

HOLISTA COLLTECH

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ASX Announcement

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HOLISTA COMMENCES MAIDEN A\$74,500 SHIPMENT OF LOW-GI INGREDIENTS TO MALAYSIAN FLATBREAD MANUFACTURER KAWAN FOOD

FIRST YEAR SHIPMENTS OF INGREDIENTS TO HIT A\$1.2 MILLION.

PERTH/KUALA LUMPUR, 3 SEPTEMBER 2019 – Australian-listed Holista CollTech Limited (ASX:HCT, **Holista**) said today it has commenced shipments of ingredients to Kawan Food Berhad (**Kawan Food**) to manufacture world's first low Glycaemic Index (**Iow-GI**) flatbreads that will hit Malaysian stores and restaurants in November 2019, to be followed by global exports.

Holista said the confirmed maiden order of A\$74,500 (RM210,000) in September is part of a total first-year sales of A\$1.2 million (R3.43 million) to Kawan Food which will launch a low-GI version of roti canai – a popular ethnic Indian flour-based staple – as well as low-GI versions of chapatti and naan bread.

Malaysia is Asia's most obese country, with a rising incidence of diabetes primarily caused by diet. Most Malaysian roti canai currently have GI readings of about 70. With Holista's proprietary low-GI mix of ingredients, GI Lite™, the GI reading has been reduced by 30 to 40%.

The GI indicates the rate at which foods containing carbohydrates raise human blood sugar levels, with a lower score indicating healthier food. A diet high in carbohydrates is linked to diabetes, heart disease, obesity, reduced energy levels, food cravings and drowsiness.

Significantly, the GI Lite™ mix does not affect taste, mouthfeel or food production methods. The clean-label (all-natural) formula comprises a blend of okra, barley, lentils and fenugreek. When mixed with white flour, it lowers the GI reading of the final product without compromising taste or texture.

Dato' Dr Rajen Manicka, Managing Director and CEO of Holista, said: "We are excited to launch low-GI versions of Asian flatbreads in Malaysia and abroad which will help to address the growing pandemic of diabetes and obesity. The innovation in flatbread space has been neglected for years and now, with our low-GI flatbreads, we expect to provide people with a healthy option with the same taste that can be consumed daily without having to worry about the health impact."

"This sale to Kawan is the start of an exciting 12 months for Holista's food ingredient division and will lift the top-line of Holista, backed by the low-GI noodle orders received from China and Korea", he added.

Mr Timothy Tan, Managing Director of Kawan Food, said, "We are pleased to work with Holista to produce the world's first healthy flatbreads such as roti canai, effectively carving out a new niche in the food ingredients sector in Malaysia and beyond. We are also looking forward to having more collaborations with Holista to produce low-GI versions of other products as the interests we are receiving from our international agents has been truly encouraging. In fact, we are working on another exciting project."



Kawan Food, listed on Bursa Malaysia with revenue of A\$70.1 million in 2018, is a major supplier of frozen ethnic food with main product categories such as bakery, bun, chapatti, dessert, finger food, frozen vegetable, paratha and spring roll pastry. It currently exports to approximately 40 countries including the US, Canada, UK, France, Australia and the U.A.E.

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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 and leads in research on herbs and food ingredients.

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. Holista's suite of ingredients 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. It is the only company to produce sheep (ovine) collagen using patented extraction methods.