THE CLAIMS

1. A storage container with internal walls, said storage container comprising a freeze dried lactic acid bacteria product sensitive to moisture and oxidation, which is suspended in an oil in the said storage container, said storage container having a moisture absorbing desiccant polymer or a desiccant film, wherein the said desiccant polymer or desiccant film in contact with the oil prolongs the stability of the lactic acid bacteria product.

2. The container of claim 1, wherein said desiccant polymer or said desiccant film is a strip coated on the internal walls of the container .

3. The container of claim 1 or 2, wherein said strip of desiccant polymer is 0.2 - 5 mm thick and 5 - 25 mm wide, preferably 0.6 mm thick and 15 mm wide.

4. The container of any one of claims 1-3, wherein the product sensitive to moisture and oxidation is lactic acid-producing bacteria, such as *Lactobacillus reuteri*.

5. A method of prolonging the stability of a lactic acid bacteria product sensitive to moisture and oxidation in an oil, comprising:
   a) adding the sensitive product to an vacuum-dried oil and mixing slowly to form a homogeneous suspension;
   b) dispensing the homogeneous suspension to a bottle; and
   c) placing a strip of a desiccant polymer or a desiccant film in said bottle before sealing the bottle.

6. A method of prolonging the shelf life of a lactic acid bacteria product sensitive to moisture and oxidation in an oil, comprising:
   a) combining a medium-chain triglyceride and sunflower oil with silicon dioxide to form a mixture;
   b) homogenizing the mixture;
   c) adding the lactic-acid producing bacteria to the mixture and mixing again slowly to form a homogeneous suspension;

d) placing the homogeneous suspension in a vessel and covering the homogeneous suspension with nitrogen;

e) dispensing the homogeneous suspension to a bottle; and

f) placing a strip of desiccant film in said bottle before sealing the bottle.

7. The method of claim 5 or 6, wherein the product sensitive to moisture and oxidation is lactic-acid producing bacteria.

8. The method of claim 7, wherein the lactic-acid producing bacteria comprise *Lactobacillus reuteri*.

9 The method of claim 8, wherein the *Lactobacillus reuteri* bacteria are in freeze-dried powder form.

10. The method of any one of claims 5-9, wherein the strip is 0.2 - 5 mm thick and 5 - 25 mm wide, preferably 0.6 mm thick and 15 mm wide.

THE CLAIMS

1. A container comprising, a strip of desiccant polymer or a desiccant film, wherein the polymer or film is in direct contact with an oil and is capable of absorbing moisture from the oil, wherein the container is used for storage of products sensitive to moisture and oxidation that are suspended in an oil.

2. The container of claim1, wherein the container includes a strip of descant polymer and the strip is 0.6 mm thick and 15 mm wide.

3. A container comprising an internal coating with a desiccant polymer or a desiccant film, wherein the polymer or film is in direct contact with an oil and is capable of absorbing moisture from the oil, wherein the container is used for storage of products sensitive to moisture and oxidation that are suspended in an oil.