

Description

Origin : Bacteriological Malt Extract low pH is obtained by successive purifications of European (predominately French origin) barley such that all residual enzymatic activity is removed.

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 barley (Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC).

Application : Bacteriological Malt Extract is one of few peptones that is not used strictly for nitrogen content, but for its high level of carbohydrates and vitamins. In this fashion, Bacteriological Malt Extract enables a rapid growth of yeast and the sporulation of fungi such as *Aspergillus* and *Penicillium*.



Physical properties

Appearance : beige powder

Odor : characteristic

Stability (1.5% solution) : stable

Solubility in water at 1.5% : total

Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

Chemical analysis

Maltose ≥ 70%

Sulfuric ash ≤ 3.5%

Loss on drying ≤ 6.0%

pH (1.5% solution) : 4.9

Standard packaging

25 kg carton ; other formats inquire.

Delivered with Certificate of Analysis, Certificate of Origin, GMO Attestations available.

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

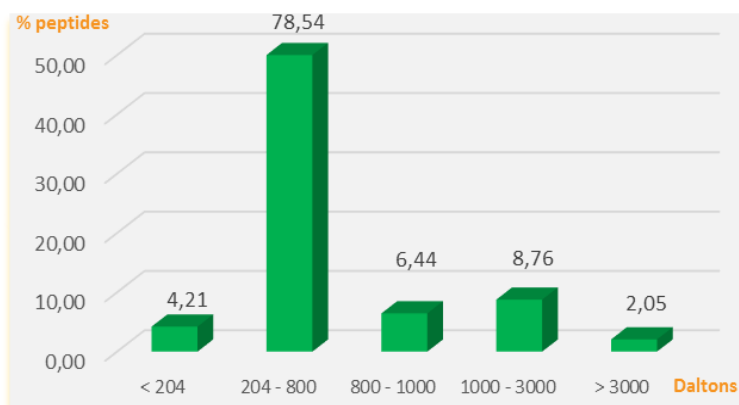
Sanitary / Regulatory statement

This plant peptone is classified animal-free by SOLABIA. 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%).

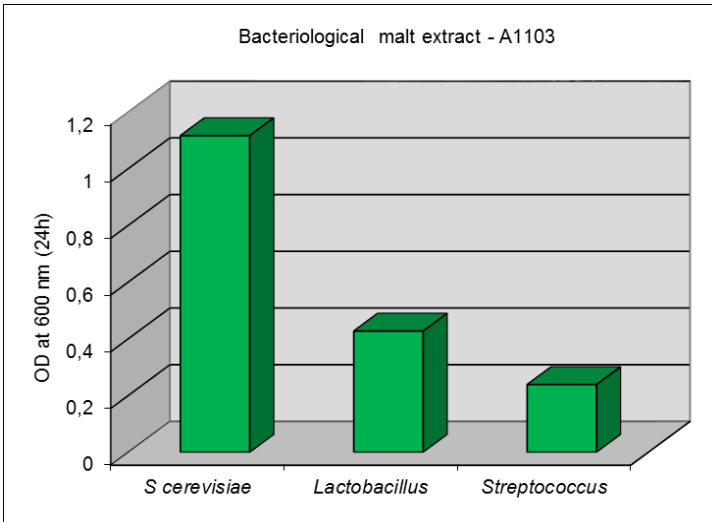
Amino acid distribution (mg/g)

	Total amino acids
Aspartic acid	9.0
Threonine	4.0
Serine	4.0
Glutamic acid	16.0
Proline	6.0
Glycine	4.0
Alanine	4.0
Cysteine	/
Valine	6.0
Methionine	2.0
Isoleucine	5.0
Leucine	6.0
Tyrosine	3.0
Phenylalanine	7.0
Histidine	6.0
Lysine	6.0
Arginine	5.0
Tryptophan	/

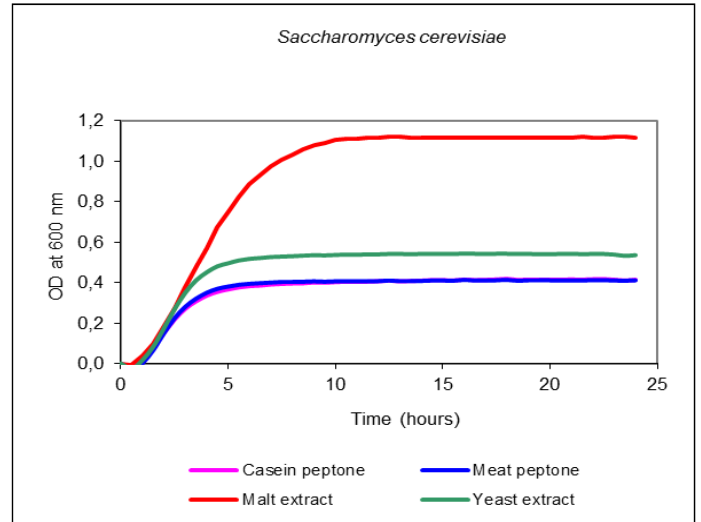
Molecular weight distribution (Daltons)



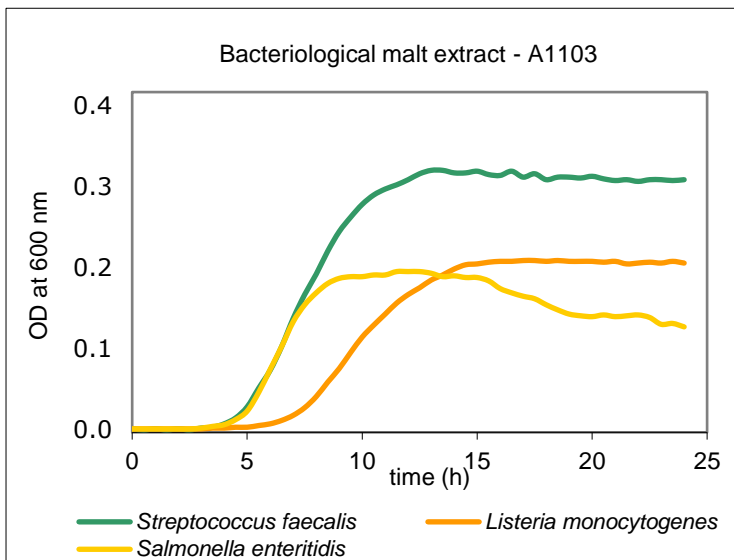
OBSERVED MICROBIAL GROWTH POTENTIAL



Inoculum 10^8 cfu / mL
Growth medium: 3 % peptone + 0.25 % glucose



Inoculum 10^6 cfu / mL
Growth medium : 3% peptone + 0.25 % glucose



Inoculum 10^6 cfu / mL
Growth medium : 3% peptone + 0.25 % glucose

Laboratory tests demonstrate excellent growth of yeasts, as well as many bacteria with this peptone. Applications in both diagnostics and fermentation. Results may differ for other genera & species.



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 **A110300** + lot number
<https://www.solabia.com/coa>

Allergen considerations : **YES (barley)**

GMO issues : **No**

Kosher certification : No 

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

Halal certification : No



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

V. 02/2021

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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.