THE CLAIMS

1. A storage container ~~including~~ 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 ~~a non-water liquid and~~ in the said storage container, said storage container having a ~~strip of~~ 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, ~~which is internally coated with~~ wherein said desiccant polymer or said desiccant film is a strip ~~of~~ 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 , ~~a non-water liquid~~, comprising:
   a) adding the sensitive product to an 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 ~~non-water liquid~~, 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.