WHEAT PEPTONE – A210100

Description

Origin : Wheat Peptone is obtained by enzymatic hydrolysis of wheat proteins. The digestive enzyme is of microbial origin and not concerned by GMO issues.

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 probable presence of wheat gluten proteins (Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC). Wheat peptone is **Kosher DE certified**.

Application : dominated by low molecular weight peptides, this peptone is well suited for both microbial broth and solid culture media as well as in cell culture. As an animal replacement, the peptone has demonstrated effective growth for bacteria (*Escherichia coli*, *Pseudomonas*) and yeasts (*Saccharomyces*).

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) : 11.4%
α-amino nitrogen (Nα) : 2.4%
Nα / N_T : 0.21
Sulfuric ash : 15.9%
pH (2% in solution) : 6.8
Total carbohydrates : approx. 7.1%
Chlorides (as NaCl) : 0.2%
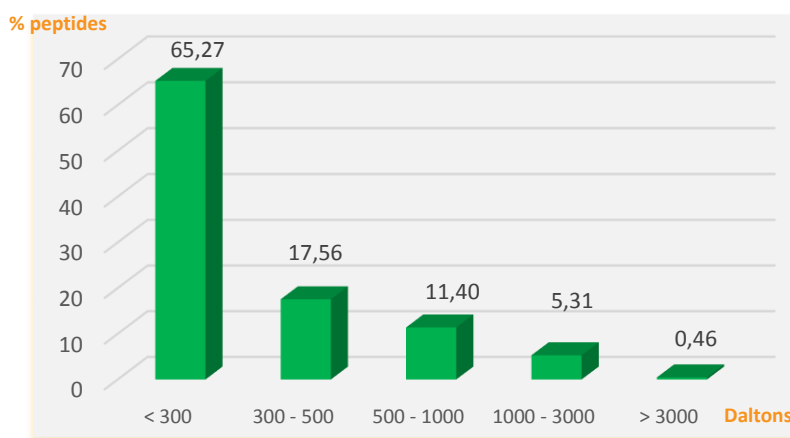Loss on drying ≤ 6.0%

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

Molecular weight distribution (Daltons)

% peptides

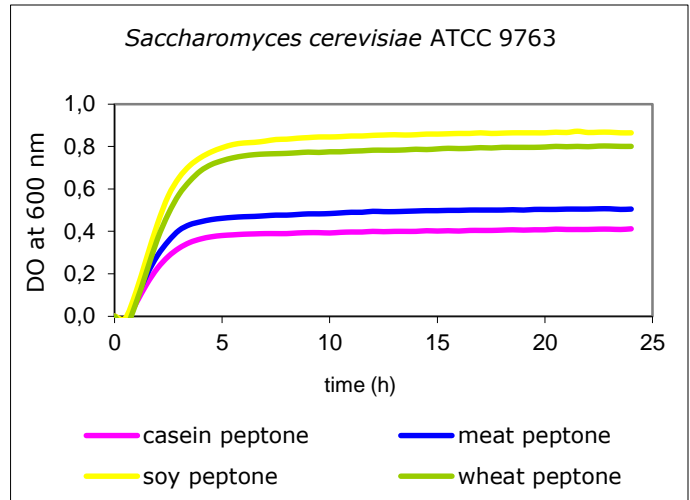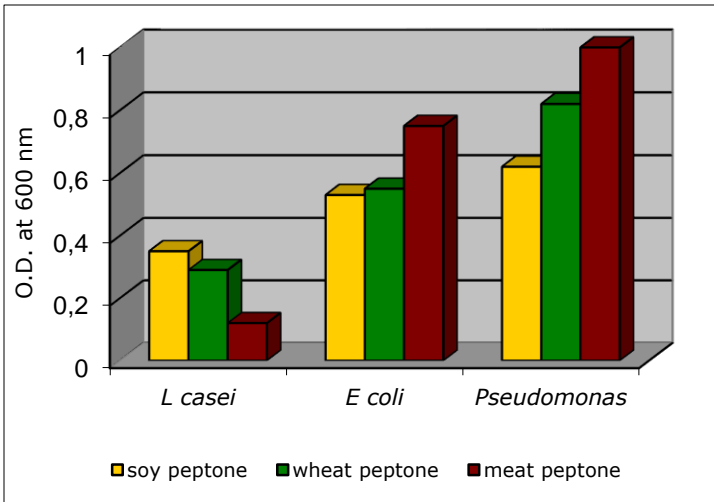| Daltons	% peptides
< 300	65,27
300 - 500	17,56
500 - 1000	11,40
1000 - 3000	5,31
> 3000	0,46

Standard packaging

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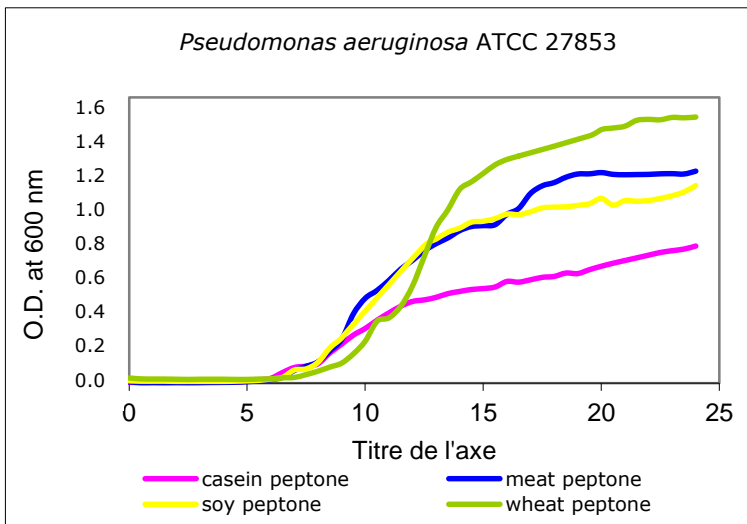
Sanitary / Regulatory statement

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%).

Amino acid (AA) distribution (mg/g)

	Total AA	Free AA		Total AA	Free AA
Aspartic acid	20.9	2.79	Methionine	24.0	2.83
Threonine	17.4	2.96	Isoleucine	22.1	2.04
Serine	31.4	6.12	Leucine	44.2	11.96
Glutamic acid	254.5	4.13	Tyrosine	22.2	4.22
Proline	129.5	0.00	Phenylalanine	37.7	4.66
Glycine	23.8	1.96	Histidine	14.9	2.16
Alanine	19.1	3.53	Lysine	10.8	2.15
Cysteine	10.2	0.00	Arginine	21.3	7.42
Valine	26.6	5.41	Tryptophan	6.6	0.00

OBSERVED MICROBIAL GROWTH POTENTIAL :

Saccharomyces cerevisiae ATCC 9763

O.D. at 600 nm

□ soy peptone   ■ wheat peptone   ■ meat peptone

DO at 600 nm — time (h)

— casein peptone   — meat peptone
— soy peptone   — wheat peptone

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

Pseudomonas aeruginosa ATCC 27853

O.D. at 600 nm — Titre de l'axe

— casein peptone   — meat peptone
— soy peptone   — wheat peptone

Inoculum 10^2 cfu/mL
Culture medium : 1% peptone + 0.5% NaCl

Laboratory tests demonstrate satisfactory growth as a replacement for bovine substrates, without BSE concerns. Results may differ depending on individual laboratory conditions and for other genera, species and strains.

Kosher certification : *Orthodox Union*
Rabbi Menachem Adler, Administrator

Halal certification : HFFIA ; The Hague, Netherlands. Inquire with Solabia

Produced under **ISO 9001 v 2015** certification

Manufacturing site and quality system open to audits
by qualified customers. Inquire with Solabia.

CoA available online : use product code **A210100** + lot number.
For the Kosher Pareve Halal version : use product code **A213100** + lot number.

V. 08/2019