

PEA PEPTONE - A250100

Description

Origin: Pea Peptone is obtained by enzymatic hydrolysis of pea flour protein.

Context: this peptone is classified animal free and is unconcerned by GMO issues

(European Directive 2001/18/CE). It is, to the best of our knowledge, non allergenic and not subject to mandatory declaration according to Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC. This reference is certified **Kosher DE.** A **Kosher Pareve & Halal** certified

version is available under reference A253100.

Application: Dominated by peptides under 800 Daltons, Pea Peptone, by virtue of its

outstanding fertility, clarity and stability can be used in a wide variety of applications; from biopharmaceuticals, diagnostics, agro-food fermentation and

in cell culture, as a replacement for Fœtal Bovine Serum.



Physical properties

Appearance: clear brown powder Stability (2% in solution): stable Solubility in water at 2%: total

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 12.4% α -amino nitrogen ($N\alpha$) : 3.7%

 $N\alpha$ / N_T : 0.30 Sulfuric ash : \leq 15% pH (2% in solution) : 7.3

Total carbohydrates: approx. 4.30 %

Chlorides (as NaCl) : 1.3% Loss on drying : \leq 6.0%

Storage

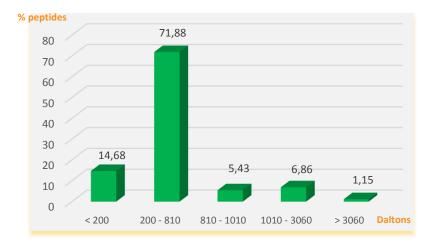
Keep in original packaging when not in use, in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product.

Expiry date: 5 years from date of manufacture

Amino acid (AA) distribution (mg/g)

	Total AA	Free AA		Total AA	Free AA
Aspartic acid	100.4	2.7	Methionine	8.50	1.30
Threonine	30.1	7.07	Isoleucine	36.6	16.10
Serine	41.4	9.90	Leucine	62.5	24.39
Glutamic acid	166.5	8.18	Tyrosine	29.3	7.91
Proline	36.7	1.00	Phenylalanine	39.6	13.38
Glycine	37.2	2.90	Histidine	20.4	4.37
Alanine	39.3	7.02	Lysine	64.3	15.96
Cysteine	7.30	/	Arginine	76.4	19.56
Valine	40.3	7.43	Tryptophan	18.4	/

Molecular weight distribution (Daltons)



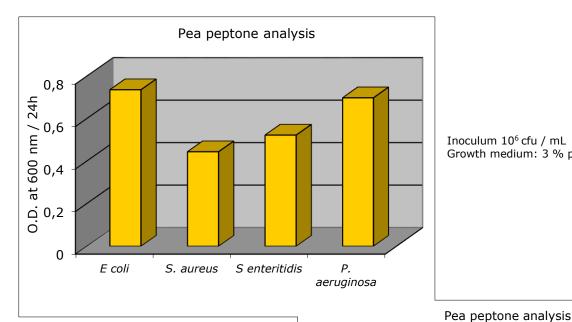
Standard packaging

25 kg carton; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin. Separate non-animal, GMO and Allergen statements available upon request.

Sanitary / Regulatory statement

This plant peptone is classified animal-free by SOLABIA S.A.S. Based on the manufacturing protocol, we attest that no animal raw materials are prescribed for use in the production this product nor are any of the raw materials derived from animal products. Also, to the best of our knowledge, the product contains no genetically modified organisms as defined by current legislation for labelling (absence = less than 0.9%).

OBSERVED MICROBIAL GROWTH POTENTIAL:



Inoculum 10⁶ cfu / mL Growth medium: 3 % peptone + 0.25 % glucose

E 0.4 - 00 0.3 - 10 0.0 - 0.0

Time (h)

Pseudomonas aeruginosa

 $\label{eq:continuous} Inoculum~10^2~cfu/mL \\ Culture~medium~:~1\%~peptone~+~0.5\%~NaCl$

Laboratory tests demonstrate excellent growth of a wide variety of microorganisms, including fastidious bacteria. Used in cell culture as a growth supplement, it may allow a reduction in the amount of bovine origin products used with similar results. It can be recommended for either a replacement for bovine substrates or as a standalone peptone for fermentation. Results may differ depending on individual laboratory conditions and for other genera, species and strains.

Listeria monocytogenes

Streptococcus faecalis

0.5

Kosher certification: Orthodox Union Rabbi Menachem Adler, Rabbinic Coordinator



Halal certification: HFFIA; The Hague, Netherlands. Inquire with Solabia.

Produced under ISO 9001 v 2015 certification



Manufacturing site and quality system open to audits by qualified customers. Inquire with Solabia.

CoA available online: use product code **A250100** + lot number.

Identical Kosher Pareve Halal version available : use product code A253100 + lot number.

V. 05/2019

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