



FERMOPURE®

FOOD | SUPPLEMENTS | PHARMA | COSMETICS

FERMOPURE® – PLANT-BASED L-CYSTINE AND L-CYSTEINE



TRUSTED EXPERTISE IN BIOTECH

WACKER is the first company in the world to produce plant-based L-cystine and L-cysteine in a sustainable fermentation process. This patented technique was awarded an environmental prize in 2008, because it uses 96% less hydrochloric acid than is required for the typical chemical extraction from hair and feathers. WACKER's natural L-cystine and vegan L-cysteine are manufactured with state-of-the-art equipment, resulting in the highest quality.



NEW FACILITIES AND A NEW BRAND

With the transfer to the facilities in León, Spain, our L-cystine is now produced in compliance with the outstanding quality demands of FSSC 22000, a GFSI-recognized standard for food safety management systems, and ISO 9001:2015. WACKER's new fermentation site in León has certificates for both standards to guarantee a superior safety level for our products. The products, marketed under the new FERMOPURE® brand, are highly versatile and offer benefits for multiple applications in the food and pharmaceutical industries.

Product Highlights

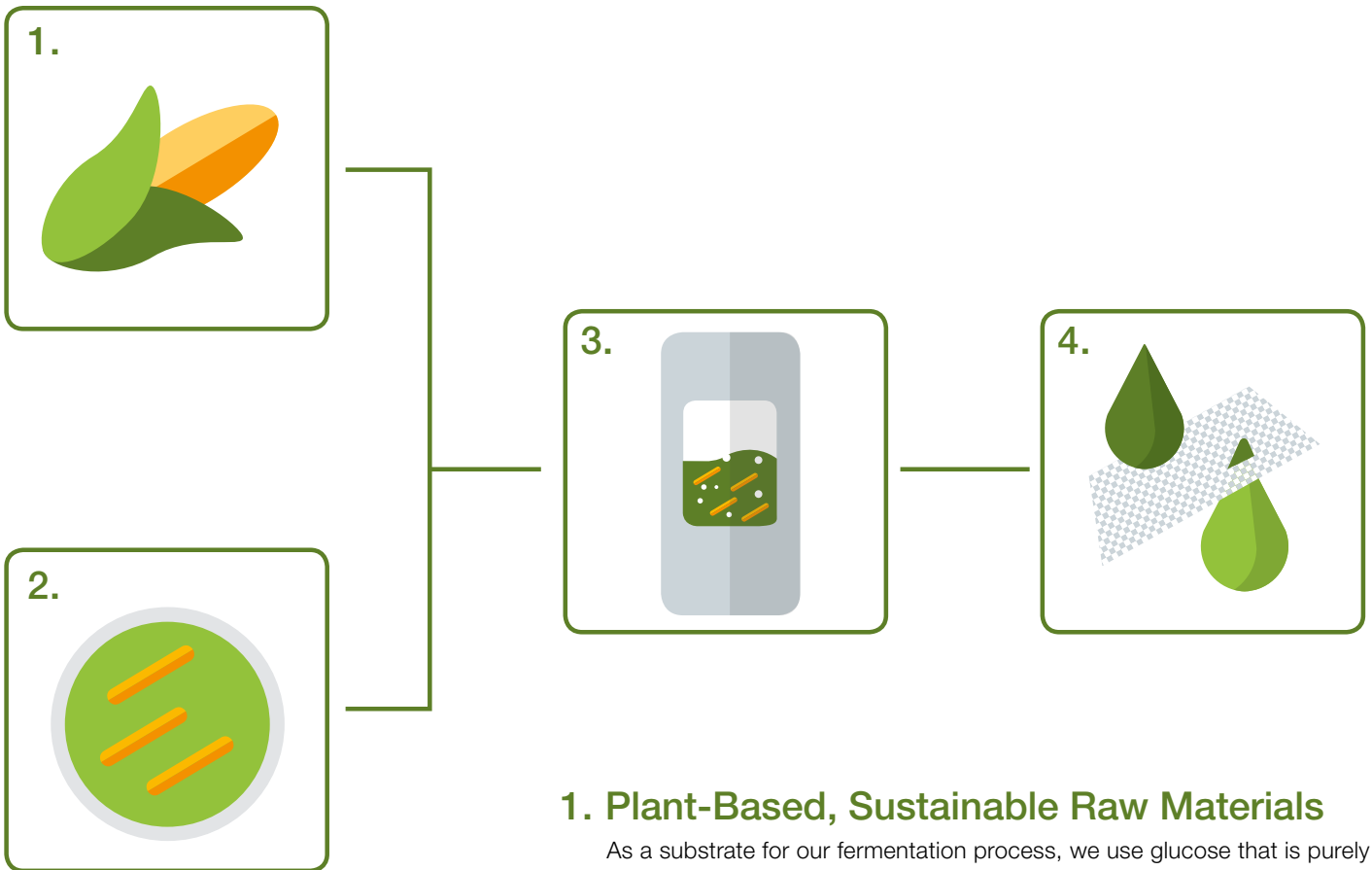
- No human or animal sources
- Utmost purity and safety
- Certified to FSSC 22000 and ISO 9001
- Vegan and vegetarian
- Kosher and halal-certified
- Sustainable raw materials
- Various grades for multiple applications

WACKER is a member of the „Together for Sustainability“ initiative and is rated by EcoVadis.



FERMOPURE® is a registered trademark of Wacker Chemie AG.

FERMENTATION FOR UTMOST PURITY, SAFETY AND EFFICIENCY



1. Plant-Based, Sustainable Raw Materials

As a substrate for our fermentation process, we use glucose that is purely derived from plant starch.

2. Microorganisms

E. coli, one of the most well-characterized organisms, is by nature able to synthesize L-cysteine. We use a harmless strain, whose metabolism has been optimized for maximum efficiency. No antibiotics are required.

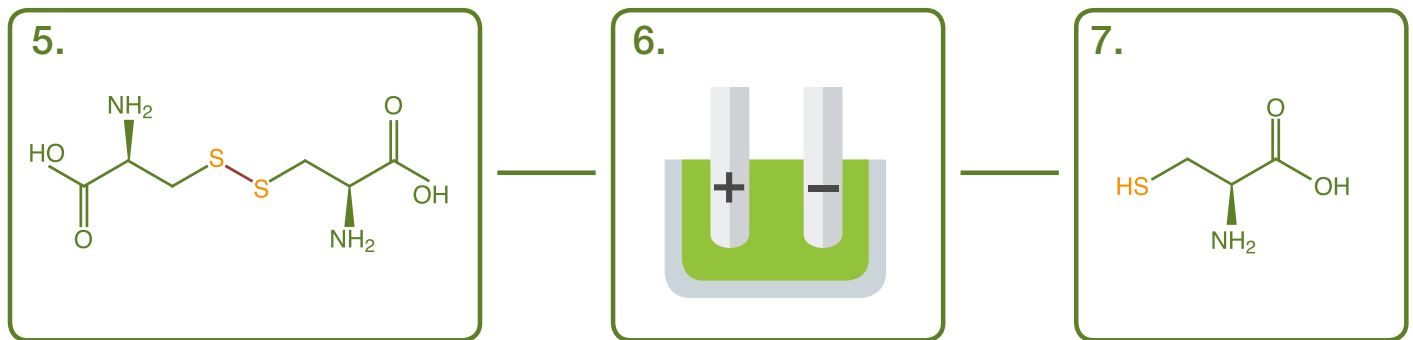
3. Fermentation

In the fermentation tank, the microorganisms produce L-cysteine from glucose and inorganic trace elements in a continuous stream. The product is released into the broth and directly forms the dimer L-cystine.

4. Purification

The fermentation broth is purified to yield natural L-cystine of the highest quality.

WACKER's patented biotechnology process does not use any animal products and greatly reduces the use of hydrochloric acid in comparison to alternative chemical extraction methods.



5. L-Cystine

L-cystine is a dimer consisting of two oxidized L-cysteine molecules, linked by a disulfide bridge.

6. Electrolysis

One more step is required to produce L-cysteine. The dimer L-cystine is reduced by electrolysis to the monomeric L-cysteine.

7. L-Cysteine

L-cysteine is one of the 20 natural amino acids that are the building blocks of proteins. Because of its sulfhydryl side chain (-SH), which is unique among the amino acids, it is highly reactive and forms stable disulfide bridges.



MULTIPLE USES FOR HEALTH AND TASTE

WACKER's natural L-cystine and vegan L-cysteine are valuable for a large variety of food applications, because of their dose-efficient and targeted functionalities.





Flavor Production

Via Maillard reaction, L-cysteine can be used to create meaty and savory reaction flavors that are suitable for vegan and vegetarian applications.



Dough Softening

By reducing the dough's disulfide bonds, our vegan L-cysteine works as a highly efficient dough conditioner. The dough becomes softer and easier to handle, yielding high-quality baked goods.



Infant Nutrition

The amino acid L-cysteine is an essential component of infant formula. WACKER offers the highest levels of purity and safety for this application.

SAFETY AND PURITY FOR PHARMA AND BIOTECH APPLICATIONS

FERMOPURE® products offer utmost purity for the high standards of pharmaceuticals.





Bioactive Derivatives

L-cysteine is a starting material for the production of derivatives that are valuable medicines. Acetylcysteine, for example, liquefies mucous and thus serves as a therapeutic in cough sirups.



Protein Building Block

L-cysteine serves as a building block for protein and peptide actives in the pharmaceutical industry. It is also a component of amino-acid infusion solutions for parenteral nutrition.



Microbiology and Cell Cultures

L-cysteine and L-cystine are essential nutrients for agar plates and nutrient broths for cultivating bacteria, yeasts or cell cultures.



Protein Refolding

L-cysteine can be used as a processing auxiliary for recombinant protein bioactives. In this function, the amino acid aids e.g. in the production of human insulin or antibody fragments.



Medical Diagnostics

L-cysteine is a very popular target for site-directed labeling experiments to investigate biomolecular structures and dynamics.



FOR HEALTH AND BEAUTY

The amino acid L-cysteine is a fundamental building block of proteins in human cells. Apart from this, there are several targeted functionalities of L-cysteine and L-cysteine in cosmeceuticals.



Antioxidant Power and Anti-Aging

The sulfhydryl group neutralizes free radicals and makes L-cysteine an effective antioxidant. In addition, L-cysteine is the active component of the cells' most important protecting agent: glutathione. Supplementation of L-cysteine can boost the synthesis of glutathione in the body and thereby might support healthy aging.



Hair and Nail Health

L-cysteine is an essential component of keratin, the main protein in hair, skin and nails. The amino acid supports the structure and strength of hair, skin and nails via disulfide bridges.



Beautiful Skin







L-cysteine inhibits tyrosinase and switches the melanogenesis pathway to pheomelanin production. This can induce skin lightening and supports the reduction of age and UV spots. L-cysteine can also improve moisturizing and help to prevent wrinkles.



Hair Treatment and Perms

By opening the hair's disulfide bridges, L-cysteine is able to initiate impressive texture transformations as the central component of modern straightening and curling treatments. At the same time, L-cysteine can protect the hair from damage and add shine. FERMOPURE® products are free from the pungent smell that is often created by alternative perming agents.

PRODUCT OVERVIEW

Application		FERMOPURE® Product Recommendation	Information	CAS Number
Food		L-Cysteine Food L-Cysteine Food A L-Cystine Food L-Cysteine Food FB L-Cysteine Food 20	HCl H ₂ O HCl anhydrous Free base HCl H ₂ O 20 Mesh	7048-04-6 52-89-1 56-89-3 52-90-4 7048-04-6
Infant Nutrition		L-Cysteine Infant Food L-Cystine Infant Food	HCl H ₂ O	7048-04-6 56-89-3
Pet Food*		L-Cysteine Food L-Cystine Food	HCl H ₂ O	7048-04-6 56-89-3
Pharma		L-Cysteine Pharma L-Cysteine Pharma FREE BASE L-Cysteine Pharma ENDOTOX L-Cystine Pharma L-Cystine Pharma LOW SULFATE	HCl H ₂ O HCl H ₂ O endotoxin tested	7048-04-6 52-90-4 7048-04-6 56-89-3 56-89-3
Dietary Supplements		L-Cysteine Food PLUS L-Cystine Food PLUS	HCl H ₂ O	7048-04-6 56-89-3
Personal Care		All Pharma grades		

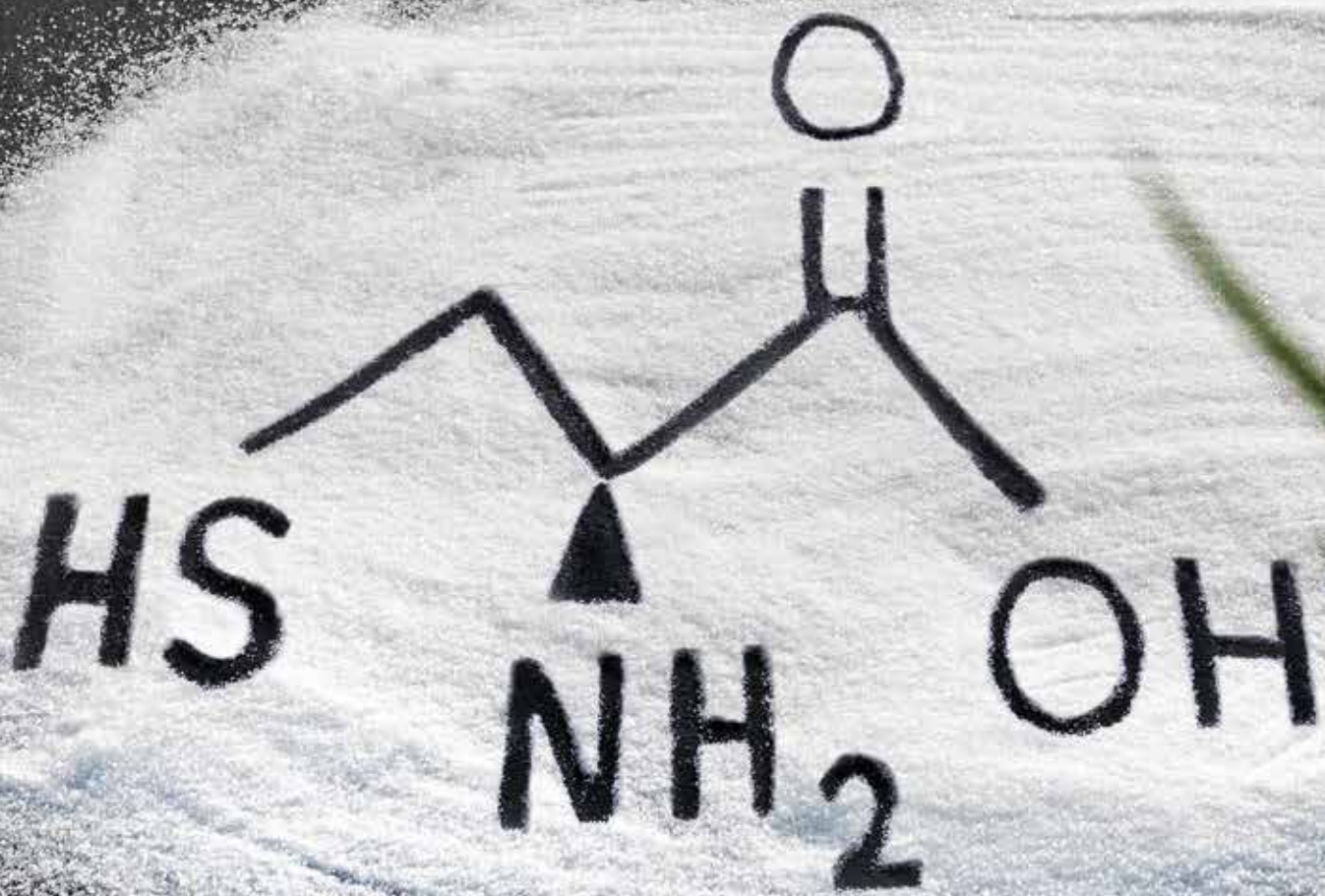
* Currently only available in the United States, but soon to come to other regions, too.

CONTACT OUR EXPERTS GLOBALLY

HQ, Germany	+49 89 6279-0	Poland	+48 22 53094-20
Australia	+61 3 9541 8900	Russia	+7 495 775-6810
Bangladesh	+88 019 111 133 06	Singapore	+82 31 697-7200
Brazil	+55 11 4789-8300	South Korea	+82 31 697-7200
France	+33 478 176-010	Spain	+34 93 2920700
Hungary	+36 1 801 9550	Sweden	+46 8 5220-5220
India	+91 22 42365-500	Thailand	+66 2 342-3900
Indonesia	+62 21 2953-2988	Turkey	+90 216 569 70 50
Italy	+39 02 51752-1	Ukraine	+38 044 46179-02
Japan	+81 3 6684-8655	United Arab Emirates	+971 4 709-9999
Malaysia	+603 2731 8600	United Kingdom	+44 1344 887-676
Mexico	+52 55 9136-5240	United States	+1 888 922 5374
Netherlands	+31 75 647-6000	Vietnam	+84 4 32673-522
Norway	+47 72 4506-00		
P.R. China	+86 21 6130-2000		
Philippines	+632 8830900		

For More Information

Please go to: www.wacker.com/amino-acids or feel free to contact us at info.biosolutions@wacker.com.
International toll-free number: 00 800-6279-0800



WACKER BIOSOLUTIONS

The Group's biotech and life-science division has been operating globally for more than 20 years.

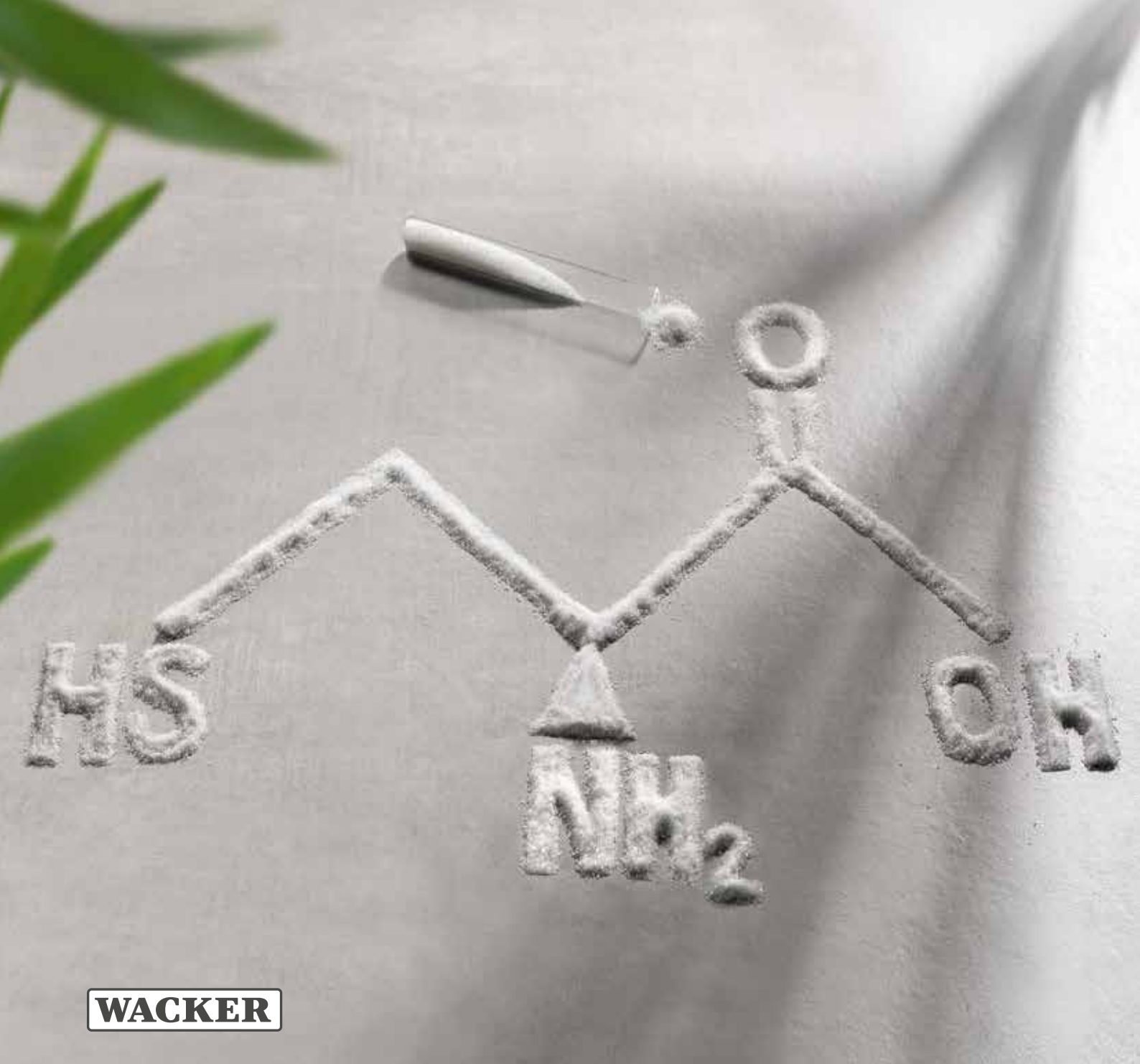
EXPERTISE AND SERVICE NETWORK ON FIVE CONTINENTS



WACKER is one of the world's leading and most research-intensive chemical companies, with total sales of €4.92 billion. Products range from silicones, binders and polymer additives for diverse industrial sectors to bioengineered pharmaceutical actives and hyperpure silicon for semiconductor and solar applications. As a technology leader focusing on sustainability, WACKER promotes products and ideas that offer a high value-added potential to ensure that current and future generations enjoy a better quality of life based on energy efficiency and protection of the climate and environment.

Spanning the globe with 4 business divisions, we offer our customers highly-specialized products and comprehensive service via 23 production sites, 21 technical competence centers, 13 WACKER ACADEMY training centers and 50 sales offices in Europe, North and South America, and Asia – including a presence in China. With a workforce of some 13,800, we see ourselves as a reliable innovation partner that develops trailblazing solutions for, and in collaboration with, our customers. We also help them boost their own success. Our technical centers employ local specialists who assist customers world-

wide in the development of products tailored to regional demands, supporting them during every stage of their complex production processes, if required. WACKER e-solutions are online services provided via our customer portal and as integrated process solutions. Our customers and business partners thus benefit from comprehensive information and reliable service to enable projects and orders to be handled fast, reliably and highly efficiently. Visit us anywhere, anytime around the world at: www.wacker.com



WACKER

Wacker Chemie AG
Hanns-Seidel-Platz 4
81737 München, Germany
International: 00 800-6279-0800 (toll-free)
info@wacker.com

www.wacker.com
www.wacker.com/amino-acids

www.wacker.com/socialmedia



The data presented in this medium are in accordance with the present state of our knowledge but do not absolve the user from carefully checking all supplies immediately on receipt. We reserve the right to alter product constants within the scope of technical progress or new developments. The recommendations made in this medium should be checked by preliminary trials because of conditions during processing over which we have no control, especially where other companies' raw materials are also being used. The information provided by us does not absolve the user from the obligation of investigating the possibility of infringement of third parties' rights and, if necessary, clarifying the position. Recommendations for use do not constitute a warranty, either express or implied, of the fitness or suitability of the product for a particular purpose.