

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.
- Regulatory :** 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 soy proteins (Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC). **Kosher certification is available.**
- 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%
 α -amino nitrogen (N_α) : 2.5%
 N_α / 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 ≤ 6.0%

Chemical characteristics

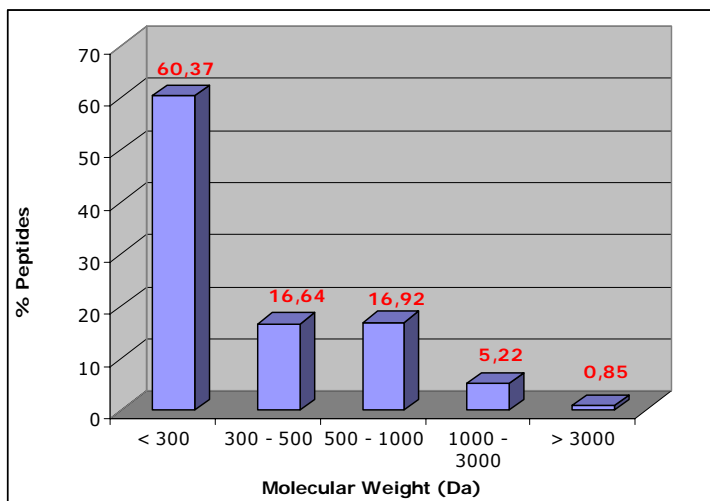
Nitrates : negative
Indole : negative
Aflatoxins (B1, B2, G1, G2) < 2 µg / kg

Amino acid distribution (mg/g)*

	Total amino acids		Total amino acids
Aspartic acid	73.0	Methionine	5.0
Threonine	23.0	Isoleucine	25.0
Serine	32.0	Leucine	45.0
Glutamic acid	119.0	Tyrosine	13.0
Proline	30.0	Phenylalanine	30.0
Glycine	28.0	Histidine	17.0
Alanine	29.0	Lysine	39.0
Cysteine	0.00	Arginine	45.0
Valine	37.0	Tryptophan	0.00

* Aminogram results subject to updating. Results shown here are typical of A1601, Papaic Digest of Soybean Meal.

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

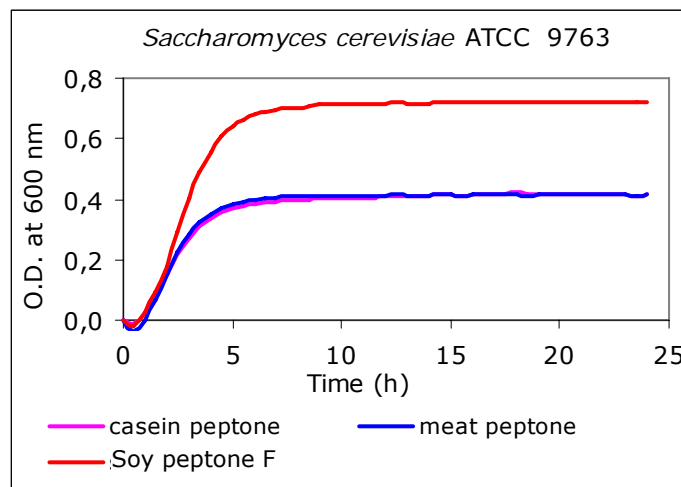
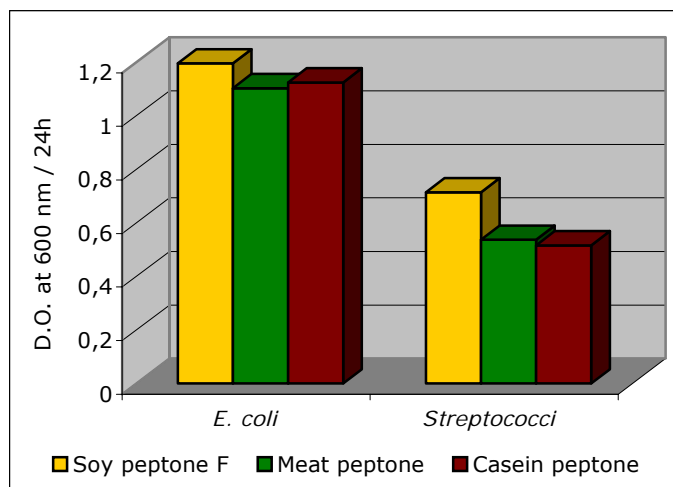
25 kg carton ; other formats inquire.
Delivered with Certificate of Analysis, Certificate of Origin, GMO Attestation for raw materials.

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 :

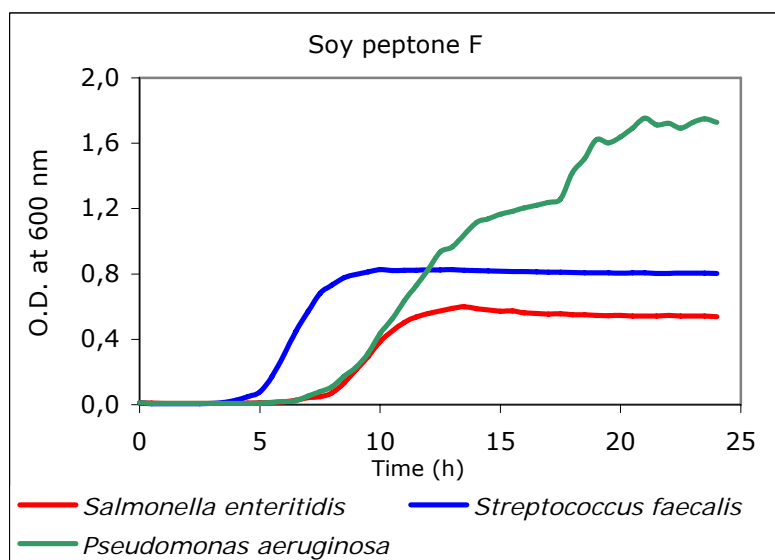
Replacement of animal-based substrates : fermentation



Test conditions :

Inoculum 10^6 cfu / mL
Growth medium: 1 % peptone + 0.5 % NaCl ; pH 7.3

Replacement of animal-based substrates : diagnostic culture media



Test conditions :

Inoculum 10^4 cfu/mL
Culture medium : 3% peptone + 0.25% glucose
pH 7.3

Conclusions :

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.

The information presented in this document is submitted in good faith based on internal testing performed at Solabia S.A.S. and represents the best of our knowledge at the present time. It is provided as a guide and no warranty, implied or otherwise is associated with this data, nor is any liability assumed for patent infringement. All data represents typical analyses not to be taken for exact specifications.

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.

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Kosher available

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ISO 9001 certified