

Continuous Halal Certification at Solabia !

A milestone in the chronology of Solabia is the Halal certification on a continuous basis for peptones manufactured at the Beauvais production site.

Following the March 2022 audit by HFFIA (Halal Feed and Food Inspection Authority), Solabia successfully fulfilled all the obligations for continuous Halal certification and has eliminated the need for specific production campaigns.

This is a significant event, unique in the peptone manufacturing industry, and involves one of the most



Solabia has collaborated with HFFIA since 2015

extensive and diverse Halal-certified peptone line in the world.

Combined with the existing continuous Kosher certification obtained in 2007, Solabia now occupies a unique spot in the supply of Halal and Kosher certified hydrolysates for industrial fermentation.

Continuous certification represents the summum of certification as it reflects the absence of

any cross-contaminating material and insures ample stock of certified material at any time, since all productions are Halal and Kosher certified.

Solabia can therefore grow with its customers, as they experience increased need for production and raw materials. Continuous certification = continuous ability to supply.

Summary :

- ◆ Solabia News : continuous Halal certification
- ◆ New references added to scope of Halal certification
- ◆ Cosmetic raw materials also certified Halal
- ◆ Investments at Solabia : new warehouse for stock
- ◆ Probiotic beverages in India



Additional references added to Halal scope

In light of the new continuous Halal certification, additional references have been added to the scope of Halal certification.

Among the products of particular interest is Acid Hydrolysate of Casein A143400, a unique peptone which is seeing increased demand but also increased tension in availability. It is now dual certified Kosher and Halal.

Additional references now Kosher & Halal certified :

A120200 Yeast Extract

A120400 Bacteriological Yeast Extract

A160100 Papaic digest of Soybean Meal USP

A162100 Soy Peptone *Crystale*

The two soy peptones are principally used in diagnostics but can have fermentation applications as well.

Cosmetic products Halal certified as well

8 cosmetic products produced via fermentation have also been certified Halal, representing another Solabia milestone. Starting with productions in mid-March, references of Fucoigel, Glycofilm, Glycopath, Glycotensyl, Pollustop, Rhamnosoft, Teflose & Fucoert will be Halal certified.

Receive *THE DIGEST*
www.solabia.com or
info.peptones@solabia.com

Solabia US :

28 West 44th Street
Suite 1021
New York, NY 10036

T : +1-212-847-2397

F : +1-646-786-4955

✉ : info.peptones@solabia.com

Solabia France :

41, rue Delizy
93692 PANTIN, France

T : +33 1.48.10.19.40

“... One thing that the recent Covid-19 pandemic has taught us is the importance of the **supply chain**, **inventory**, and the impact of **efficient logistics** on customer / supplier collaboration...”

IDENTIFYING A NEED FOR BETTER LOGISTICS IS ONE THING, BEING ABLE TO ACT UPON IT CAN BE QUITE ANOTHER.

Solabia investments : new goods-out warehouse

Reflecting the increased activity of the Group in all its divisions, the Solabia Group has recently acquired a **new warehousing facility** that will contribute significantly to the continued growth and increase in shipments.



8 loading bays to streamline expeditions

One thing that the recent Covid-19 pandemic has taught us is the importance of the **supply chain**, **inventory**, and the impact of **efficient logistics** on customer / supplier collaboration. Recognizing these elements, and moreover, having the ability to act upon it is critical to developing and maintaining security of supply to customers no matter what the division.

The new warehouse is comprised of an impressive **9000m²** of warehouse space under an **8-meter** ceiling and cavernous cold room facilities reaching **1700m²** set at 8°C, including **500m²** also under controlled humidity. The warehousing unit can store more than **6500 pallets** and is equipped with **8 loading bays**. This new capacity in uploading and offloading materials will greatly facilitate and speed shipments for our freight forwarders and warehouse personnel.



Completely dedicated to finished product storage

“WE MOSTLY DON’T GET SICK. MOST OFTEN, BACTERIA ARE KEEPING US WELL....”

BONNIE BASSLER

Probiotic beverages in India : a review of strains

Authors from the University of Odisha recently published a chapter in “Probiotic Beverages” entitled “**Probiotic beverages in India : History and current developments**” which provides insight into the strains present in both dairy and non-dairy based probiotic drinks.



Dahi is an key food in India

Drinks including **lassi** have predominantly **Lactobacillus** and **Lactococcus** as ferments but also depend on the type of milk and preparation techniques.

Non-dairy probiotic drinks made from grains, fruits, legumes and vegetables have also gained popularity due to health concerns for cholesterol

Dairy-based probiotic beverages consumed in India

Drink	Probiotics involved
Dahi	<i>Enterococcus faecalis</i> , <i>E. faecium</i> , <i>Lactococcus lactis</i> , <i>Lactobacillus rhamnosus</i>
Churapi	<i>Lc. lactis</i> , <i>Lb. fermentum</i> , <i>Lb. helveticus</i> , <i>Acetobacter</i> spp., <i>Gluconobacter</i> spp.
Gheu	<i>Lc. lactis</i> , <i>Lb. helveticus</i> , <i>Acetobacter</i> spp., <i>Gluconobacter</i> spp.
Mar	<i>Lc. lactis</i> , <i>Lb. helveticus</i> , <i>Acetobacter</i> spp., <i>Gluconobacter</i> spp.

<https://www.researchgate.net/publication/354532886> Probiotic beverages in India History and current developments.

or lactose intolerance, with **Lactobacillus** being the predominant strain. Ethnic beverages are also highlighted, including unique products like **rice beer** (*Lactobacillus*, *Saccharomyces cerevisiae* and *Bifidobacterium*) and **haria** (*Bifidobacterium*, *Pediococcus* and *Lactobacillus*).

In 2019, a **Rakuten Insight survey** found that a majority of Indians consumed functional beverages (i.e. probiotic beverages) several times a week and 15% consumed once daily. The functional or fortified food market in India in 2018 was **USD 3.9 billion** and is forecast to reach **USD 6 billion** by 2023.

Probiotic beverages may benefit from some form of **religious certification** to expand accessible markets ; the growth of the probiotic must then be assured in **Kosher** or **Halal-certified** fermentation media. Solabia is **strategically placed** for the supply of Halal and Kosher–certified peptones in this context.



FRANCE COORDINATES :

SOLABIA HEADQUARTERS IN PANTIN, FRANCE HAS MOVED DOWN THE STREET INTO LARGER OFFICES ; THE CORPORATE LEADERSHIP, MARKETING AND COMMERCIAL TEAMS ARE LOCATED AT :

**41, RUE DELIZY
93692 PANTIN CEDEX
FRANCE**

TELEPHONE, FAX AND EMAIL COORDINATES REMAIN UNCHANGED.

© 2022 Solabia S.A.S.

All copyright and intellectual property rights to this newsletter are reserved.