

# SOY PEPTONE F KPH - A163300

## **Description**

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

A160300 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). This product is certified **Kosher Pareve and Halal.** 

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 ( $N_T$ ): 10.0%  $\alpha$ -amino nitrogen ( $N\alpha$ ): 2.5%

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

#### **Chemical characteristics**

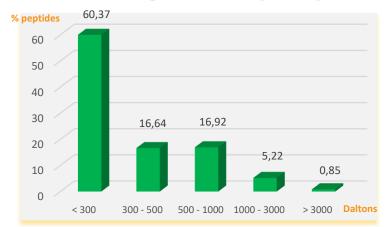
Nitrates : negative Indole : negative

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

## Amino acid distribution (mg/g)

	Free amino acids		Free amino acids
Aspartic acid	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

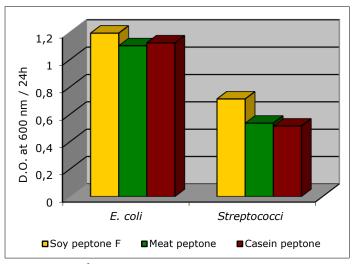
25 kg carton; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin. Separate non-Animal, GMO and allergen statements available upon request.

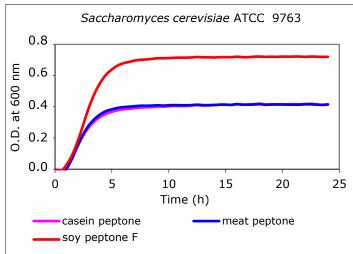
# **Sanitary Attestation**

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:**

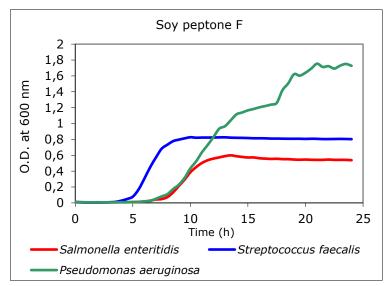
Growth curves use the standard Kosher DE version A160300. Results for A163300 KPH are identical.





Inoculum 106 cfu / mL

Growth medium: 1 % peptone + 0.5 % NaCl



Laboratory tests demonstrate superior growth as a replacement for bovine substrates or as a stand-alone peptone. Use of Soy peptone F KPH can be recommended in nearly all fermentative applications. Results may differ depending on individual laboratory conditions and for other genera, species and strains.

Inoculum 104 cfu/mL

Growth 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 A163300 + 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



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

V. 02/2021

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