

## 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 animal free, GMO-secure (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<sub>T</sub>) : 10.0%  
α-amino nitrogen (N<sub>α</sub>) : 2.5%  
N<sub>α</sub> / N<sub>T</sub> : 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 ≤ 6.0%

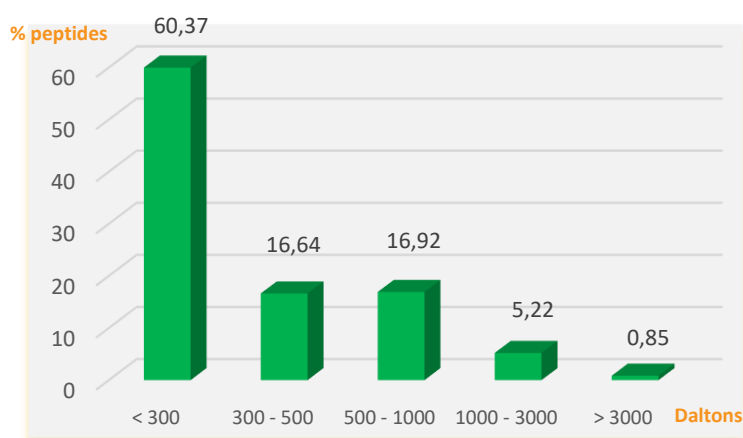
## Chemical characteristics

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	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.

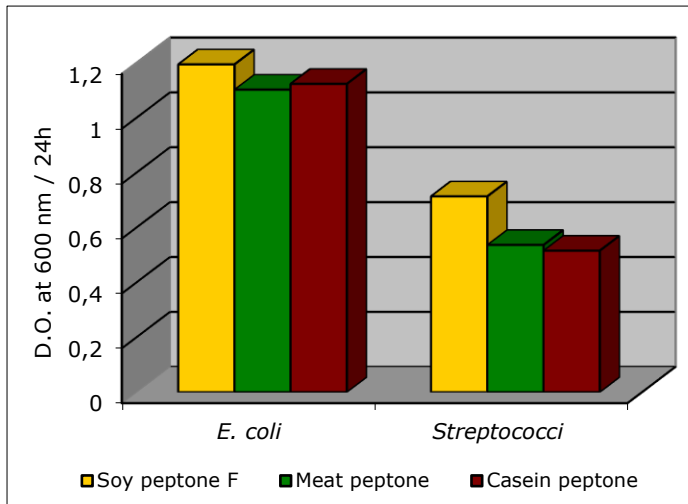
## Standard packaging

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

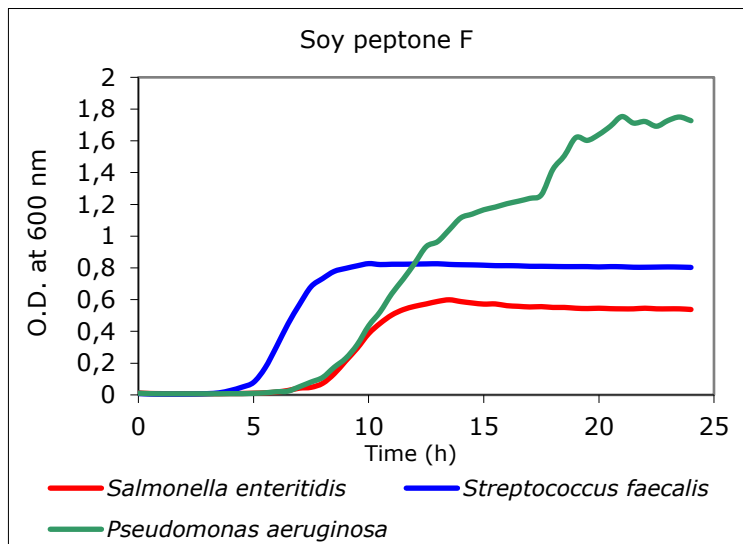
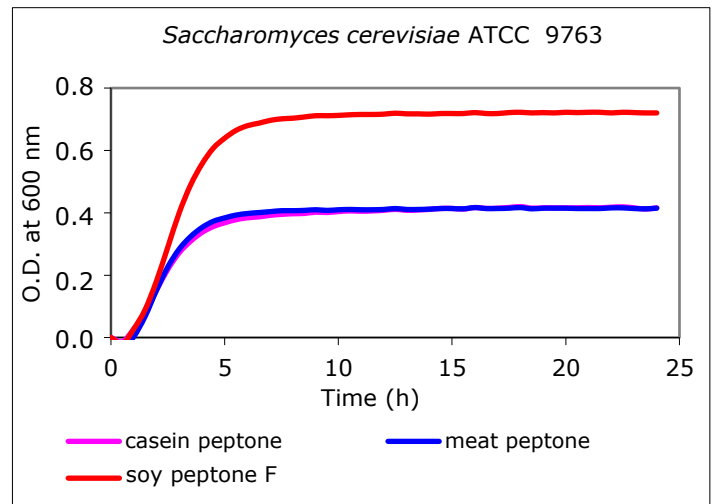
This plant peptone is classified animal-free by SOLABIA S.A.S. Based on the manufacturing protocol, we attest that no animal raw materials are prescribed for use in the production this product nor are any of the raw materials derived from animal products. Also, to the best of our knowledge, the product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

## OBSERVED MICROBIAL GROWTH POTENTIAL :



Inoculum  $10^6$  cfu / mL

Growth medium: 1 % peptone + 0.5 % NaCl



Inoculum  $10^4$  cfu/mL

Growth medium : 3% peptone + 0.25% glucose

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.



### 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 **A160300** + 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 :** No A160300  
**Yes A163300**



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

V. 02/2021

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