

PAPAIC SOY PEPTONE KPH - A163700

Description

Origin: Papaic Soy Peptone KPH (Kosher Pareve Halal) is identical to the Papaic

Soy Peptone A160700 but is certified Kosher Pareve and Halal. It 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). Lots produced after December 2018 are **Kosher Pareve**

Halal certified.

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_T): 10.1% α -amino nitrogen ($N\alpha$): 2.2%

 $N\alpha$ / N_T : 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 : $\leq 6.0\%$

Chemical characteristics

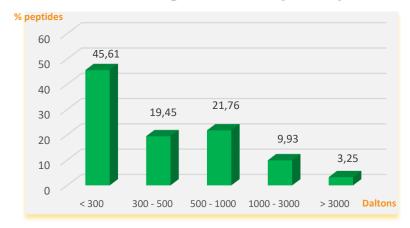
Nitrates : negative Indole : negative

Aflatoxins (B1, B2, G1, G2) $< 2 \mu g / kg$

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

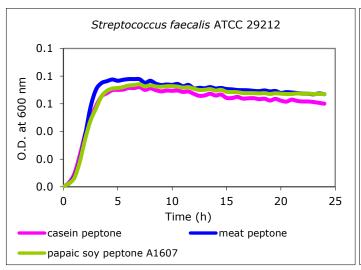
25 kg carton; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin. Separate non-animal, GMO and Allergen statements available upon request.

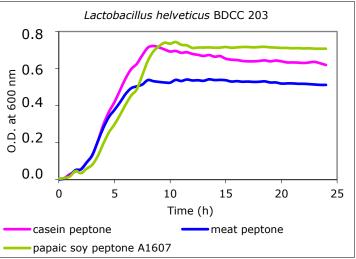
Sanitary / Regulatory statement

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%).

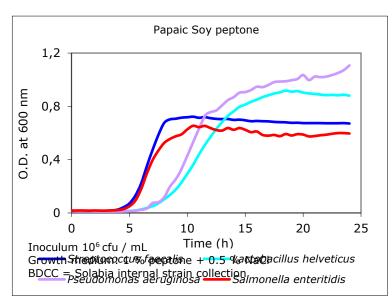
OBSERVED MICROBIAL GROWTH POTENTIAL:

Growth curves use the standard Kosher DE version A160700. Results for A163700 KPH are identical.





Inoculum 106 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 104 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 A163700 + lot number

https://www.solabia.com/coa

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

Halal certification: Yes

Kosher certification: Yes

Rabbi Menachem Adler, Administrator

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

Orthodox Union; New York, NY USA.

V. 02/2021

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