

SOY PEPTONE F – A160300

Description

- Origin : Soy Peptone F is obtained from defatted soybean flour, using Identity-Preserved (IP) raw materials as it pertains to Genetically Modified Organisms (GMO). The digestive enzyme papain is not concerned by GMO issues.
- Context : this peptone is classified animal free, GMO free (according to the European Directive 2001/18/CE) but can not be considered allergen-free due to the presence of soy proteins (Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC). This product is certified **Kosher DE.** An identical **Kosher Pareve Halal** certified product is available under reference **A163300**.



Application : produced and fortified for principle applications in the fermentation industry according to a proprietary formula, this peptone leads to the rapid and luxuriant growth of many microorganisms, including yeasts and molds.

Physical properties

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

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Total nitrogen (N_T) : 10.0% α -amino nitrogen (N α) : 2.5% N α / N_T : 0.25 Sulfuric ash : 13.0% pH (2% in solution) : 7.0 Total carbohydrates : approx. 15.0 - 20.0% Chlorides (as NaCl) : 2.0% Loss on drying \leq 6.0%

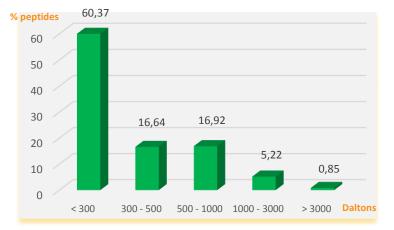
Chemical characteristics

Nitrates : negative Indole : negative Aflatoxins (B1, B2, G1, G2) < 2 μ g / kg

Amino acid distribution (mg/g)

	Free amino acids		Free amino acids
Aspartic acid	44.5	Methionine	25.0
Threonine	44.2	Isoleucine	91.0
Serine	66.0	Leucine	118.0
Glutamic acid	152.4	Tyrosine	20.0
Proline	20.9	Phenylalanine	57.0
Glycine	53.0	Histidine	20.0
Alanine	100.0	Lysine	86.0
Cysteine	7.00	Arginine	122.0
Valine	53.0	Tryptophan	1.3

Molecular weight distribution (Daltons)



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.

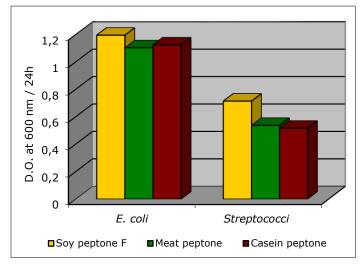
Standard packaging

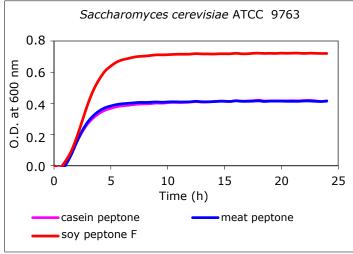
25 kg carton ; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin. Separate non-Animal, GMO and allergen statements available upon request.

Sanitary Attestation

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%).

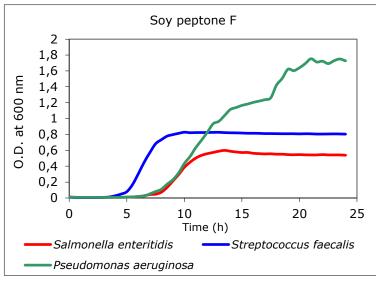
OBSERVED MICROBIAL GROWTH POTENTIAL :





Inoculum 10⁶ cfu / mL

Growth medium: 1 % peptone + 0.5 % NaCl



Inoculum 10⁴ cfu/mL Growth medium : 3% peptone + 0.25% glucose

Kosher certification : *Orthodox Union* Rabbi Menachem Adler, Administrator



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

Produced under **ISO 9001 v 2015** certification

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

CoA available online : use product code **A160300** + lot number. For **Kosher Pareve Halal** reference, use product code **A163300** + lot number

V. 08/2019

The information presented in this document is submitted in good faith based on internal testing performed at Solabia S.A.S. and represents the best of our knowledge at the present time. It is provided as a guide and no warranty, implied or otherwise is associated with this data, nor is any liability assumed for patent infringement. All data represents typical analyses not to be taken for exact specifications.

End-users are directed to perform proprietary tests to determine suitability and performance for specific applications. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

Laboratory tests demonstrate superior growth as a replacement for bovine substrates or as a stand-alone peptone. Use of Soy Peptone F can be recommended in nearly all fermentative applications. Results may differ depending on individual laboratory conditions and for other genera, species and strains.