

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

1/1

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

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