

SOY EVOLUTION - A166300

Description

Origin: Soy Evolution is obtained from defatted soybean flour, using Identity-Preserved

(IP) raw materials as it pertains to Genetically Modified Organisms (GMO). The digestive enzyme system consists of a cascade of amino and endopeptidases in addition to a cysteine protease of plant origin. This peptone is unique in its manufacturing procedure, unlike any other peptone manufactured by Solabia.

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 DE**. An identical **Kosher**

Pareve Halal certified reference is available under code A163600.

Application: the proprietary composition of this peptone allows the liberation of a large

quantity of reducing sugars, which contribute to superior growth, especially in fermentation applications. Its development was traced using a recently developed in-house evaluation mechanism dedicated the evaluation and

% peptides

50,00

40,00

30,00

20,00

10,00

0,00

15,28

characterization of peptone performance.



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) : 10.1% α -amino nitrogen ($N\alpha$) : 3,0%

 $N\alpha$ / N_T : 0.29 Sulfuric ash : 12.0% pH (2% in solution) : 7.1

Total carbohydrates: approx. 15.0 - 20.0%

Chlorides (as NaCl) : 2.5%Loss on drying $\leq 6.0\%$

< 132 132 - 556 556 - 1423 1423 - 5808 > 5808 Daltons

Molecular weight distribution (Daltons)

39,19

41,82

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 of 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%).

3.48

0,25

Sanitary / Regulatory statement

Amino acid (AA) distribution (mg/g)

	Free AA	Total AA		Free AA	Total AA
Aspartis					~~
Aspartic acid	5,92	62,35	Methionine	2,26	9,01
Threonine	5,22	21,69	Isoleucine	6,32	25,03
Serine	6,28	26,53	Leucine	15,81	38,94
Glutamic acid	10,02	105,25	Tyrosine	6,26	18,78
Proline	2,09	25,49	Phenylalanine	8,84	26,28
Glycine	8,96	28,83	Histidine	2,03	12,37
Alanine	18,17	32,59	Lysine	8,14	34,07
Cysteine	0,25	9,25	Arginine	13,28	36,88
Valine	6,86	26,49	Tryptophan	< 0,01	5,66

Standard packaging

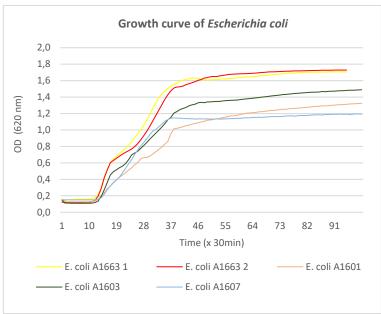
25 kg carton; other formats inquire. Delivered with Certificate of Analysis, Certificate of Origin. Separate non-animal, GMO and Allergen statements available upon request.

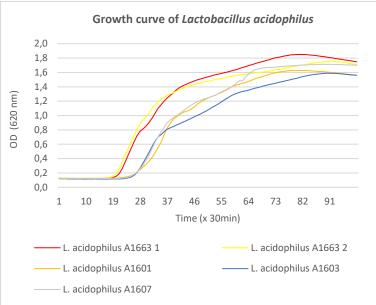
Storage

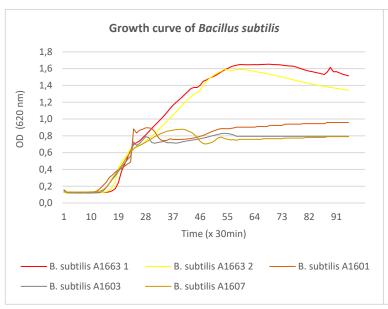
Keep in original packaging when not in use, in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product. Expiry date: 3 years from date of manufacture.

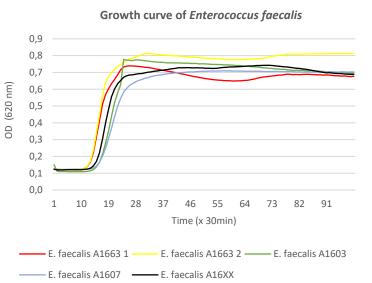
OBSERVED MICROBIAL GROWTH POTENTIAL:

Comparisons in Bioscreen* with other Solabia soy peptones









*Tests performed in microplates, media composition 30 g / L with no added sugar Standard ATCC $^{\otimes}$ or internal strain collection used in comparisons



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 A166300 + lot number

https://www.solabia.com/coa

Allergen considerations : YES GMO issues : NO

(use of IP soy)

Kosher certification : yes (U



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

Halal certification: No A166300 Yes A163600



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

V. 06/2020

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