

Probiota 2026 : Solabia's first participation



PROBIOTA : 11-13 FEBRUARY IN DUBLIN, IRELAND

Solabia highlights its first participation at Probiota 2026 with a focus on tendencies for probiotic production including non-allergen, non-animal substrates.

Probiota is an industry-leading event that concentrates scientific exchanges on probiotics,

prebiotics & postbiotics, as well as the emerging importance of the microbiome and its applications to human health. It combines practical discussion with networking opportunities involving industry leaders in diverse fields, ranging from raw materials to regulatory.

Solabia, as a top-tier peptone manufacturer is pleased to

present the added value of what **Kosher & Halal certified** material can bring to probiotic production when it combines **non-animal, non-allergen, non-GMO & sustainability**.

Solabia's **Nutrition** division will also present pre and postbiotic innovations as well as a **scientific poster** concerning gut health on the topic : "Effects of hesperitin and naringenin on Mitochondrial and Glycolytic Function in Intestinal Caco-2 Cells Assessed by Seahorse XF Analysis".

FEBRUARY 2026

Summary :

- ◆ PROBIOTA 2026 : Solabia Biotech & Nutrition
- ◆ Strategic alliance with Astorg
- ◆ HACCP Certification of plant peptones
- ◆ RAFT® 16 participation
- ◆ Fermentation & sustainability

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Solabia's strategic alliance with Astorg

Astorg, a European private equity firm, joins TA Associates in ensuring Solabia's future development.



As reported in the specialized press in early May last year, Solabia's future development has been boosted by a strategic alliance between **Astorg**, **TA Associates** and Solabia's founding family. The partnership solidifies the group's position across numerous markets now and well into the future.

Astorg, a pan-European private equity founded in 1998, has taken a **majority share**, and **TA Associates**, the 50 year old US-based equity firm that initially entered into Solabia's ownership in 2018 will **reinvest** in Solabia to support ongoing projects.

This collaboration, in addition to the founding family's continued presence in the Group, sends **positive signs** both internally and externally regarding the future of all Solabia divisions.

Leveraging the strengths and expertise of all parties will provide a **dynamic catalyst to international growth & development**, particularly in the US and Asian markets.

Solabia will continue to focus on **innovative solutions** for the biotech, cosmetic and pharmaceutical markets, with an emphasis on **plant, non-allergen and sustainable development** at its 11 manufacturing sites (2 for peptones), across 3 continents.

Plant peptones now HACCP certified

A major quality objective for 2025 was achieved in December with the **successful audit** of the Beauvais, France production facility in conjunction with **HACCP certification**.

All Solabia plant peptones, as well as Acid Hydrolysate of Casein and Enzymatic digest of



Casein KH are now produced under HACCP conditions.

This milestone is the first step in the complete food-grade certification of plant and selected casein peptones under **ISO 22000**, slated for 2026.



Solabia France : New address !

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"...Fermentation is generally considered a low-energy biological process, with many microorganisms growing optimally under ambient temperatures and pressure, reducing energy requirements..."

FERMENTATION CAN CONTRIBUTE TO SUSTAINABILITY AND MORE SUSTAINABLE PEPTONES CAN HELP.



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Leveraging fermentation as a sustainability tool

Fermentation has long been a significant part of food production and diets in most Western countries. As early as the Neolithic period, humans were learning the basics of fermentation without knowing the cause. It wasn't until the late 1700s that **Antoine Lavoisier** made major research into the nature of fermentation, and **Louis Pasteur** in the mid 1800s completed our understanding of the process and selected suitable ferments. Microorganisms started to be used on a wide scale in the food industry by 1970 and by 2022, over **5000 different types** of fermented foods are consumed worldwide.



In today's quest for **environmental protection** and **greater sustainability**, one option is the reduction in animal products and animal-based ingredients as a means to lowering the carbon emissions. Fermentation can be used for the development of **alternative proteins**, and these derivatives may in turn usher in a new era of plant-based meats, dairy-free cheese and other animal-free foods, thereby reducing dependence on traditional agriculture.

Fermentation is generally considered a **low-energy biological process**, with many microorganisms growing optimally under ambient temperatures and pressure, reducing energy requirements. Microorganisms utilize the energy derived from catabolizing carbohydrate-rich substances and

produce a wide range of useful metabolites. **Precision fermentation** can optimize the processes making them more energy efficient and specific types of fermentation, like **solid-state** can increase energy savings as it does not require large volumes of water and relies on simpler, less energy requiring equipment. And as it concerns the growth substrates in the fermenters themselves, the use of more **sustainable peptones** from plant substrates, replacing their animal counterparts contribute to further improvements in this domain.

Valorization of waste material, using agricultural by-products as substrates for microbial cultivation are additional tools in the reduction of carbon footprints. The utilization of waste into commercial added value ingredients **reduces the environmental burden** of food production and **promotes resource efficiency**. On a more marketing slant, it also presents opportunities for companies to enhance their **sustainability credentials** or better respond to sustainability initiatives like **Ecocert** or **STBI**. Precisely in this field, Solabia has developed animal peptones from **recycled co-products** of pharmaceutical components and used more highly sustainable plant substrates in the development of new peptones, like the new **HPH Peptone**.



FERMENTATION AS A SUSTAINABILITY TOOL

Change control with Kosher & Halal certification

Change control is an important part of any quality system but it takes on a **wider dimension** in the context of a **continuous Kosher and Halal operation** like what is in place at Solabia's Beauvais, France facility.

The process of changing an ingredient or supplier can be complex, with **precise information** on production processes, flowcharts, current Kosher or Halal certificates, product questionnaires and technical questions. Religious certification, whether it be requested or not, tends to improve overall **product consistency** due to the relative lack of change in the raw material pool, due to the additional hurdles that must be satisfied.

Solabia's successful participation at RAFT® 16



The Recent Advances in Fermentation Technologies (**RAFT**) event in Myrtle Beach, SC last November was a great opportunity to attend scientific conferences, interact and network with **major players** in the fermentation industry.

It marked Solabia's continued support for the Society for Industrial Microbiology and Biotechnology and was highlighted by the introduction of the new **HPH Peptone**, that combines non-allergen, non-animal and **environmental sustainability**.

Participants from **16 different countries** reunited to the benefit of sharing latest innovations. A fantastic network of the fermentation industry under one roof!

RAFT® 16 BROUGHT TOGETHER OVER 300 FERMENTATION PROFESSIONALS