Soy Protein CM Hydrolysate

The Soy Protein Hydrolysate (SPH) belongs to the vegetable series of Costantino peptones production. Purity and clarity of the products are the result of a continuous improvement in the selection and optimization of the best supply chain and a stable and capable process. SPH is a complex mixture of peptides of different chain length. Molecular size of the peptides decreases as a result of hydrolysis, which has a major effect on functional properties. SPH have been developed by Costantino along the years to optimize organic nutrition and to elicit biotic and abiotic stress tolerance in crops, by inducing in plants Systemic Acquired Resistance (SAR). SPH serve as an important source of plant defense elicitors and have been shown to enhance plant defense against pest and diseases and water stress in plants. The recent challenges to food production due to the increasing occurrence of biotic and abiotic stresses is likely due to climate change and will further reduce yields and will have an impact on crops in the 21st century. Therefore, research into developing sustainable methods to alleviate these stresses is a priority. Results of extensive research studies, have shown that foliar application of SPH protect plants against a number of biotic and abiotic stresses and offers potential for field application. Plants treated with SPH showed a better quality and growth; the effect is concentration dependent. In addition, foliar application of SPH increases the number of flowers in ornamental plants. SPH is considered an organic farm input as they are environmentally benign and safe for the health of animals and humans.

Depending on the dose used, SPH can be used to improve plant nutrition and / or increase their endogenous resistance against biotic and abiotic stresses.

Protein hydrolysates are hygroscopic and can absorb odors. Temperatures below 30°C, relative humidity below 65%, and odor free environment are recommended. Avoid direct sunlight.

Expiry date: 5 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 8 and 30°C.

The standard packaging is a 25 kg cardboard box which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:
- Custom packaging available.
- Delivered with Certificate of Analysis.

The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability, implied or otherwise, is assumed with the use of this technical data sheet. Users are directed to perform their tests to determine suitability and performance for specific purposes. The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.