

Solabia's international workshop a success

JUNE 2025

Solabia's diagnostic division brought together distributors and partners for a practical 2 day workshop in April.

47 participants from 24 different countries came together at the La Défense headquarters for training, commercial & marketing exchanges, success stories and site tours that included Biokar Diagnostics culture media and Solabia peptone production at 2 industrial sites in France.

This unique opportunity for partners to exchange and learn more about the diagnostic and bioindustries divisions of Solabia was a frank success, highlighted by an evening dinner cruise winding through the illuminations of Paris on the Seine river.

Peptone manufacturing, as a hallmark of culture media formulation, was on clear display and added to the wealth of information on Biokar Diagnostics' unique portfolio of dehydrated and ready-to-use culture media, including the recent Halal



ONE OF SEVERAL GROUPS THAT TOURED THE FACILITY

media line and several unique, AFNOR-validated chromogenic formulations.

A shout-out to the Biokar Diagnostics division for including the BioIndustries in their program.

Summary :

- ◆ Solabia's successful international workshop
- ◆ Additional Halal requirements to certification
- ◆ Are European FMD outbreaks a threat ?
- ◆ End of A144100, replaced by A144600
- ◆ Differences in allergen definitions : EU vs. US

HFFIA, recognized and approved in SE Asia

Halal certification is more than just a label. It is critical that your Halal certification body be recognized by MUI & JAKIM.

The MUI (Indonesia) and JAKIM (Malaysia) are strategic Halal certification bodies that set the standard for Halal compliance not just in SE Asia, but worldwide. Their expertise and reputation with Halal is well documented and Halal certifying organizations must be approved by these 2 agencies in order to provide a credible, recognized Halal certification for the end product. Solabia's Halal certification partner, the Halal Feed & Food Inspection Authority (HFFIA) benefits from this important recognition.

What else is involved in Halal certification ?

Halal certified starting material is just the beginning of a complete Halal program. We note the Who above, but What and Where are also key elements.



Halal certification is a complex process involving multiple entities within an organization, from R&D and purchasing to quality & production. Indeed, raw materials are only the beginning.

The 2 main focus points are components and the production environment. Halal certification is not possible unless both are considered equally critical. Indeed, regardless of ingredient status, certification is impossible on a line that is not Halal, or subject to cross-contamination with harem (illicit) materials. Dedicated production tools may provide only partial solutions and will have little impact if any shared equipment exists that could nullify the end product certification.

Halal certification also entails a quality consideration on the same level as GMP or ISO ; with Halal certification entering into the Quality Manual of a certified company, and involves the formation of a Halal committee at the site to oversee the implementation of Halal-specific elements. Periodic training on Halal procedures is necessary for those involved in production but also for purchasing, quality and maintenance who may have direct implication in raw materials or contact with the production line. And very much like GMP or ISO, Halal certification is subject to annual audits and unannounced inspections to ensure compliance.

Solabia's first Halal certification dates from 2018 for peptones. This was extended to cosmetics and culture media in later years, with continuous Halal certification achieved in the Spring of 2022.

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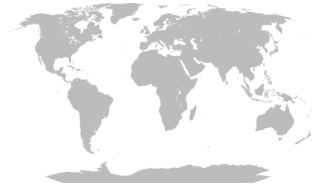
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“...Recently, Germany, Hungary and Slovakia reported cases of FMD in water buffalo (Germany) and dairy cattle (Hungary & Slovakia), which resulted in immediate sanitary restrictions on animal products from those countries...”

SOLABIA WAS NOT IMPACTED BY RECENT FMD OUTBREAKS AND PLACED IMMEDIATE RESTRICTIONS ON SUPPLIERS.



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Does Foot & Mouth disease in Europe pose a threat to peptones ?

Foot & Mouth disease is a **viral, non-zoonotic** (not transmissible to humans) disease that affects cloven-hoofed ruminants like cattle, swine, goats & sheep. The causative agent is an **aphthovirus** from the **Picornaviridae** family that is transmitted through contact with infected animals, ingestion of infected



meat and also by casual transmission via contaminated objects. The virus is extremely **robust**, surviving on or in organic matter for up to several months. Typical pasteurization temperatures **do not inactivate** the virus and the WOAH cites an inactivation temperature of **> 70°C** for at least **30 minutes**.

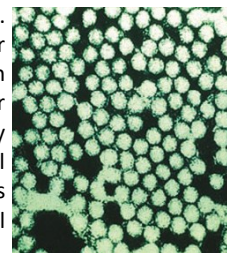
FMD is a **notifiable disease** that causes significant economic hardship to the agriculture industry due to its ease of dissemination and the necessity to isolate all suspected animals, bedding, manure, etc., as well as the **immediate destruction** of all infected herds. In addition, there is a distinction in the sanitary status between FMD-free **with or without vaccination**, as vaccination can protect animals from developing the disease but **does not prevent infection** or the possibility that the animal becomes a carrier.

Photo credit : <https://en.wikipedia.org/wiki/Aphthovirus>

Recently, **Germany, Hungary** and **Slovakia** reported cases of FMD in water buffalo (Germany) and dairy cattle (Hungary & Slovakia), which resulted in immediate sanitary restrictions on animal products from those countries. While none of the outbreaks involved material used by Solabia, this does potentially impact peptone production if any porcine or bovine material, in the form of tissue substrates or enzymes were used by peptone manufacturers.

Solabia's peptone production **has not been impacted** by these FMD outbreaks for several reasons. Firstly, production processes involve thermolysis steps that guarantee at least one heat step of **100°C for 30 minutes**.

This is significantly higher than the viral inactivation temperature for **Picornaviridae** widely accepted by all international bodies. Second, Solabia's meat peptones are all manufactured in Brazil using **Brazilian-origin** tissue. Lastly, Solabia provided immediate guidance to suppliers of its porcine pancreatin to **prohibit** the use of German, Hungarian or Slovakian porcine material until further notice.



PICORNAVIRIDAE - ELECTRONMICROGRAPH

Any material used by Solabia from those countries were sourced several years before the current outbreak. This incident has also renewed the process of validation for animal material of diverse origins, notably South American, which also coincide with sustainable development initiatives at Solabia.

Enzymatic digest of Casein Kosher A144100 replaced with A144600

The original Kosher-certified Enzymatic digest of Casein A144100 has definitively been discontinued and replaced by the **Kosher and Halal-certified** Enzymatic digest of Casein KH, **A144600**. The arrival of the dual certified Kosher and Halal product rendered this initial Kosher-certified offering obsolete. The A144600 product is identical to the A144100 in composition and in production protocols but benefits from a greater level of religious certification given the evolution of Kosher & Halal at Solabia.

Differences in allergen definitions between the US & the EU

It is not uncommon to have different allergen listings (**mandatory food labelling directives**) between different countries, as some regions add or omit proteins depending on geographical or cultural differences. An interesting corollary to this exists when the **same proteins** are stated but defined in **different ways**.

The US FALCPA listing has 9 major food allergens, including **wheat** and **tree nuts**. The EU lists 14 in their food labelling directives, including **cereals containing gluten** (which includes wheat), and also **nuts**. The differences (as usual) are in the details :

Wheat : by specifying wheat, the US legislation centers on just the wheat species **Triticum** and not a broader definition that would include all cereals that contain gluten. Therefore while in the EU all species of wheat **AND** cereals containing gluten like **rye, barley** or **oats** are of mandatory declaration, the US **would not** consider these latter products to be allergenic.

Nuts : the US specifies **tree nuts** while the EU does not make such a distinction. This means that some fruits like **chestnuts, coconut** and **pine nuts** are **NOT** allergens in the **EU**, but they **are** in the **US**. These differences (and confusion) contribute to the rationale behind the use of non-allergen substrates.