



Covid's lingering effects

The Covid 19 pandemic led to challenges in production and raw material supply, and lingering effects may last several months.

Solabia has been able to leverage both production facilities in order to avoid production delays, however the lingering effects of the pandemic appear to be with the **availability (and increased cost)** of some raw materials and the delays in **maritime transport**, that have been significantly impacted by Covid. Real tension exists for space in container ships and demand for confirmed departures is high. Solabia is taking **proactive steps** to insure the continued supply of strategic components at both peptone production sites.



Solabia News : acquisition of Algatech

In May 2019 the Solabia Group acquired the Israeli (Kibbutz Ketura) biotech company **Algatech**, a specialist in the production of microalgae for nutritional applications.



The company is a world leader in the production of the carotenoid **astaxanthin**, a powerful **antioxidant** that has numerous applications in treating oxidative stress.

Algatech cultivates the microalgae *Haematococcus pluvialis* in one of the world's largest **photobioreactors**, 600km+ of glass tubing in the middle of the sun-drenched Arava desert, with a variety of cutting-edge cultivation and process technologies. Natural astaxanthin derived from microalgae have been shown to be over **500 times stronger** than vitamin E and more potent than other carotenoids. Solabia will promote its nutrition offer under the name of **Solabia-Algatch Nutrition**.

Solabia News : Brazil production facility & SAP

Solabia Biotecnologica will integrate SAP, which will facilitate the harmonization of the quality systems, CoAs, and change the format of batch numbers.

Solabia Biotecnologica will transition to the same **SAP** system as in France, thereby further harmonizing the **quality system** & documentation between the two production facilities.

One of the most tangible effects will be the change in the **batch number** format, which will be assigned by SAP as a **7 digit number**, as in France.



Brazil to pursue Kosher certification

Brazil successfully completed its first **Kosher audit** and will be implementing Kosher certification under the auspices of the **Orthodox Union** for the production of **Acid Hydrolysate of Casein A143400** towards the end of 2021.

In addition, the Kosher certification will be extended to the production of a nutraceutical prebiotic, **BioEcolians**, a non-animal fructo-oligosaccharide.

Summary :

- ◆ Lingering effects of the COVID 19 pandemic.
- ◆ Solabia News : **Brazil SAP** and moving towards **OU Kosher** certification ; Acquisition of **Algatch (Israel)**
- ◆ **Animal vs. plant** protein : amino acids
- ◆ A new **Yeast Extract** reference completes line.
- ◆ A new **allergen** for US (**FALCPA**)



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