

KM[®]yeast FIM-3

Introduction

KM[®]yeastFIM-3 is a patented food-grade yeast derived from *Kluyveromyces marxianus*, which was originally isolated from yogurt in NaQu, Tibet. This strain is registered in the CGMCC collection under CGMCC No. 26703 and is genetically identical to *Kluyveromyces marxianus*.

Kluyveromyces marxianus was previously known as *Kluyveromyces fragilis*. It is GRAS (Generally Recognized as Safe) in the United States and on the QPS (Qualified Presumption of Safety) list of EFSA as a food-grade yeast strain, and it is also included in the list of food-grade strains in China.

As a yeast probiotic, KMyeast[™] FIM-3 can pass through the intestinal system without binding to the gut wall lining and relieve diarrhea and intestinal discomfort caused by lactose intolerance. Due to its capability to ferment lactose in milk, KMyeast[™] FIM-3 can also be used as a yogurt starter to produce yogurt with rich flavors.

Specifications

Appearance

Light yellow to brown particles with a typical odor and taste.

Physico-Chemical characteristic

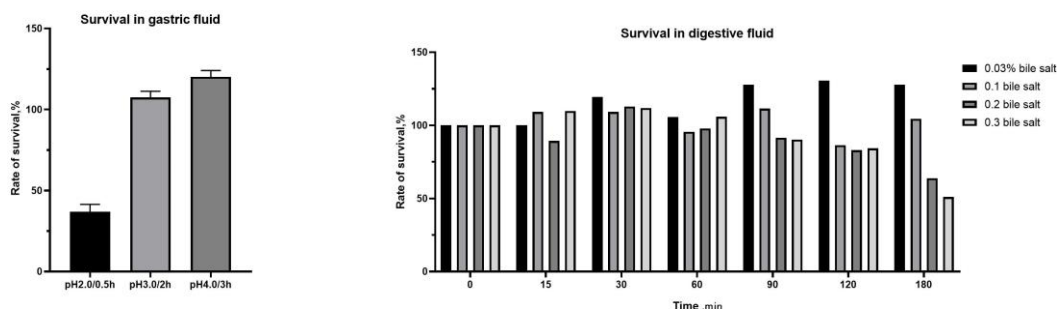
Moisture, %	≤ 6.0
Aw, %	≤ 0.2
Culturable yeast cell, cfu/g	≥ 1.0×10 ¹⁰

Heavy Metal

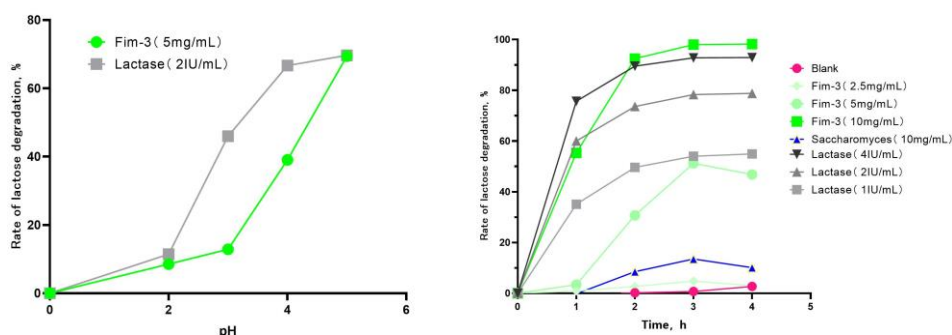
Pb, mg/kg	≤ 1.0
As, mg/kg	≤ 1.5
Hg, mg/kg	≤ 0.1
Cd, mg/kg	≤ 1.0

Microbiological Data

Total plate count, cfu/g	≤10,000
Moulds, cfu/g	≤50
<i>E. coli</i> , /25g	Negative
<i>S. aureus</i> , /25g	Negative
<i>Salmonellae</i> , /25g	Negative



KM[®]yeast Fim-3 can survive in simulated digestive fluid



KM[®]yeast Fim-3 can degrade lactose in simulated digestive fluid

KM[®]yeast FIM-3 Features

- Patented *Kluyveromyces marxianus* strain, originally from yogurt in NaQu, Tibet
- Capable of fermenting milk to produce yogurt with rich flavors
- Improving inflammatory bowel disease and diarrhea caused by lactose intolerance
- Improving the microbiota of the intestinal

Applications

- KMyeast[™] FIM-3 is suitable for various applications as probiotics in food supplements.
- As a yogurt starter to produce yogurt with special flavors and tastes.
- Used as probiotics in dietary supplements, a daily dose of 5-10 billion microorganisms is recommended.

Package

1kg per package, aluminum foil vacuum packaging.

Storage & Shelf life

Store closed in a dry, cool, and light-protected place. 24 months after the production date in a sealed package.

Note

KME[®]yeast FIM-3 is naturally derived, GMP, non-GMO, Non-allergenic, and stable under

physical and chemical conditions relevant for use in supplements, foods & beverages.