

PRODUCT GUIDE
MOS YE



MANNO-OLIGOSACCHARIDES FROM YEAST EXTRACT

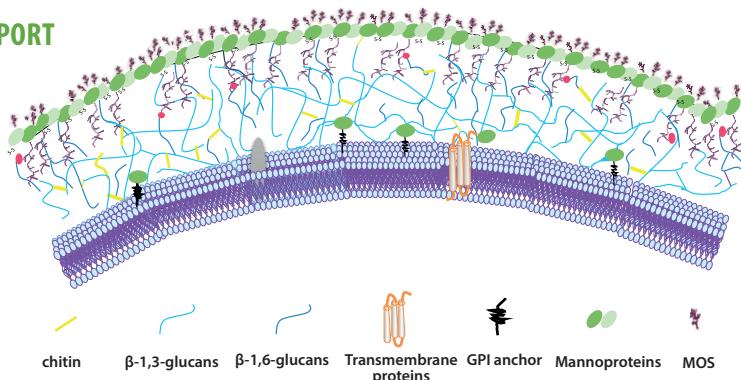
MOS YE contains 35-45% manno-oligosaccharides.

- It is an extract obtained from a proprietary strain of *Saccharomyces cerevisiae*, naturally rich in manno-oligosaccharides (**MOS**)
- It is released from yeast cells via simple enzymatic hydrolysis
- It supports overall health via its prebiotic effect and immune support

MOS YE MULTI-FUNCTIONAL YEAST EXTRACT FOR HEALTH SUPPORT

MOS YE also contains mannoproteins.

- Mannan polysaccharide chains are covalently bound to proteins forming a complex called mannoproteins, part of the yeast cell wall
- Manno-proteins in yeast cell walls can support **immune functions**⁽¹⁾
- Manno-oligosaccharides have a **prebiotic effect**⁽²⁾



IMMUNITY

Mannoproteins and MOS in yeast cell walls can boost host immunity.

Through the stimulation of neutrophils and macrophages
(3, 4, 5)

Through stimulation of T-cells⁽¹⁾

Through competitive exclusion of pathogenic bacteria in the intestine^(6,7,8)

Through anti-inflammatory properties⁽⁹⁾

IDEAL IN COMBINATION WITH PROBIOTICS



LALLEMAND BIO-INGREDIENTS

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PREBIOTIC EFFECT

Manno-oligosaccharides have the same prebiotic effect as fructo-oligosaccharides, inulin, galacto-oligosaccharides and lactulose. MOS is considered as a rather new class of oligosaccharides that has gained significant interest as a prebiotic. MOS can be metabolized by several types of beneficial bacteria, which support gut health.

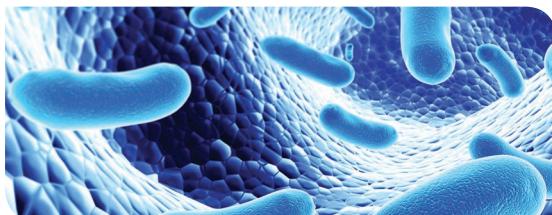
- Can be metabolized by gut bacteria, enhancing their survival in simulated intestinal fluid⁽¹⁰⁾
- Enhance *Lactobacillus acidophilus* intestinal populations⁽¹⁰⁾ thereby, improving a variety of health conditions, such as digestive health and related immune health
- A viable food source for *Bacteroides thetaiotaomicron*, a dominant member of the microbiota⁽¹¹⁾



Manno-oligosaccharides are selectively used by *Bifidobacterium* and *Lactobacilli*, thus boosting beneficial members of the gut microflora⁽¹⁰⁾. Yeast mannoproteins were shown to enhance lactic acid bacteria intestinal populations, which could help in controlling the growth of pathogens in the gut.⁽¹⁰⁾

- The gut microflora supports intestinal immune responses during health and disease⁽¹²⁾
- Manno-oligosaccharide intake may result in relief of symptoms from Crohn's disease⁽¹³⁾ and inflammatory bowel disease⁽¹⁴⁾

MOS YE could be suitable for dietary supplements and functional foods targeting gut health, prebiotic effect and immune stimulation.



Water-soluble
Non GMO
Allergen-free
Gluten-free
Vegan
Kosher
Halal

References

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