

RAFT® 16 : a new, non-allergen peptone

RAFT® Recent Advances in Fermentation Technology

NOVEMBER 9 - 12, 2025

MARRIOTT MYRTLE BEACH RESORT AND SPA AT GRANDE DUNES
MYRTLE BEACH, SC

Solabia's US division will once again exhibit at the **RAFT® 16** symposium (Booth 38) and profit from the exposure to launch a new, non-allergen peptone.

The 2025 edition marks a change in venue by choosing Myrtle Beach, SC to host fermentation industry leaders at a highly **technical and informative** symposium. All aspects of the fermentation industry will be represented including the substrates needed to feed the microbes

in the fermenters. In this context, Solabia will introduce for the first time a new **non-allergen, non-GMO Hemp Peptone** that represents a new focus on the environment with a better focus on **sustainable development** when choosing potential substrates.

Performance data has demonstrated applications in both **fermentation and diagnostics** for multiple strains. The peptone will also benefit from **Kosher & Halal** certification.

OCTOBER 2025

Summary :

- ◆ **RAFT® 16** and new, non-allergen peptone
- ◆ **Hemp** : sustainable protein
- ◆ **EcoVadis Gold** : Solabia
- ◆ **Industrial applications of *Aspergillus***
- ◆ **Pigmentation and fluorescence with *Pseudomonas***

Receive *The Digest* :

www.solabia.com or

info.peptones@solabia.com

Hemp : a sustainable protein for growth

A non-allergen, non-GMO protein that corresponds to today's environmental focus.

RAFT® 16 provides the perfect backdrop to introduce **Hemp peptone** to the fermentation industry. As an industrial crop, hemp seed protein has emerged as a successful and totally legal product due to its **high carbon-sequestering properties, high biomass production** and diverse end-use products. It is a tall, annual plant with **low labor-intensive production process** with a short cropping period (70-90 days). The hemp protein flour is organic, food grade and conform to EU

directives for food (2023/915 EC) and THC levels (below EU and US standards).

Hemp scores better in **sustainability** than soy due to its ability to grow with low pesticides, herbicides and when used in fiber cultivation, requires **> 75% less cost** in fertilization, seeds, field operations and irrigation as opposed to cotton. It is **high protein**, but low carbohydrate



BETTER SUSTAINABILITY THAN SOY

content (4,7%) and rich in fiber and unsaturated fatty acids.

As a 50% protein flour in peptones, it presents a **high cysteine content** while remaining soluble for enzymatic digestion **without an allergen issue**.



Solabia's sustainability rating progresses

Solabia is pleased to announce its renewed **EcoVadis Gold status** in 2025, with a score of **77/100**, a 5 point improvement. As a result, the SOLABIA Group ranks among the **top 5%** of companies assessed by Ecovadis in its sector.



A SUSTAINABILITY RATING IN THE 95TH PERCENTILE

This achievement reflects not only the **consistency** of our CSR initiative, but also the **strengthening** of our practices in terms of **sustainability, ethics, and social responsibility**. We now look to reinforce this position by focusing on **STBI** in 2026.

Solabia France : **New address !**

Liberty Tower

17, place des reflets

92097 Paris La Défense Cedex

France

☎ : +33 1 48 10 19 40

✉ : info.peptones@solabia.com

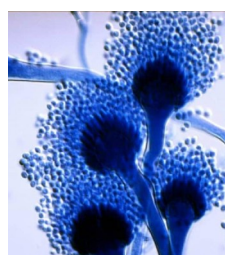
Orders : address your PO to : Orders.Solabiagroup@solabia.fr



“...*Aspergillus niger* is perhaps one of the most well known examples of industrial fermentation, producing citric acid historically since around 1919, and today still accounts for the vast majority of this organic acid used in the food industry...”

Aspergillus ; industrial applications in fermentation

Aspergillus is a mold found ubiquitously in nature and for which many associate with only human or plant diseases, as well as aflatoxin production in nuts and many grain crops including corn and soybeans. *Aspergillus*, however has significant applications in **industrial fermentation**, in the food industry and in enzyme production.



ASPERGILLUS NIGER
MICROSCOPIC VIEW

Aspergillus niger is perhaps one of the most well known examples of industrial fermentation, producing **citric acid** historically since around 1919, and today still accounts for the vast majority of this organic acid widely used in the food industry. In addition to citric acid, other edible organic acids can be produced from *A. niger*, including **gluconic acid** and **gallic acid**. It also plays a vital role in other food and flavor substances, as in the case with vinegar, wine, sauce and fermented meat products. Based on this long term use in the food industry, *Aspergillus niger* products are considered **GRAS** by the US Food & Drug Administration.

Aspergillus oryzae is another industrially-important strain that is used frequently in the food industry. *A. oryzae* produces numerous **enzymes** for the decomposition of raw materials when making **soy sauce** through 2 distinct processes : koji (solid-state) fermentation and moromi (submerged) fermentation.

Photo credit : Ena.our-dogs.info.

Proteolytic enzymes excreted by *A. oryzae* decompose protein into peptides and amino acids that at least in part comprise the flavor profile and quality of soy sauce. The mold still holds plenty of secrets in terms of enzyme production as it is not yet fully understood all the proteolytic enzymes that are produced during solid state fermentation.

Aspergillus grows well on a number of culture media or in plant peptones, notably **potato** (Potato Dextrose agar) or **malt** (Malt Extract agar).

A new **Hemp peptone** from Solabia has also been found to provide **superior results** for growing several species of *Aspergillus*, as compared to more traditional media when formulating diagnostic tools for clinical or pharma applications. More rapid growth, larger colonies and enhanced spore production are characteristics of this new **non-allergen, non-GMO peptone**.



ASPERGILLUS BRASILIENSIS
AT LEFT : STANDARD POTATO DEXTROSE AGAR
AT RIGHT, WITH HEMP PEPTONE

ASPERGILLUS HAS BOTH INDUSTRIAL AND CLINICAL IMPORTANCE ; POSITIVE AND NEGATIVE ASPECTS



SOLABIA PEPTONE SITES :

HEADQUARTERS :

LIBERTY TOWER

17, PLACE DES REFLETS

92097 PARIS LA DÉFENSE CEDEX

FRANCE

☎ : +33 (0)1.48.10.19.40

PRODUCTION SITE (FRANCE) :

2, RUE DE L'INDUSTRIE — ZAC DE THER

60000 BEAUVAIS

FRANCE

☎ : +33 (0)3.44.05.28.32

PRODUCTION SITE (BRAZIL) :

Rua Rosa Fernandes da Silva,
200 - Zona 52 – Lote 237-C -
Gleba Ribeirão Pinguim

87065-571 - Maringá / Paraná

BRAZIL

☎ : +55 (44) 3260-8000

© 2025 Solabia S.A.S.

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

New acid hydrolysate reference

In an effort to optimize the supply chain for **Acid Hydrolysate of Casein**, a product in high demand, Solabia has validated a second reference using **non-Oceanic casein** (EU or LATAM-origin casein). **A140400** uses the same acid, food-grade casein and **identical specifications** as the historical A143400. Geographical origins are specified and controlled with this separate reference. The new reference has recently been added to both the **Kosher** and **Halal** scope of certification that involve food and pharmaceutical use.

Fluorescence & pigmentation in *Pseudomonas* spp.



PSEUDOMONAS AERUGINOSA UNDER UV LIGHT
HEMP PEPTONE IS SHOWN TOP ROW

Pseudomonas (type species *P. aeruginosa*) is a Gram-negative, facultatively anaerobic, rod-shaped bacterium that is of **clinical importance** in humans, due to its propensity to cause opportunistic and nosocomial infections in a variety of situations. On culture media, the bacterium demonstrates a blue-green colony pigmentation due to the combination of secondary metabolites **pyocyanin**, usually associated with the colony color, and **pyoverdine** (formerly called fluorescine), which is primarily responsible for the **blue-green glow** under UV light.

Both characteristics are important in identifying *Pseudomonas* on solid media. Several factors influence the intensity of fluorescence on *Pseudomonas*-specific media, centering often on the **peptone** used as the nitrogen source. During the development of the **Hemp peptone**, it was observed that this substrate resulted in **more intense fluorescence** than traditional peptones including soy, potato or broadbean. This has implications for **optimization** of *Pseudomonas* isolation and detection media. Media showed above were prepared with a basic 10,0 g/L peptone, 0,5 g/L glucose and 14,0 g/L agar.