



Saccharomyces boulardii SB01

1. Product name:

Saccharomyces boulardii SB01

2. Product introduction

Saccharomyces boulardii SB01 is our independent intellectual property strain. It is manufactured through fermentation, enrichment and freeze drying, etc patented technology. It is Light yellow to brown yellow particles, which can improve immunity and can be widely used in food, healthy products, pharmaceutical, cosmetics chemical, agriculture, ecological environment protection, etc.

3. Parameters and index

Parameters	Index
Density (g/cm ³)	0.58-0.85
Particle size (mm)	≤ 1.2
Color	Light yellow to brown yellow
Aspect	Small, rod shaped particles
Taste and Odor	Characteristic odor of yeast

4. Strain composition

4.1 Composition

Saccharomyces boulardii SB01, Maltodextrin.

4.2 Nutritional information

Items	Per 100g	NRV%
Energy	1704kJ	20%
Protein	37.3g	62%
Fat	0.9g	2%
Carbohydrate	61.0g	20%
Sodium	298mg	15%

Remark: The content in the form is based on potency 20 B CFU/g.

4.3 Product Statement

- cGMP Certification, KOSHER Certification, HALAL Certification
- Allergen free (Free of gluten, dairy products, beans, eggs, crustaceans, etc.)
- No radiation, no residual solvents, no preservatives
- Suitable for vegetarian

5. Product manufacturing and applications

5.1 Product manufacturing condition



PUNATURE FOOD INGREDIENTS CO., LTD

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Recommended manufacturing condition: Temperature under 26°C, humidity under RH 40%.

5.2 Instructions

Place the powder at room temperature from frozen and low temperature conditions, warm it for 1-2 hours according to product quality before processing. Quickly empty the air in the bag and seal it in time after use.

5.3 Precautions

- Probiotics powder cannot be mixed with antibiotics or products contains antibiotics.
- Prevent excessive pressure or shearing force effect on affecting the viable cell count during processing.

6. Test method

Q/WKSW 0002S, GB 5009.3, Q/AQJM 2146S, GB 4789

7. Implementation standards

Q/WKSW 0002S

- 8. Package:** 1.0 kg/bag or 5.0 kg/bag, Oxygen and water-resistant aluminum foil bag packaging. external biological ice bag & foam box.
- 9. Storage and transportation:** The product should be well sealed, stored and transported in a clean, dry, odor-free low-temperature freezer, prevent pollution, drop and heavy pressure.
- 10. Shelf life:** 24 months, when store in a cool and dry place.