



## **PRESS RELEASE**

# **ASX-listed Holista To Co-Develop Advanced GI Screening Methods With Food Innovation Australia Ltd**

**Perth, 27<sup>th</sup> November 2017** – Holista CollTech Limited (ASX: HCT) said its Swiss partner Veripan Ltd (“Veripan”) will join an Australian consortium to develop new Glycaemic Index (“GI”) screening methods that will help manufacturers meet rising consumer appetite for healthy food.

Led by Food Innovation Australia Ltd (“FIAL”), the consortium consists of several prominent Australian organisations: the Glycaemic Index Foundation, the University of Sydney, the NSW Department of Primary Industries, Logio Group Pty Ltd, Next Instruments Pty Ltd and SunRice/Ricegrowers Ltd.

The consortium’s formation is a response to market demand for foods low in GI – which measures how quickly a carbohydrate-based product raises blood sugar (glucose) levels – due to higher diabetes and obesity rates globally. 1.2 million people are diagnosed with diabetes every year, with another 500,000 undiagnosed. According to Diabetes Australia, about 1.7 million Australians have diabetes and treatment costs around AUD14.6 billion a year.

Under FIAL Programme EO 1, Holista and Veripan – which specialises primarily in speciality bakery ingredients – will work with the consortium to develop validated in-vitro (‘within the glass’ – using test tube methods for rapid mass screening of starch-based foods such as bread, potatoes, rice, pasta and cereal.

Current industry legislation permits only certified food products to carry the low-GI symbol. This limits the range of low-GI food available to consumers, as in-vivo testing – which measures glucose in human subjects – is increasingly costly and time-consuming. This has been a major barrier to the wider adoption of GI in commerce.

Meiert J. Grootes, CEO of Veripan, said: “In-vitro testing represents a major breakthrough for the food industry, as it would allow low-GI products to be validated and reach store shelves more quickly. We are honoured to be part of this consortium, and look forward to sharing our experience in GI testing.”

Dr Rajen Manicka, Chairman and CEO of Holista, said: “Holista is pleased to be part of this massive undertaking to formulate lower-GI foods and make them more accessible to the public amid an increasing adoption of low- or no-sugar diets. We look forward to working with our like-minded partners to incorporate innovative, science-backed strategies into the development of food products that are both natural and nourishing.”

The consortium’s three-pronged strategy for the project is as follows:

1. Validate the new GI instrument (in-vitro) against current GI testing protocols and methodology (in-vivo) used by the University of Sydney’s SUGiR team for selected cereals and potato varieties.
2. Provide validated and calibrated algorithms and response curves to existing GI instrument users for cereal producers to trial in breeding selection for low-GI cereal ingredients.
3. Provide validated response curves to food manufacturers using cereal and rice inputs to allow for reformulation of low-GI foods, using Next Instruments’ NutraScan tool throughout the value chain.

**-END OF PRESS RELEASE-**



**About Holista CollTech Ltd**

Holista CollTech Ltd (“Holista”) is a research-driven biotech company and is the result of the merger of Holista Biotech Sdn Bhd and CollTech Australia Ltd. Headquartered in Perth with extensive operations in Malaysia, Holista is dedicated to delivering first-class natural ingredients and wellness products.

Holista, listed on the Australia Securities Exchange, researches, develops, manufactures and markets “health-style” products to address the unmet and growing needs of natural medicine. It is the only company to produce sheep (ovine) collagen using patented extraction methods, and is on track in nanonizing and encapsulating liposomes for the ovine collagen. Holista has suite of ingredients that is capable of serving the industry to provide low-GI baked products, low sodium salt, low fat fried foods and low calories sugar without compromise in taste, odour and mouth feel.

For more information on Holista: [www.holistaco.com](http://www.holistaco.com)

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