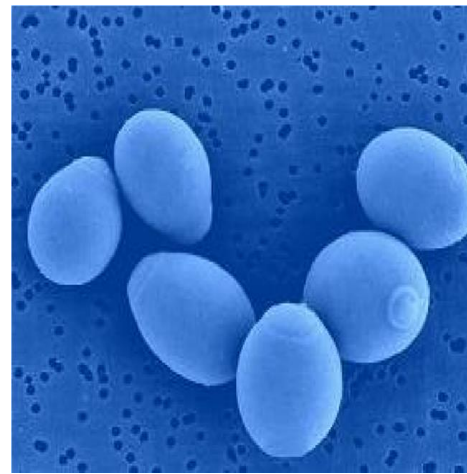


Abstract for Saccharomyces Boulardii

Ensymm abstract for application of Saccharomyces Boulardii



MEDICAL YEAST

Yeast

Yeasts in general are single cellular fungi and the most commonly used are within the Saccharomycetaceae family. They are responsible for alcoholic fermentation at which they produce enzymes that convert glucose to alcohol and carbon dioxide. The most important types of yeast are the top and bottom fermenting ones (*Saccharomyces cerevisiae*) used in baking, brewing and distilling.

Characteristics of *Saccharomyces boulardii*:

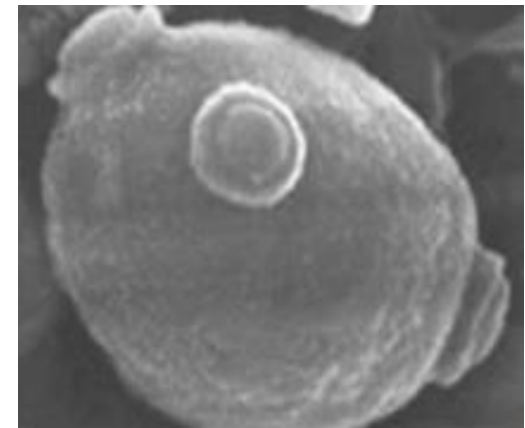
- nonpathogenic
- Survives gastric acid
- Multiple to high numbers
- Not inhibited by antibiotics
- Does not affect normal flora

Saccharomyces boulardii

Saccharomyces boulardii is a special form of yeast. The main and most famous application for this form of yeast is to use it as a drug substance in the pharmaceutical industry and for the symptomatic treatment of acute diarrheas and the prevention of travel diarrheas.



The yeast can be delivered as free flowing granules from fluidized bed dried living cells. Each production lot is documented according to GMP regulations. Shelf life 18 months after date of production when stored, cool and dry. Packing 25 kg cardboard box with inner bag (of gas proof 4 layer laminated foil vacuum packed).



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