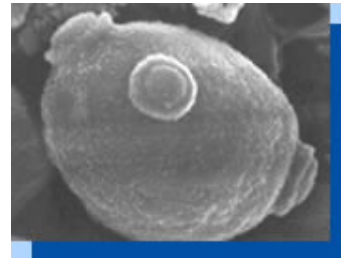




Medical Yeast

Yeast:

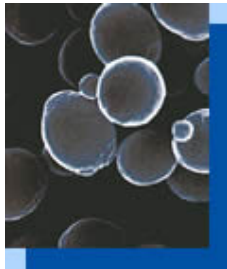
Yeasts in general are single cellular fungi and the most common used are in the *Saccharomyces* family. They are responsible for alcoholic fermentation; by the use of their enzymes they convert glucose to alcohol and carbon dioxide. The most important types of yeast are the top and bottom fermenting ones (*Saccharomyces cerevisiae*) used in baking, brewing and distilling.



Saccharomyces boulardii:

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

Characteristics of *Saccharomyces boulardii*:



- A nonpathogenic
- Survives gastric acid
- Multiplies to high numbers
- But need to keep taking
- Not inhibited by antibiotics
- Does not affect normal flora
- Prevents CDAD in animals

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. Packaging 25 kg cardboard box with inner bag (of gas proof 4-layer laminated foil, vacuum packed)