

ASX Announcement**5 November 2019****HOLISTA'S U.S. SUBSIDIARY HOLISTA FOODS INC. WINS 2019 U.S.A. TASTE CHAMPIONSHIPS AWARD OF EXCELLENCE FOR TWO LOW-GI PASTAS**

PERTH/ BUFFALO/ KUALA LUMPUR 5 NOVEMBER 2019 – Food ingredient specialist Holista CollTech (**Holista**, ASX:HCT) is pleased to announce that its U.S. subsidiary Holista Foods Inc. has won the Award of Excellence for two kinds of pastas – spaghetti and linguine under “Low Glycemic Pasta” category in the 2019 U.S.A. Taste Championships.

The U.S.A. Taste Championships and U.S.A. Beverage Championships were founded in 1986 with the establishment of Chefs In America, whose professional culinary board members gather weekly to conduct taste tests on a myriad of foodservice and retail grocery products.

The panel of American Masters Of Tastes stated that both pastas were very well executed. Olive oil and sauces adhered well and they would be hard-pressed to differentiate them from traditional semolina pastas.

The panellists judged the championship via the “*triple blind*” protocol in which evaluators were not aware of the manufacturer, the product variety or appellation and the other evaluators’ scores and comments during evaluation.

The two pastas developed by Holista Foods Inc. have a Glycaemic Index (GI) reading of 38 in independent tests by GI Labs, Inc., Toronto, Canada, compared to the global average of 65. GI is a measure in which food products are ranked between 0-100 according to their impact on the blood sugar levels. The lower the GI (and healthier), the more time does it take to digest and absorb the glucose; the higher the GI (and less healthy), the faster it digests and thus spikes up the blood sugar levels, causing diabetes, obesity and other diseases.

Besides being low in GI, sodium and cholesterol, Holista’s pastas are kosher, halal, non-genetically modified and meet the guidelines of both Diabetes Canada and Australia’s Glycemic Index Foundation. As with others in Holista’s low-GI range, the pastas are made of natural clean-label ingredients. Each 85-gram serving contains 12 grams of protein, four grams of fibre and no sugar, and cooks in just three minutes.

Commenting on the awards, Ms Nadja Piatka, CEO of Holista Foods Inc., said, “We are proud to have received this award for our low-GI pastas. Already being validated by the Glycemic Index Foundation, these awards underscore that our products are not only healthier but meet the most rigorous taste requirements.”

Dato’ Dr Rajen Manicka, Founder and CEO of Holista, said, “We are excited by the recent achievements of our U.S. subsidiary. Holista views changes to pasta and noodles as a key aspect of dietary interventions at a time of rising diabetes and obesity worldwide. We strive to provide a healthy alternative for the daily consumed foods without having to sacrifice on the mouth-watering tastes and mouthfeel.”

END OF PRESS RELEASE

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About Holista CollTech Ltd

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

Listed on the Australian Securities Exchange (“ASX”), Holista researches, develops, manufactures and markets “health-style” products to address the unmet and evolving needs of natural medicine. Holista’s suite of ingredients, among other things, includes low-GI baked products, reduced-sodium salts, low-fat fried foods and low calories sugar without compromising taste, odour and mouthfeel. Holista remains the only company to produce sheep (ovine) collagen using patented extraction methods.

For more information, please refer to <http://www.holistaco.com>

About HolistaFoods, Inc.

HolistaFoods is dedicated to developing and delivering clean label ingredients, finished food products and recipe development. The company specialises in next-generation food research and development for improved taste and nutritional value. Under the leadership of Nadja Piatka, HolistaFoods is embracing a philosophy of providing great-tasting, nutritious food products that will be readily available to all consumers. Nadja’s original passion for providing healthy food products to consumers has carried over to low GI food innovations for an even healthier nutritional outcome. HolistaFoods is 74%-owned by Holista Colltech’s U.S. subsidiary LiteFoods of which it owns 53%. The remaining shares in HolistaFoods are controlled by Nadja Piatka and Nadja Foods. HolistaFoods, Inc. is based in Buffalo, NY.

For more information on HolistaFoods, Inc., please visit www.holistafoods.com.