

KM[®] yeast SCB-12 PW

Introduction

KM[®] yeast is a fine powder of *Saccharomyces cerevisiae* var. *boulardii*, which was originally isolated from the skin of lychee, it is a natural and safe yeast with vast scientific research and documentation, more than 400 studies have indicated that *S. Boulardii* has special functions such as anti-diarrhea, improving inflammatory bowel diseases, etc. The strain has been registered in the CGMCC collection with CGMCC 30906 and is genetically identical to *Saccharomyces cerevisiae* var. *boulardii*.

This strain has been internationally acclaimed as a well-researched and unique microorganism and has been safely used for the last 50 years. *Saccharomyces boulardii* is a natural food supplement and **not** a medicine. This strain is more robust to environmental stressors than more common bacterial live cultures and shows strong resistance to heat, humidity, and stomach acidity levels. These live cultures of *S. boulardii* have been tested and shown to be especially stable and resistant.

This microorganism is understood to be transient, passing through the system without binding to the gut wall lining. *S. boulardii*, however, has undergone years of rigorous clinical research demonstrating not only its safety but also its ability to support digestive health.

Specifications

Appearance

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

Physico-Chemical characteristic

Moisture, %	≤ 6.0
Aw, %	≤ 0.2
Culturable yeast cell, cfu/g	≥ 2.0 × 10 ¹⁰
Bulk density, g/mL	0.55-0.75

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

Nutritional Data

Calories, kcal/100g	403
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Total fat, g/100g	6.5
saturated fat, g/100g	0
Protein, g/100g	48
Sodium, mg/100g	170
Total carbohydrate, g/100g	37
Dietary fibers, g/100g	27
Sugars, g/100g	0

Features

- As an active yeast powder, **stable** while used in a variety of food supplements.
- Natural yeast origin from *Saccharomyces Boulardii*.
- Improving inflammatory bowel disease, diarrhea, biotic-associated diarrhea, and traveler's diarrhea.
- Intestinal immunity enhancing.

Applications

- KME®yeast SCB-12 PW is suitable for various applications as probiotics in food supplements.
- As a natural supplement, a daily dose of 5-10 billion microorganisms is recommended.
- Used as probiotics in dietary supplements or pharmaceuticals.

CAS NO.:

68876-77-7.

Package

5kg × 2, 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 SCB-12 PW is naturally derived, GMP, non-GMO, Non-allergenic, and stable under physical and chemical conditions relevant for use in supplements, foods & beverages.