

## Description

**Origin :** Papaic Soy Peptone 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 animal free, GMO-secure (GMO-free according to the European Directive 2001/18/CE) but cannot 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 reference is **Kosher DE** and **Halal** certified. An identical **Kosher Pareve Halal** certified reference is available under code **A163700**.

**Application :** produced for principle applications in the fermentation industry in terms of granulometry and color, the peptone leads to the rapid and luxuriant growth of many microorganisms, including yeasts and molds.



## Physical properties

Appearance : beige 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<sub>T</sub>): 10.1%  
α-amino nitrogen (N<sub>α</sub>): 2.2%  
N<sub>α</sub> / N<sub>T</sub> : 0.22  
Sulfuric ash : 14.0%  
pH (2% in solution): 7.0  
Total carbohydrates : approx. 15.0 to 20.0%  
Chlorides (as NaCl): 0.2%  
Loss on drying : ≤ 6.0%

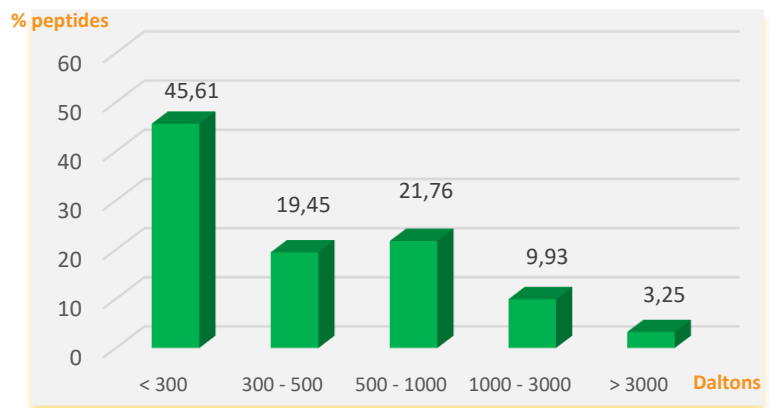
## Chemical characteristics

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

## Amino acid distribution (mg/g)

	Free amino acids		Free amino acids
Aspartic acid	12.7	Methionine	14.1
Threonine	13.1	Isoleucine	6.05
Serine	33.5	Leucine	62.4
Glutamic acid	30.0	Tyrosine	30.7
Proline	3.19	Phenylalanine	24.3
Glycine	35.8	Histidine	11.6
Alanine	28.5	Lysine	49.8
Cysteine	-	Arginine	102.0
Valine	5.38	Tryptophan	16.0

## 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

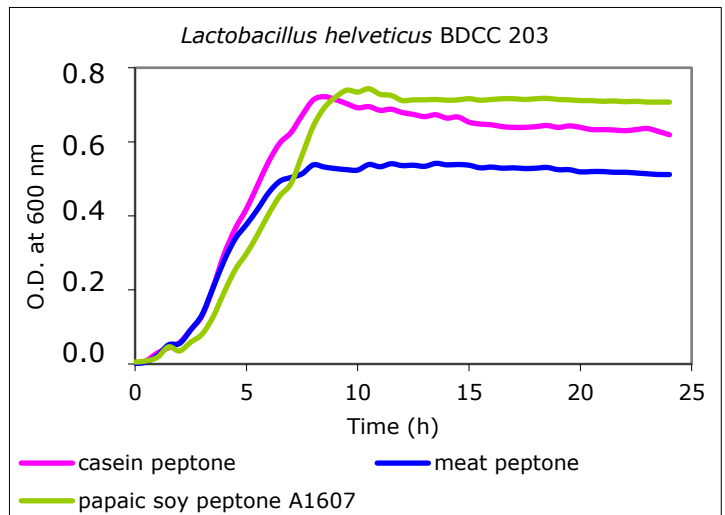
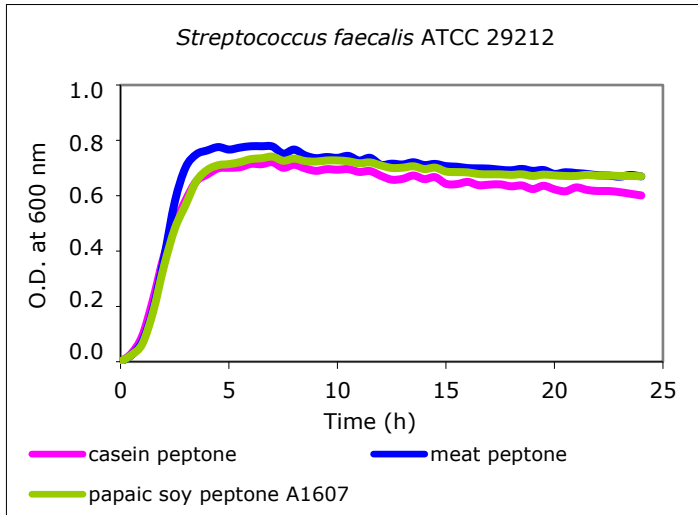
## Standard packaging

25 kg carton ; other formats inquire.  
Delivered with Certificate of Analysis, Certificate of Origin. Separate non-animal, GMO, Kosher, Halal 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  $10^6$  cfu / mL  
 Growth medium: 1 % peptone + 0.5 % NaCl  
 BDCC = Solabia internal strain collection



This peptone demonstrates excellent growth of a wide variety of microorganisms and can be used in various applications as an all-purpose substrate. It can be recommended for either a replacement for bovine substrates or as a stand-alone peptone. Results may differ depending on individual laboratory conditions and for other genera, species and strains.

Inoculum  $10^4$  cfu/mL  
 Culture medium : 3% peptone + 0.25% glucose



### Certifications profile :

Produced under **ISO 9001 v 2015** certification



Manufacturing site and quality system open to audits by qualified customers\*.

CoA available online : use product code **A160700** + lot number  
<https://www.solabia.com/coa>

Allergen considerations : **YES**      GMO issues : **NO**  
 (use of IP soy)

**Kosher certification : Yes** 

Orthodox Union ; New York, NY USA.  
 Rabbi Menachem Adler, Administrator

**Halal certification : Yes A160700**  
**Yes A163700**



HFFIA ; The Hague, Netherlands.  
 Inquire with Solabia for more information

V. 02/2023

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