

## China-based Angel Yeast develops new strain of yeast probiotic

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**Angel Yeast Co., Ltd a listed high-tech yeast company in China, announced its nutritional R&D team has developed a new strain of yeast probiotic, *Saccharomyces boulardii* Bld-3 (*S. boulardii* Bld-3), and an innovative production technology for the new product.**



Chinese firm Angel Yeast has announced that its nutritional R&D team has developed a new strain of yeast probiotic, *Saccharomyces boulardii* Bld-3 (*S. boulardii* Bld-3), and an innovative production technology for the new product.

The patented yeast probiotic is designed to treat diarrhea and strengthen healthy digestive and immune systems in children and adults.

"*Saccharomyces boulardii* (*S. boulardii*) is a kind of probiotic that has been considered a crucial nutritional intervention in treating diarrhea. The new strain of yeast probiotic developed by Angel Nutrition & Health Technical Center, *S. boulardii* Bld-3, is another ground-breaking addition to the *S. boulardii* family that has been proven effective in speeding up recovery from acute diarrhea and is beneficial to intestinal health in the long term," said Dr. Zhang Yan, CTO of Angel Nutritech, established in 1992 by Angel Yeast focusing on human nutrition & health to develop and supply featured finished products to global human care industries.

The use of *S. boulardii* for management of adult and children with diarrhea has been widely prescribed by doctors and gastroenterologists for decades and its efficacy for combating an array of gastrointestinal conditions is well documented in medical literature. A study published in the Chinese Journal of Pediatrics concludes that certain types of probiotics can reduce the severity and duration of diarrhea. Among them, *Lactobacillus rhamnosus* GG and *S. boulardii* are the two most effective probiotics for anti-diarrhea treatment.