Our reformulated FloraMyces™ is now manufactured using a freeze dried process - The good news: It now does not require refrigeration. And, it is still dairy and lactose free.

FloraMyces™ is a freeze dried strain of non-GMO yeast isolated from Litchi fruits. This new source may provide additional benefits, which include broader bioactivity, increased protection of the digestive mucosa, and enhanced resistance to pathogens.

FloraMyces™ may be helpful for the following:

- **Diarrhea**
  - Antibiotic-associated diarrhea
  - Traveler’s diarrhea
- **Dysbiosis**
  - Opportunistic bacterial overgrowth
  - Opportunistic Candida and other yeast overgrowths
- **Imbalanced GI mucosal immune function**
- **Restoration of optimal GI microflora and mucosal health**

FloraMyces™: It is this freeze dried strain of Saccharomyces boulardii, a special strain of non-GMO yeast, that has been most extensively studied for its efficiency in the prevention and treatment of antibiotic-associated diarrheas and Clostridium difficile-related diarrhea, and as a general pre-biotic which may promote optimal gastrointestinal health.

The gut ecology is a complex system based on the equilibrium of different bacterial species. Disturbance of this equilibrium (dysbiosis) by infectious diseases and very often by antibiotic treatments can lead to clinical symptoms of diarrhea. Severe antibiotic-associated diarrhea can give rise to Clostridium difficile diarrhea, a severe disorder which has a high rate of relapse and is difficult to cure by conventional treatments. The use of probiotics, particularly Saccharomyces boulardii, as alternatives to antibiotics is therefore becoming more and more attractive.

The approach of keeping a healthy gut flora by the consumption of live microorganisms was first proposed by Metchnikoff in 1907. Following the same philosophy, Dr. Boulard isolated a very special natural yeast known now as Saccharomyces boulardii, which has proven it’s efficiency in the prevention and treatment of antibiotic-associated diarrheas and in Clostridium difficile-recurrent infections. Modern science has now elucidated most of the mechanisms of action of Saccharomyces boulardii ranging from: inactivation of Clostridium difficile toxins, competitive exclusion of pathogens like E. coli and various yeasts, specific immune stimulation of the gut, and restoration of functional lactic acid-producing flora.

The History of Saccharomyces Boulardii
The Saccharomyces boulardii history started around 1920 when a French microbiologist, Dr. Boulard, made a unique discovery in Vietnam. He noticed that consuming a particular local drink could alleviate symptoms of diarrhea in villagers afflicted by an epidemic of cholera. This drink was made from tropical fruits such as lichee and mango. Dr. Boulard isolated an active agent from this drink, which proved to be a live yeast of natural origin, and which is now known as Saccharomyces boulardii.
Mechanisms of Action
Today our understanding of the probiotic properties of S. boulardii includes the following: (a) Binding of enterohaemorrhagic E. coli and Salmonella; (b) Protection of the digestive mucosa; (c) Promotion of growth of lactic acid producing bacteria in the gut; (d) Protection against Clostridium difficile toxins; and (e) Stimulating effects on the intestinal mucosa and mucosal immunity.

Genetic Identification
For many years taxonomists have discussed whether S. boulardii was a new species of Saccharomyces or a specific strain or variant of Saccharomyces cerevisiae. Mitochondrial DNA analysis (Mallié, 2001) and microsatellite typing techniques (Hennequin, 2001) have recently shown that S. boulardii is a unique strain or variant of S. cerevisiae, but not a new species of the genus Saccharomyces. The proper taxonomic name is therefore Saccharomyces cerevisiae boulardii (Mallié, 2001).

Institut Rosell and its mother company Lallemand, Inc. have for more than a decade developed specific research programs to increase the use of Saccharomyces boulardii in both animal and human health. Institut Rosell’s Saccharomyces boulardii (ATCC74012), contained in FloraMyces by Designs for Health, has been compared by genetic typing to the original type Saccharomyces cerevisiae var boulardii (Hansen CBS 5926) and has been shown to be genetically identical.

In a placebo-controlled study (Surawicz et al., 1989) on patients under antibiotic treatment the following results at right were obtained. Although S. boulardii does not suppress all antibiotic-associated diarrhea, the fact that it reduces the risk by half is significant (Marteau, 2000).

<table>
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<tr>
<th>% of patients with diarrhea</th>
<th>Placebo group</th>
<th>S. boulardii group</th>
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<tr>
<td></td>
<td>21.8 %</td>
<td>9.5 %</td>
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References