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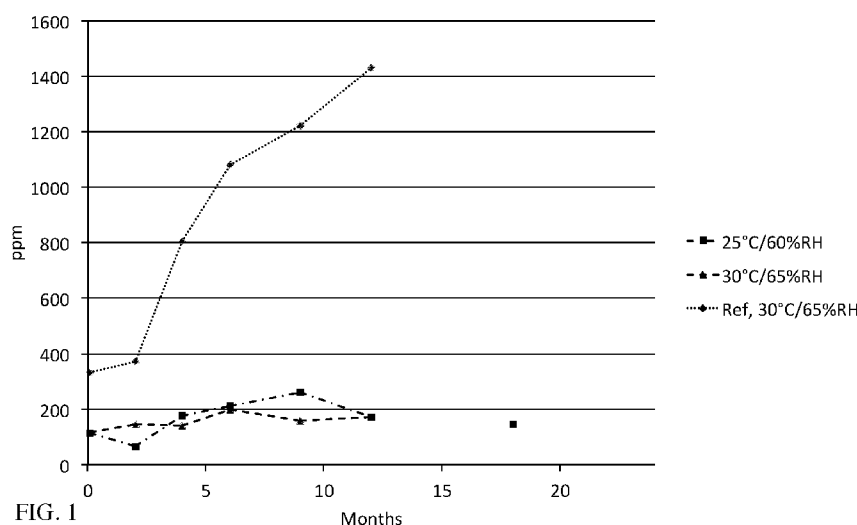
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(54) Title: PRODUCT INCLUDING LACTIC ACID BACTERIA AND A DESICCANT



(57) Abstract: The present invention provides a storage container including a product sensitive to moisture and oxidation, suspended in a non-water liquid, and a strip of desiccant polymer or a desiccant film. The product sensitive to moisture and oxidation may be lactic acid-producing bacteria, such as *Lactobacillus reuteri*. Further, a method is provided of prolonging the shelf life of probiotic lactic-acid producing bacteria formulated in oil, by using a specific moisture absorbing technology.