

New corporate headquarters for Solabia

Solabia expands its corporate offices

Solabia's expansion across its market sectors has culminated in the move of its world headquarters to the business district at **La Défense**. This area, situated behind the Arc of Triomphe across the Seine river within the suburbs of Courbevoie and Puteaux, concentrates dozens of high-rise office complexes and is home to the **corporate offices** of many French & international companies.

All of Solabia's corporate hierarchy, commercial, sales administration, finance, IT, marketing, regulatory, and human resources moved to these modern, well equipped offices at the **end of January**.

The move was dictated by Solabia's continued positive



LIBERTY TOWER AT LA DÉFENSE

evolution that combines **organic growth** with **judicious investments** in core activities and acquisitions in complementary technologies; the latest being the majority stake in **PolymerExpert** located in Pessac, France.



POLYMEREXPERT

Putting innovation first

POLYMEREXPERT, ACQUIRED IN SEPTEMBER 2024

PolymerExpert specializes in the manufacture of high-tech polymers for the cosmetics

and healthcare industries, and its 28 employees add to Solabia's growing roster of over 650 professionals across 3 continents.

The move enables Solabia to focus on **better, more efficient service** and is particularly well equipped in **video communication technologies**, which allows not only efficient dialogue with clients but optimizes technical and commercial exchanges with Solabia subsidiaries in Brazil and in the United States.

This is a key element in expanding the scope of our peptone activities across the globe, given the recent investments in our **peptone production capabilities** in Brazil, as outlined in the last edition of *The Digest*.

Halal certification for culture media ; synergies



Using **Halal-certified peptones**, Solabia's **Biokar Diagnostics** launches a **Halal certified culture media product line**.

Solabia continues to specialize in **Kosher & Halal** certified products with the recent development of Halal-certified dehydrated **culture media references** that add to the **synergies** of Halal & Kosher certified peptones.

The Biokar Diagnostics Halal culture media line includes initially the following references : **Buffered Peptone Water (BK242HA/GC)**, **Tryptone Casein Soy (TSB) broth (BK243HA/GC)**, **Tryptone Casein Soy (TSA) agar (BK244HA/GC)** and **Thioglycolate Broth with Resazurin (FTM) Halal (BK245HA/GC)**. Additional references will be added in a second wave of development, including **Non-Animal MRS broth** (see page 2).

New North American Business Development Manager

Solabia's peptone expansion into the US market is confirmed and strengthened



PHIL TALEC

Solabia is pleased to announce the recent hiring of **Phil Talec** as **North American Business Development Manager**, for peptones. Phil has extensive experience in the peptone industry as part of a successful career in the biotech industry and will be based out of **Charlotte, NC**. He joins colleagues in Brazil and in



VICTOR SPINATII

France, in particular **Victor Spinatii**, who is responsible for **Asia and Eastern Europe**, based in **Arras, France**. Victor joined the company in October 2022.

FEBRUARY 2025

Summary :

- ◆ Solabia France moves corporate offices
- ◆ New North American Bus. Development Manager appointed
- ◆ Halal certified culture media
- ◆ Geographical origins of casein ; relevance ?
- ◆ Non-animal MRS broth for fermentation

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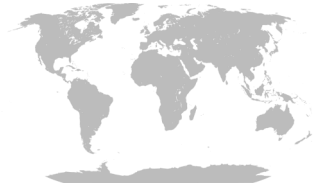
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“... Milk must be sourced from healthy animals in the same conditions as milk for human consumption and no other ruminant material with the exception of calf rennet, can be used ; but no geographical origins have ever been stipulated...”

SOLABIA HAS HISTORICALLY SOURCED ONLY NZ ORIGIN CASEIN BUT MARKET FACTORS MAY CHANGE.



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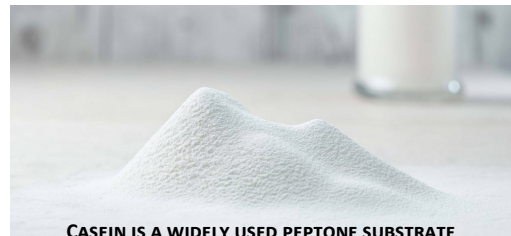
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Casein as a raw material ; is geographical origin (still) pertinent ?

Following the article, “**Is BSE still relevant nearly 40 years after Mad Cow ?**” that appeared in the March 2024 edition of *The Digest*, the same question can be raised regarding casein, widely used in peptone manufacturing for the diagnostic and industrial fermentation markets.



Casein comprises roughly **80%** of the total protein in cow's milk and is prepared through **acid precipitation** or coagulation by rennet. In peptone production, typically **only acid** is used in order to avoid additional animal material. In acid casein, the milk is acidified to the isoelectric point, around pH 4,6. At this stage, the hydronium ion concentration neutralizes the negatively charged casein micelles, resulting in precipitation.

As casein remains a **bovine animal product** (this might be challenged in India, where the dietary notions of veg or non-veg may complicate the status), the pharmaceutical industry has specific BSE guidelines for use in human or veterinary medicinal products, however geographical origins for dairy products have **never been stipulated**.

Photo credit : <https://www.lactalisingredients.com/fr/produits-ingredients-laitiers/poudres-de-lait/>

Indeed, in the Official Journal of the European Union, the Note for Guidance **EMA/410/01 rev.3** outlines specific requirements for milk and milk derivatives. Milk must be sourced from healthy animals in the same conditions as **milk for human consumption** and **no other ruminant material** with the exception of calf rennet, can be used (hence the interest in using only acid casein).

But **no geographical origins** are suggested once the two above elements of the milk used as the source of the casein are met. Historically, many pharmaceutical and related industries have added a **second, redundant level of security** by sourcing only Oceanic, principally **New Zealand** origin casein. However this practice has led to wide disparity in availability and impacted on fluctuating prices as casein is used in significant volumes in other industries, including bakery, infant foods, candies, pasta, paints, plastics and cements, to name a few.



For this reason, the sourcing of alternative origins for casein may represent a **real option** to improve available stocks and progressively impact competitive pricing of acid casein from other countries. At Solabia, the use of **NZ casein** has historically been favored, but dynamic market factors may encourage a **second look** at other solutions in the future.

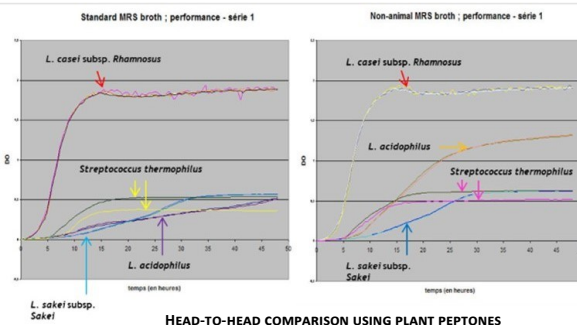
Bacteriological Malt Extract now Kosher certified

Initially the main applications of **Bacteriological Malt Extract A110300** were limited to diagnostic reagents, somewhat outside the scope of religious certification. **Halal certification** was extended to the reference in 2022 as part of the non-animal peptone strategy that included all plant peptones. Recently, increased use of this reference in fermentation has changed its profile, leading Solabia to successfully extend our **Kosher certification** to this reference, for batches starting in **February 2025**.

Non-animal lactobacillus media

MRS (deMan, Rogosa & Sharp) media was developed in 1960 for the specific cultivation of lactobacilli in dairy products. It has been widely used as a **propagation** and **enumeration** media in probiotics, dairy and related industries for **lactic acid bacteria**. Initially it was developed using a combination of peptones of animal origin, but recent tendencies in fermentation suggest that a **non-animal version** might be better adapted to the market.

Solabia, through the division Biokar Diagnostics, has developed a **Non-Animal version of MRS broth** specifically designed for use in the fermentation industry. The animal components have been replaced with non-animal versions, largely developed in-house by Solabia. Non-Animal MRS broth (**BK176BF**) has demonstrated equal and in some cases, superior performance for many lactobacilli including **L. acidophilus**, **L. casei subsp. Rhamnosus** and **L. delbrueckii subsp. Lactis**. This formulation is slated for future **Halal certification**, given its non-animal status. This will be of particular interest for food producers and probiotics manufacturers that incorporate MRS broth into their production protocols.



HEAD-TO-HEAD COMPARISON USING PLANT PEPTONES