



ASX Announcement

20 April 2018

Holista CollTech Low-GI Sugar Patent Amended - Clarification of Holista Announcements made on 6 and 16 January 2017

Holista CollTech Limited (**Holista**) refers to its announcement titled “Holista CollTech Collaborates With Nobel Prize Nominee To File Patent For Worlds First Low-GI Sugar With All Natural Ingredients” on 6 January 2017 and to the clarifications and updates provided in a subsequent announcement on 16 January 2017 (**Announcements**).

Holista would like to further clarify that nothing in the Announcements intended to suggest that Holista had filed a patent for or had produced the world’s first low GI sugar.

Holista acknowledges that there are other low GI sugars already available for consumption on the market, such as CSR’s LoGiCane. Holista also acknowledges that, to the extent the Announcements might have been misinterpreted to suggest that all other low GI sugars contain a chemical base or do not taste of processed cane sugar, Holista did not intend to convey such message and extends an apology to their producers.

Holista intended only to convey that, in addition to its low GI sugar being able to substitute for a number of different sugars found in nature and be melted, baked and caramelised for use in all cooking applications, Holista’s low GI sugar seeks to provide a low GI substitute for processed white cane sugar made with all-natural ingredients, and should mimic processed white cane sugar in look, taste and mouth feel.

- Ends -



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.

For further information, please contact:

Corporate Affairs & Business Opportunities

Dr Rajen Manicka: rajen.m@holistaco.com

General Enquiries: enquiries@holistaco.com

Australia

283 Rokeby Road

Subiaco WA 6008

P: +61 8 6141 3500 ; **F:** +61 8 6141 3599

Malaysia

12th Floor, Amcorp Trade Centre, PJ Tower

No. 18, Persiaran Barat off Jalan Timur

46000, Petaling Jaya, Malaysia

P: +603 7965 2828 ; **F:** +603 7965 2777

Media and Investor Relations Enquiries

WeR1 Consultants Pte Ltd

3 Phillip Street #12-01

Singapore 048693

Asha Devi, ashadevi@wer1.net; **P:** + 603 2731 9244

Roshan Singh, roshansingh@wer1.net; **P:** +65 67374844