

INFORMATION FROM THE SOURCE ON PEPTONES & HYDROLYSATES

Solabia peptones used for fermentation

Fermentation is one of the three main applications of peptones, (along with diagnostics and cell culture), and Solabia peptones are being used with increased frequency in fermentation



TRENDS IN FERMENTATION SUBSTRATES :

- NON-ANIMAL
- NON-ALLERGENIC
- NON-GMO
- KOSHER/HALAL

applications such as probiotic manufacturing, lactic strain production, enzyme production, and pharmaceutical (vaccine) production.

Indeed, Solabia peptones correspond well with the specific needs of these industries since today more and more specific certifications and requirements are impacting on fermentation. Among these are **Kosher** and **Halal** certification, **non-animal** products, **non-allergen** products and **non-GMOs** (Genetically Modified Organisms).

Solabia offers not one but three peptones that correspond to all these criteria : Potato peptone, Broadbean peptone and Pea peptone.

By virtue of **total separation** with its

animal tissue peptone production, Solabia has been able to focus resources on the production of these **continuous Kosher certified (Halal to follow), non-animal, non-allergen and non-GM peptones** at its ultra modern production facility in Beauvais, France.

For these reasons and more, look for the new Solabia label : **Fermentation Certified** !!



Summary :

- ◆ Solabia peptones Fermentation Certified !
- ◆ Kosher vs. Halal in fermentation applications
- ◆ Solabia US coordinates
- ◆ Kosher certification ; an expert approach
- ◆ Solabia exhibiting at the RAFT 10 biennial Conference, Nov 3-6.



Sign up to receive *THE DIGEST* at www.solabia.com or info.peptones@solabia.com

Solabia to exhibit at the 2013 RAFT conference

Solabia is happy to announce that following its successful first participation as Solabia US at the recent SIMB Annual Meeting and Exhibition in San Diego last August, Solabia will be present at this year's Recent Advances in Fermentation Technology (RAFT 10) taking place at the Marriott Marco Island Resort on Marco Island, Florida this coming **November 3-6, 2013.**

Totally in line with Solabia's specialization in fermentation "Fermentation Certified"

peptones ; this specialist venue for industrial fermentation represents another opportunity for us to meet and discuss all our customer's needs in peptones dedicated to fermentation applications.

As with the SIMB show, we will be happy to review

the specific requirements you may have for your fermentations and suggest a solution to fit your situation. If you'd like samples to test prior to RAFT, do not hesitate to contact us for sample requests. More information on RAFT can be found at www.simbhq.org/raft/



COME SEE US AT THE BIENNIAL RAFT 10 CONFERENCE NOVEMBER 3-6 ON MARCO ISLAND, FLORIDA. BOOTH 8 !

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« FOR CULTURES USED FOR INOCULATION, THE KOSHER STATUS OF ALL CULTURES, WHETHER NATURALLY OCCURRING OR GENETICALLY ENGINEERED, IS A FUNCTION OF THE KOSHER STATUS OF THE PROPAGATION MEDIA...»

WHETHER KOSHER OR HALAL, THE FERMENTATION MEDIA PLAYS AN ESSENTIAL ROLE IN THE STATUS OF THE FINAL PRODUCT OR METABOLYTE.

Kosher vs. Halal : what are the differences for fermentation ?



Kosher certification of fermentation products is common nowadays and is fairly understood, although the ease of implementing a Kosher program may differ between two different fermentation facilities. Kosher products have been around for decades, centuries even, and the Koshering organizations at the disposal of fermentation companies are numerous. But what about Halal ? Is it the same thing as Kosher ? What differences are there as it pertains to fermentation ? What impact on the choice of peptone ? Many of the issues that impact on Kosher production also affect

Halal certification. Significant differences exist however, making Kosher & Halal distinct in their respective approaches.

The use of alcohol, for example, in Kosher products is generally accepted, while alcohol poses significant problems in Halal : many cleaning procedures may use alcohol or alcohol may be used in purification or precipitation of the final product. The use of ethanol as an extracting agent for example, is an issue that will require close scrutiny, with acceptability depending on the process, the alternatives and the volume left in the final product.

Mixing with dairy products, on the other hand, is a major issue for Kosher but insignificant in Halal. **Kashrus** prohibits the

mixing of meat and milk products, and by extension, product formulation or fermentation media could have restrictions on the use of dairy (casein) peptones depending on the product being made and its status. A *Pareve* (neutral) product for example would not likely be made with a casein ingredient.

The bottom line is that it pays to work with someone who understands these often complex issues, and with that knowledge can propose satisfactory solutions. Kosher and/or Halal certification for fermentation processes can be made easier working with Solabia in light of our organization and strategy.



Kosher certification at Solabia : an expert approach

When the choice of Koshering organizations was before us at Solabia, there were a significant number of potential Kosher certification programs to choose from. However our approach, given the types of products produced at Solabia and the technology used in production, was to focus on the science behind the certification.

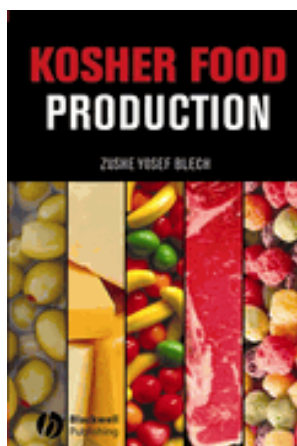
In other words, Solabia's choice for Koshering came down to who understood better the types of products, the issues we might face and the concerns of our clientele better ? Our decision came down to one Rabbi, Rabbi Zushe Blech, the director of Kosher certification for *Kehillas Bais Ben Zion*, in Monsey, NY.

Rabbi Blech is considered one of the world's leading experts in modern Kosher food production and technology, serving for over 20 years in administrative and field positions relating to all

aspects of Kosher certification. He served for fourteen years as a regional director for the Kashrus division of the Union of Orthodox Jewish Congregations of America (the "OU") and has since served as a technical and *Halachic* consultant to virtually all of the major *Kashrus* certifying agencies worldwide. He has written and lectured throughout the world on the entire gamut of Kosher issues and has consulted with a number of major food manufacturers to educate them on Kosher issues, obtaining certification and resolving *Kashrus* issues.

Rabbi Blech is a foremost authority on the integration of all aspects of modern food technology with *Kashrus* requirements, including those relating to such cutting-edge issues as biotechnology and enzymology. His articles, many of which are included in his book (at left) *Kosher Food*

Production, have been printed in major Kosher periodicals and publications, such as the *Daf ha'Kashrus* (OU), *Kashrus Magazine*, and *News & Views* (MK). At present, Rabbi Blech, in addition to the Kosher certification for *Kehillas Bais Ben Zion* in Monsey, NY, also serves as the *Kashrus* administrator of EarthKosher certification.



KOSHER FOOD PRODUCTION BY RABBI ZUSHE BLECH IS A USEFUL TOOL IN BRIDGING THE GAP BETWEEN SCIENCE AND KOSHER. IT ALSO CONTAINS SOME VERY INTERESTING STORIES !



RABBI ZUSHE BLECH IS THE KASHRUS ADMINISTRATOR FOR SOLABIA'S CONTINUOUS KOSHER OPERATION.