

Holista Colltech : ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)



01/12/2016 | 12:03am US/Eastern

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ --Australian-listed [Holista CollTech Limited](#) (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based [Veripan AG](#), Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula -- made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek -- and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."



The Holista Colltech share price soars 170% today

RINO VUONO

GENNAIO 12, 2016

Formerly Colltech, the company merged with Malaysian company Holista in 2010 and has been working on developing "natural healthstyle products" since.

Holista used its proprietary GI Lite formulae - made from extracts of okra, lentils, barley and fenugreek - and partner Veripan's natural sourdough PANATURA to achieve a Glycemic Index (GI) reading of 53.

The company, which works on developing "natural healthstyle products" announced this morning it had formed a mix of natural ingredients that can "significantly reduce blood sugar levels caused by consuming white bread and other bakery products".

A high GI score contain rapidly digested carbohydrates that can trigger a large and rapid rise in the level of blood glucose and potentially the insulin level.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based **Veripan AG**, Europe's largest independent supplier of specialty baking ingredients.

The GI formulae, made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek - and Veripan's natural sourdough **PANATURA®** provided the breakthrough.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread".

Shares in Perth biotech Holista Colltech have skyrocketed after the company announced a "a global scientific breakthrough" in the GI levels of white bread.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation. The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia.

Overall, the results are highly promising for Hollista given the propensity for white bread consumption in western countries as well as the desire for healthier diets.



AD HOC NEWS

Berlin: Dienstag, den 12. Januar 2016 - 16:56:54 Uhr



PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan 12, 2016 /PRNewswire/ -- Australian-listed Holista CollTech Limited (ASX: HCT) announced today a global scientific breakthrough, validated by a

12.01.16 | 08:16 Uhr | 1 mal gelesen | So gefunden auf yahoo.com

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ -- Australian-listed Holista CollTech Limited (ASX: HCT) announced today a global scientific breakthrough, validated by a ... weiterlesen ...



Holista y Veripan anuncian la fórmula para producir pan blanco de etiquetado limpio con el índice glucémico más bajo

Posted on Jan 13, 2016 in Finance | 0 comments

- Holista, compañía que cotiza en ASX, y Veripan, el especialista suizo en ingredientes de panadería, anuncian las fórmulas para producir pan blanco de etiquetado limpio con el índice glucémico (GI) más bajo

PERTH, Australia, KUALA LUMPUR, Malasia y ZÜRICH, 12 de enero de 2016 /PRNewswire/ -La australiana [Holista CollTech Limited](#) (ASX: HCT) ha anunciado hoy una revolución científica global, validada por una Universidad líder en Sydney, una combinación de ingredientes naturales que reduce significativamente el alto azúcar sanguíneo causado por consumir pan blanco con otros productos de panadería.

La Universidad realizó el estudio clínico final en diciembre de 2015 junto con la firma de biotecnología Holista y [Veripan AG](#), con sede en Suiza, el mayor proveedor independiente europeo de ingredientes de panadería especializada.

El estudio confirma que el pan blanco combinado con la fórmula GI Lite patentada de Holista - hecha de extractos de quimbombó (o ladies' fingers), dahl (lentejas), cebada y fenogreco - y la masa fermentada natural de Veripan [PANATURA®](#) registró una lectura del Índice Glucémico (GI) de 53, el nivel más bajo logrado por un pan blanco de etiquetado limpio.

Google English translation:

Holistic and Veripan announce the formula to produce clean white bread labeled with lower glycemic index

Holistic, ASX listed company and Veripan, the Swiss specialist bakery ingredients, announced the formulas to produce clean white bread labeled with the glycemic index (GI) lower

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, January 12, 2016 / PRNewswire / -The Australian Holistic CollTech Limited (ASX: HCT) announced a global scientific revolution, validated by a leading university in Sydney, a combination of ingredients today natural that significantly reduces high blood sugar caused by eating white bread and other bakery products.

University final clinical study conducted in December 2015 with the signing of biotechnology holistic and Veripan AG , based in Switzerland, Europe's largest independent provider of specialized bakery ingredients.

The study confirms that white bread combined with patented formula GI Holistic Lite - made from extracts of okra (or ladies' fingers), dahl (lentils), barley and fenugreek - and natural sourdough Veripan PANATURA® recorded a reading the glycemic index (GI) of 53, the lowest level achieved by a white clean label bread.

Holista CollTech cracks formula to produce white bread with low GI level

POSTED BY: BESTOFMONEY | JANUARY 12, 2016

Australian biotechnology company, **Holista Colltech (ASX:HCT)** has confirmed that a mix of natural ingredients has been shown to significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

A clinical study on the ingredients was carried out at a leading Australian university in December 2015, with Hollista's proprietary GI Lite formulae and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose.

A high GI score contain rapidly digested carbohydrates that can trigger a large and rapid rise in the level of blood glucose and potentially the insulin level.

Switzerland-based Veripan AG is Europe's largest independent supplier of specialty bakery ingredients.

The GI formulae, made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – and Veripan's natural sourdough PANATURA® provided the breakthrough.

The Australian university research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Holista and Veripan will jointly distribute the PANATURA® GI which is believed to be the world's first clean-label low GI White Bread.

Using PANATURA® GI is expected to add a marginal increase to the cost of production and the ingredients will comprise approximately 5-7% of the total flour mix.

The global white bread market is worth an estimated US\$170 billion. Rollout will be in Australia first followed by Europe, North America China, India and the rest of Asia.

Overall, the results are highly promising for Hollista given the propensity for white bread consumption in western countries as well as the desire for healthier diets.

Holista与瑞士烘焙原料专家联手宣布重大突破配方

2016-01-12 分类: 首页 / 新闻 / 美食 阅读(1) 评论(0)

用最低的血糖指数 (GI) 生产清洁标签白面包

-- 澳大利亚证券交易所上市公司Holista与瑞士烘焙原料专家Veripan共同开发PANATURA® GI, 融合专利酵母与秋葵, 扁豆, 大麦和胡芦巴的专利配方。针对所有白面粉类食物, 如三明治、松饼和饼干, 该创新能显著降低GI

珀斯、苏黎世和吉隆坡2016年1月12日电 /美通社/ --澳大利亚证券交易所上市公司 Holista CollTech Limited 今日宣布一项全球性的已通过澳大利亚著名大学的验证的科学突破, 通过一系列天然成分的混合配方, 可以显著降低因为摄入白面包和其他烘焙食品而升高的血糖水平。

本次圆满的原料临床研究于2015年12月在悉尼大学进行, 由生物科技公司 Holista 和瑞士 Veripan AG 联手进行。Veripan AG 是欧洲最大的特种烘焙原料独立供应商。

在宣布研究结果时, Holista 表示有科学依据的研究证实, 混合有 Holista 独有 GI Lite 配方和Veripan的天然酵母 PANATURA® 的白面包, 可以达到GI读数53, 是全球清洁标签白面包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麦和胡芦巴的提取物。

目前, 世界各地只有少数营养学研究组织提供合法的测试服务。过去10多年间, 悉尼大学一直处于GI研究的前沿, 已经为2500多种食物测定了GI值。

继科学认证, Holista 和 Veripan 表示, 他们将联手发布 PANATURA® GI, 这将帮助他们的客户推出世界上首款干净标签的低 GI 白面包。这两家公司将先针对澳大利亚市场, 随后是欧洲、北美、中国、印度和其余亚洲国家。根据市场调查, 全球白面包市场价值为1700亿美元。

公共卫生专家一致认为, 由白面粉制成的产品消费正在急剧上升, 人们面临着一个潜在的被称为“代谢综合征”的健康流行病, 特征为肥胖、糖尿病和心脏疾病。

GI 是一项针对含有碳水化合物食物在两小时内提高血糖能力的指标。食物的 GI 值是通过有效的科学方法来进行测定的, 比如临床试验测定, 它无法通过观察食物的成分来进行猜测。

GI 得分高的食物含有可快速消化的碳水化合物, 可以触发血糖水平的大幅上涨和下跌, 随后就是胰岛素水平的上涨和下跌。专家们广泛接受胰岛素的高峰跟肥胖、2型糖尿病有直接关系, 还有造成心脏疾病的风险。与之相反, GI 得分低的食物含有可缓慢消化的碳水化合物, 产生一个渐进的、相对角度的血糖水平上升, 从而影响到胰岛素的水平。

Holista 董事兼首席执行官拿督 Rajen. Marnicka 博士说: “随着人们对于加工食品摄入的增加, 比如面包、披萨和面条, 人们对血糖水平上升的担忧也日渐加深, 这是一个食品科学领域的重大突破。面粉产品的消费者们现在可以做出更为健康的选择, 而无需在口感或质量上作出妥协。”

Veripan 的主席 Meiert J. Grootes 先生说: “这是继切片面包之后的最好发现。这将为全球食品行业创造显著机会, 特别是针对健康和清洁标签烘焙产品。Holista 的专业知识, 配上我司的业务网络, 我们准备向全球的食品生产商提供这种革命性的原料。”

曾在美国担任副外科总医师的 Roscoe Moore 博士, 现在是 Holista 美国分部 LiteFoods Inc 的可学顾问, 他说: “研究发现, 面包摄入的增加会提高肥胖和糖尿病的发病几率。悉尼大学的这些研究结果为Holista对清洁与良好碳水化合物的促进, 铺平了前进的道路。”

更多详情, 请登陆PANATURA® GI: www.low-gi.net.

English Translation:

Holista and Swiss Bakery Ingredients Specialist Announce Major Breakthrough Formulae

To Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

-- ASX-listed Holista and Swiss bakery ingredients specialist Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

Perth / Zürich / Kuala Lumpur /, 12 January 2016 /PR Newswire/ - Australia Securities Exchange-listed Holista CollTech Limited announced today a global scientific breakthrough, validated by a leading Australian university, from a mix of natural ingredients that can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The successful clinical study on the ingredients was carried out at University of Sydney in December 2015, together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

Announcing the findings, Holista said the scientifically-based study confirms that white bread mixed with Holista's proprietary GI Lite formulae – made from extracts of okra, dhal, barley and fenugreek – and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

Public health experts agree that we are witnessing a sharp rise in consumption of products made from white flour and face a potential health epidemic problem known as "metabolic syndrome" which is characterized by obesity, diabetes and heart disease.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose within 2 hours. . The GI values of foods are measured using valid scientific methods such as clinical trials and cannot be guessed at by looking at the composition of the food.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs."

For more information on PANATURA® GI: www.low-gi.net.



ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ --Australian-listed **Holista CollTech Limited** (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula-- made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek-- and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise bloodglucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."

5 Stocks Ready to Double for 2015

Experts at Zacks Investment Research just uncovered five stocks expected to deliver extreme profits of +100% and more in the next year. [See them free »](#)

HOLISTA COLLTECH, WHITE BREAD GLOBAL SCIENTIFIC BREAKTHROUGH

January 12th, 2016 CPC 4 Eva

Shares in Holista Colltech (ASX CODE: HCT) opened at 10c this morning (Australian Eastern Daylight Savings Time) but then shot up over 300%, hitting a day high of 34c, as it announced to the Australian Share Market, news, of its ground breaking, global scientific breakthrough for white bread, based products. In partnership with Swiss bakery ingredient manufacturer, Veripan, Holista Colltech, announced today, a major scientific breakthrough formula, that produces the lowest blood sugar levels from

eating white bread based products.

The formula known as PANATURA GI, is a blend of patented sour dour with other patented ingredients including okra, lentils, barley and fenugreek. Initial research on its ingredients were carried out in the United Kingdom, India and

Malaysia before validation of the clinical trials was undertaken at the University of Western Australia as part of the commercialization of the project.

Why is this a game changer ? Holista Colltech says it dramatically reduces the GI index for all white bread based flour foods including sandwich bread, biscuits, pizzas and muffins.

The scientific study confirms that white bread mixed with Holista's proprietary GI Lite formula (extracts of okra also known as ladies' fingers) dhal / lentils, barley and fenugreek) and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean label white bread.

How will this be beneficial ? The company states public health experts have long commented on a sharp rise in consumption of products made from white flour, is leading to a potential health epidemic problem known as "metabolic syndrome", which is characterized by obesity, diabetes and heart disease.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise in the level of blood glucose, and subsequently, of insulin levels. Experts accept peaks in insulin are directly related to obesity, Type 2 diabetes and increased risk of heart disease.

In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose.

Holista Chairman and Ceo, Dr. Rajen. Marnicka, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Veripan Chairman, Mr. Meiert J.Grootes, said "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Holista and Veripan will jointly distribute the PANATURA® GI which will allow the launch of the world's first clean – label low GI White Bread.

Australia will be targeted first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD \$170 Billion. PANATURA® GI will only incur a marginal increase to the cost of production and the ingredients will comprise approximately 5 -7% of the total flour mix.

At the end of trading on Australian Stock Exchange, Holista Colltech (ASX CODE: HCT) shares closed at 21.5 cents, up 168.75% for the day.

COMUNICADO: Holista y Veripan anuncian la fórmula para producir pan blanco de etiquetado limpio con el índice glucémico más bajo

• -- Holista, compañía que cotiza en ASX, y Veripan, el especialista suizo en ingredientes de panadería, anuncian las fórmulas para producir pan blanco de etiquetado limpio con el índice glucémico (GI) más bajo PERTH, Australia, KUALA LUMPUR, Malasia y ZÚRICH, 12 de enero de 2016 /PRNewswire/ --La australiana Holista CollTech Limited [<http://www.holistaco.com/>] ha anunciado hoy una revolución científica global, validada por una Universidad líder en Sydney, una combinación de ingredientes naturales que reduce significativamente el alto azúcar sanguíneo causado por consumir pan blanco con otros productos de panadería.

13/01/2016 01:17

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PERTH, Australia, KUALA LUMPUR, Malasia y ZÚRICH, 12 de enero de 2016 /PRNewswire/ --La australiana Holista CollTech Limited [<http://www.holistaco.com/>] ha anunciado hoy una revolución científica global, validada por una Universidad líder en Sydney, una combinación de ingredientes naturales que reduce significativamente el alto azúcar sanguíneo causado por consumir pan blanco con otros productos de panadería.

La Universidad realizó el estudio clínico final en diciembre de 2015 junto con la firma de biotecnología Holista y Veripan AG [<http://veripan.com/>], con sede en Suiza, el mayor proveedor independiente europeo de ingredientes de panadería especializada.

El estudio confirma que el pan blanco combinado con la fórmula GI Lite patentada de Holista - hecha de extractos de quimbombó (o ladies' fingers), dahl (lentejas), cebada y fenogreco - y la masa fermentada natural de Veripan PANATURA® [<http://www.panatura.com/>] registró una lectura del Índice Glucémico (GI) de 53, el nivel más bajo logrado por un pan blanco de etiquetado limpio.

Holista y Veripan distribuirán conjuntamente PANATURA® GI, lo que permitirá a los clientes lanzar el primer pan blanco de bajo GI de etiquetado limpio o "pan diabético" del mundo. Las dos compañías se dirigirán primero a Australia, seguida de Europa, Norteamérica, China, la India y el resto de Asia. El mercado del pan blanco global está valorado en 170.000 millones de dólares estadounidenses.

PANATURA® GI solo aumentará los costes de producción marginalmente y formará aproximadamente entre el 5 y el 7% de la fórmula final.

Según los expertos en salud pública, el creciente consumo de productos basados en harina blanca está conduciendo a una epidemia de "síndrome metabólico", caracterizada por la obesidad, diabetes y enfermedad coronaria.

El GI es un indicador de la capacidad de los diferentes alimentos con carbohidratos para aumentar la glucosa en sangre. Los valores de GI se miden utilizando métodos como ensayos clínicos, que solo se proporcionan por investigadores en nutrición selectos en todo el mundo.

Dato' Dr. Rajen Marnicka, presidente y consejero delegado de Holista, dijo: "Esta es una importante revolución en un momento de creciente preocupación en torno al alto azúcar sanguíneo causado por el mayor consumo de alimentos procesados, como pan, pizzas y fideos. Ahora, por primera vez, los consumidores pueden tomar decisiones más sanas que no comprometen el sabor o la calidad".

Meiert J. Grootes, presidente de Veripan, dijo: "Como expertos en la industria bancaria, puedo decir con convicción que esto es lo mejor desde el pan de molde. Con la experiencia de Holista y nuestras redes empresariales, pretendemos poner este revolucionario ingrediente a disposición de los fabricantes de alimentos de todo el mundo".

English Translation:

PRESS: Holistic and Veripan announce the formula to produce clean white bread labeled with lower glycemic index

- Holistic, ASX listed company and Veripan, the Swiss specialist bakery ingredients, announced the formulas to produce clean white bread labeled with the glycemic index (GI) lower

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University final clinical study conducted in December 2015 with the signing of biotechnology holistic and Veripan AG [<http://veripan.com/>], based in Switzerland, Europe's largest independent provider of specialized bakery ingredients.

The study confirms that white bread combined with patented formula GI Holistic Lite - made from extracts of okra (or ladies' fingers), dahl (lentils), barley and fenugreek - and natural sourdough Veripan PANATURA® [<http://www.panatura.com/>] recorded a reading of the glycemic index (GI) of 53, the lowest level achieved by a white clean label bread.

Holistic and distributed jointly Veripan PANATURA® GI, which allow customers to launch the first low GI white bread or clean-label "diabetic bread" of the world. The two companies will first head to Australia, followed by Europe, North America, China, India and the rest of Asia. The white bread global market is valued at US \$ 170,000 million.

PANATURA® GI will only increase production costs marginally and form approximately between 5 and 7% of the final formula.

According to public health experts, the growing consumption of white flour based products is leading to an epidemic of "metabolic syndrome", characterized by obesity, diabetes and heart disease.

The GI is an indicator of the ability of different carbohydrate foods to increase blood glucose. GI values are measured using methods as clinical trials, which are provided only in selected nutrition researchers worldwide.

Dato 'Dr. Rajen Marnicka, president and CEO of Holistic, said: "This is a major revolution in a time of growing concern about the high blood sugar caused by increased consumption of processed foods such as bread, pizzas and pasta. Now, for the first time, consumers can make healthier choices that do not compromise the taste or quality. "

Meiert J. Grootes, Veripan president, said: "As experts in the banking industry, I can say with conviction that this is the best thing since sliced bread With Holistic experience and our business networks, we intend to put this revolutionary ingredient. provision of food manufacturers worldwide. "



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ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

Tuesday, January 12, 2016 General News   

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ --Australian-listed **Holista CollTech Limited** (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula -- made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek -- and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."



Holista与瑞士烘焙原料专家联手宣布重大突破配方

2016-01-12 14:01

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-用最低的血糖指数 (GI) 生产清洁标签白面包 --- 澳大利亚证券交易所上市公司Holista与瑞士烘焙原料专家 Veripan共同开发PANATURA® GI, 融合专利酵母与秋葵, 扁豆, 大麦和葫芦巴的专利配方。针对所有白面粉类食物, 如三明治、松饼和饼干, 该创新能显著降低GI

珀斯、苏黎世和吉隆坡2016年1月12日电 // --澳大利亚证券交易所上市公司 Holista CollTech Limited 今日宣布一项全球性的已通过澳大利亚著名大学的验证的科学突破, 通过一系列天然成分的混合配方, 可以显著降低因为摄入白面包和其他烘焙食品而升高的血糖水平。

本次圆满的原料临床研究于2015年12月在悉尼大学进行, 由生物科技公司 Holista 和瑞士 Veripan AG 联手进行。Veripan AG 是欧洲最大的特种烘焙原料独立供应商。

在宣布研究结果时, Holista 表示有科学依据的研究证实, 混合有 Holista 独有 GI Lite 配方和 Veripan的天然酵母 PANATURA® 的白面包, 可以达到GI读数53, 是全球清洁标签白面包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麦和葫芦巴的提取物。

目前, 世界各地只有少数营养学研究组织提供合法的测试服务。过去10多年间, 悉尼大学一直处于GI研究的前沿, 已经为2500多种食物测定了GI值。

继科学认证, Holista 和 Veripan 表示, 他们将联手发布 PANATURA® GI, 这将帮助他们的客户推出世界上首款干净标签的低 GI 白面包。这两家公司将先针对澳大利亚市场, 随后是欧洲、北美、中国、印度和其余亚洲国家。根据市场调查, 全球白面包市场价值为1700亿美元。

公共卫生专家一致认为, 由白面粉制成的产品消费正在急剧上升, 人们面临着一个潜在的被称为“代谢综合征”的健康流行病, 特征为肥胖、糖尿病和心脏疾病。

GI 是一项针对含有碳水化合物食物在两小时内提高血糖能力的指标。食物的 GI 值是通过有效的科学方法来进行测定的, 比如临床试验测定, 它无法通过观察食物的成分来进行猜测。

GI 得分高的食物含有可快速消化的碳水化合物, 可以触发血糖水平的大幅上涨和下跌, 随后就是胰岛素水平的上涨和下跌。专家们广泛接受胰岛素的高峰跟肥胖、2型糖尿病有直接关系, 还有造成心脏疾病的风险。与之相反, GI 得分低的食物含有可缓慢消化的碳水化合物, 产生一个渐进的、相对角度的血糖水平上升, 从而影响到胰岛素的水平。

Holista 董事兼首席执行官拿督 Rajen. Marnicka 博士说: “随着人们对于加工食品摄入的增加, 比如面包、披萨和面条, 人们对血糖水平上升的担忧也日渐加深, 这是一个食品科学领域的重大突破。面粉产品的消费者们现在可以做出更为健康的选择, 而无需在口感或质量上作出妥协。”

Veripan 的主席 Meiert J. Grootes 先生说: “这是继切片面包之后的最好发现。这将为全球食品行业创造显著机会, 特别是针对健康和清洁标签烘焙产品。Holista 的专业知识, 配上我司的业务网络, 我们准备向全球的食品生产商提供这种革命性的原料。”

曾在美国担任副外科总医师的 Roscoe Moore 博士, 现在是 Holista 美国分部 LiteFoods Inc 的可学顾问, 他说: “研究发现, 面包摄入的增加会提高肥胖和糖尿病的发病几率。悉尼大学的这些研究结果为Holista对清洁与良好碳水化合物的促进, 铺平了前进的道路。”

更多详情, 请登陆PANATURA® GI: www.low-gi.net。

English Translation:

Holista and Swiss Bakery Ingredients Specialist Announce Major Breakthrough Formulae

To Produce Clean-Label White Bread With Lowest Glycemic Index (GI). ASX-listed Holista and Swiss bakery ingredients specialist Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

Perth / Zürich / Kuala Lumpur /, 12 January 2016 /PR Newswire/ - Australia Securities Exchange-listed Holista CollTech Limited announced today a global scientific breakthrough, validated by a leading Australian university, from a mix of natural ingredients that can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The successful clinical study on the ingredients was carried out at University of Sydney in December 2015, together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

Announcing the findings, Holista said the scientifically-based study confirms that white bread mixed with Holista's proprietary GI Lite formulae – made from extracts of okra, dhal, barley and fenugreek – and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

Public health experts agree that we are witnessing a sharp rise in consumption of products made from white flour and face a potential health epidemic problem known as "metabolic syndrome" which is characterized by obesity, diabetes and heart disease.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose within 2 hours. . The GI values of foods are measured using valid scientific methods such as clinical trials and cannot be guessed at by looking at the composition of the food.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs."

For more information on PANATURA® GI: www.low-gi.ne.



ASX-LISTED HOLISTA AND SWISS BAKERY INGREDIENTS SPECIALIST VERIPAN ANNOUNCE BREAKTHROUGH FORMULAE TO PRODUCE CLEAN-LABEL WHITE BREAD WITH LOWEST GLYCEMIC INDEX (GI)

- Australian-listed Holista CollTech Limited (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood ...

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Holista and Veripan Produce Lowest GI White Bread Ever

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13 Jan 2016 --- Holista CollTech Limited announced a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces blood sugar levels caused by consuming white bread and other baked products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula – made from extracts of okra, lentils, barley and fenugreek – and Veripan's natural sourdough PANATURA, recorded a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide by any clean-label white bread.

Legitimate testing services are currently only provided by a few nutrition research groups worldwide. The Australian University's research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Holista and Veripan will jointly distribute PANATURA GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion. PANATURA GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease. GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Foods with a high GI score contain rapidly digested carbohydrates, which trigger a large and rapid rise in the levels of blood glucose and insulin. Experts believe that peaks in insulin levels are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low-GI foods contain slowly digested carbohydrates, which produce a gradual, relatively low rise in blood glucose and insulin levels.

Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science at a time of growing concerns surrounding high blood sugar, due to increased consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."

Dr. Roscoe Moore, former Assistant Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said: "The findings of this research come at a time of increasing bread consumption, which is leading to greater threats of obesity and diabetes. The research findings of this leading Australian university pave the way for Holista to promote clean, good carbs."



ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)



Tuesday, 12 January 2016 (4 hours ago)

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12,2016 /PRNewswire/ – Australian-listed Holista CollTech Limited (ASX: HCT) announced today a global scientific breakthrough, validated b...

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Holista CollTech cracks formula to produce white bread with low GI level

PROACTIVE INVESTORS

Tuesday, 12 January 2016 (3 hours ago)

Australian biotechnology company, Holista Colltech (ASX:HCT) has confirmed that a mix of natural ingredients has been shown to significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

A clinical study on the ingredients was carried out at a leading Australian university in December 2015, with Hollista's proprietary GI Lite formulae and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose.

A high GI score contain rapidly digested carbohydrates that can trigger a large and rapid rise in the level of blood glucose and potentially the insulin level.

Switzerland-based Veripan AG is Europe's largest independent supplier of specialty bakery ingredients.

The GI formulae, made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – and Veripan's natural sourdough PANATURA® provided the breakthrough.

The Australian university research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Holista and Veripan will jointly distribute the PANATURA® GI which is believed to be the world's first clean-label low GI White Bread.

Using PANATURA® GI is expected to add a marginal increase to the cost of production and the ingredients will comprise approximately 5-7% of the total flour mix.

The global white bread market is worth an estimated US\$170 billion. Rollout will be in Australia first followed by Europe, North America China, India and the rest of Asia.

Overall, the results are highly promising for Hollista given the propensity for white bread consumption in western countries as well as the desire for healthier diets.

澳大利亞證券交易所上市公司Holista與瑞士烘焙原料專家Veripan聯手宣佈重大突破配方，用最低的血糖指數（GI）生產清潔標籤白麵包

Holista與Veripan共同開發PANATURAR GI，融合專利酵母與秋葵、扁豆、大麥和胡蘆巴的專利配方。針對所有白麵粉類食物，如三明治、鬆餅和餅乾，該創新能顯著降低GI

珀斯、蘇黎世和吉隆坡2016年1月12日電 /美通社/ -- 澳大利亞證券交易所上市公司 Holista CollTech Limited 今日宣佈一項全球性的已通過澳大利亞著名大學的驗證的科學突破，通過一系列天然成分的混合配方，可以顯著降低因為攝入白麵包和其他烘焙食品而升高的血糖水平。

本次圓滿的原料臨床研究於2015年12月在悉尼大學進行，由生物科技公司 Holista 和瑞士 Veripan AG 聯手進行。Veripan AG 是歐洲最大的特種烘焙原料獨立供應商。

在宣佈研究結果時，Holista 表示有科學依據的研究證實，混合有 Holista 獨有 GI Lite 配方和Veripan的天然酵母 PANATURAR 的白麵包，可以達到GI讀數53，是全球清潔標籤白麵包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麥和胡蘆巴的提取物。

目前，世界各地只有少數營養學研究組織提供合法的測試服務。過去10多年間，悉尼大學一直處於GI研究的前沿，已經為2500多種食物測定了GI值。

繼科學認證，Holista 和 Veripan 表示，他們將聯手發佈 PANATURAR GI，這將幫助他們的客戶推出世界上首款乾淨標籤的低GI白麵包。這兩家公司將先針對澳大利亞市場，隨後是歐洲、北美、中國、印度和其餘亞洲國家。根據市場調查，全球白麵包市場價值為1700億美元。

公共衛生專家一致認為，由白麵粉製成的產品消費正在急劇上升，人們面臨著一個潛在的被稱為「代謝綜合征」的健康流行病，特徵為肥胖、糖尿病和心臟疾病。

GI 是一項針對含有碳水化合物食物在兩小時內提高血糖能力的指標。食物的 GI 值是通過有效的科學方法來進行測定的，比如臨床試驗測定，它無法通過觀察食物的成分來進行猜測。

GI 得分高的食物含有可快速消化的碳水化合物，可以觸發血糖水平的大幅上漲和下跌，隨後就是胰島素水平的上漲和下跌。專家們廣泛接受胰島素的高峰跟肥胖、2型糖尿病有直接關係，還有造成心臟疾病的風險。與之相反，GI 得分低的食物含有可緩慢消化的碳水化合物，產生一個漸進的、相對角度的血糖水平上升，從而影響到胰島素的水平。

Holista 董事兼首席執行官拿督 Rajen. Marnicka 博士說：「隨著人們對於加工食品攝入的增加，比如麵包、披薩和麵條，人們對血糖水平上升的擔憂也日漸加深，這是一個食品科學領域的重大突破。麵粉產品的消費者們現在可以做出更為健康的選擇，而無需在口感或質量上作出妥協。」

Veripan 的主席 Meiert J. Grootes 先生說：「這是繼切片麵包之後的最好發現。這將為全球食品行業創造顯著機會，特別是針對健康和清潔標籤烘焙產品。Holista 的專業知識，配上我司的業務網絡，我們準備向全球的食品生產商提供這種革命性的原料。」

曾在美國擔任副外科總醫師的 Roscoe Moore 博士，現在是 Holista 美國分部 LiteFoods Inc 的可學顧問，他說：「研究發現，麵包攝入的增加會提高肥胖和糖尿病的發病幾率。悉尼大學的這些研究結果為Holista對清潔與良好碳水化合物的促進，鋪平了前進的道路。」

更多詳情，請登陸PANATURAR GI：www.low-gi.net。

English Translation:

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Holista and Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

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Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

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Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs."

For more information on PANATURA® GI: www.low-gi.ne.



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ASX genoteerd Holista en Zwitserse bakkerij-ingrediëntenspecialist Veripan: doorbraak in formules voor het produceren van clean label witbrood met laagste glycemische index (GI)

PERTH, Australië, KUALA LUMPUR, Maleisië en ZURICH, 12 januari 2016 /PRNewswire/ -- Het Australische beursgenoteerde bedrijf **Holista CollTech Limited** (ASX: HCT) maakte vandaag een mondiale wetenschappelijke doorbraak bekend, gevalideerd door een toonaangevende universiteit in Sydney. Het gaat om een mengsel van natuurlijke ingrediënten dat een hoge bloedsuikerspiegel, veroorzaakt door het consumeren van witbrood en andere bakkerijproducten, aanzienlijk vermindert.

De universiteit verrichtte de laatste klinische studie in december 2015 samen met het in Zwitserland gevestigde biotechnologische bedrijf **Veripan AG**, Europa's grootste onafhankelijke leverancier van gespecialiseerde bakkerij-ingrediënten.

De studie bevestigt dat witbrood vermengd met Holista's gepatenteerde GI Lite formule – gemaakt van okra-, dhal- (linzen), gerst- en fenegriekextracten – en Veripan's natuurlijke zuurdesem **PANATURA®** een waarde van 53 heeft op de glycemische index (GI), het laagste niveau dat wereldwijd ooit is bereikt door een clean label witbrood.

Holista en Veripan zullen **PANATURA® GI** gezamenlijk distribueren en cliënten zo in staat stellen om 's werelds eerste clean label laag-GI witbrood, of "diabetesbrood", op de markt te brengen. De twee bedrijven zullen zich als eerst richten op Australië, gevolgd door Europa, Noord-Amerika, China, India en de rest van Azië. De mondiale markt voor witbrood is US\$ 170 miljard waard.

PANATURA® GI zorgt voor slechts een marginale stijging in productiekosten en maakt ongeveer 5 a 7% uit van de uiteindelijke formule.

Volgens experts in volksgezondheid zorgt de toenemende consumptie van op witte bloem-gebaseerde producten voor een "metabool syndroom"-epidemie, gekenmerkt door overgewicht, diabetes en hartziekten.

GI is een indicator van verschillende koolhydraat bevattende voedingsmiddelen die kunnen zorgen voor een verhoogde bloedsuikerspiegel. GI-waarden worden onder meer gemeten door middel van klinische studies die door slechts enkele voedingsonderzoekers wereldwijd worden uitgevoerd.

"Dit is een grote doorbraak op een moment van toenemende bezorgdheid omtrent hoge bloedsuikerspiegel door toegenomen consumptie van verwerkt voedsel, waaronder brood, pizza en noedels", aldus Dato' Dr. Rajen Marnicka, Voorzitter en CEO van Holista. "Nu kunnen consumenten, voor het eerst, gezondere keuzes maken die niet ten koste gaan van smaak of kwaliteit."

Mr. Meiert J. Grootes, Voorzitter van Veripan, licht toe: "Als een expert in de bakkerijbranche kan ik met overtuiging zeggen dat dit de beste uitvinding is sinds het gesneden brood. Met de expertise van Holista en onze zakelijke netwerken willen we dit revolutionaire ingrediënt beschikbaar maken voor voedselproducenten wereldwijd."



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ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ -- Australian-listed [Holista CollTech Limited](#) (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based [Veripan AG](#), Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula -- made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek -- and Veripan's natural sourdough [PANATURA®](#) recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."

Holista与瑞士烘焙原料专家联手宣布重大突破配方

2016-01-12 13:46



-用最低的血糖指数 (GI) 生产清洁标签白面包

-- 澳大利亚证券交易所上市公司Holista与瑞士烘焙原料专家Veripan 共同开发

PANATURA® GI, 融合专利酵母与秋葵, 扁豆, 大麦和胡芦巴的专利配方。针对所有白面粉类食物, 如三明治、松饼和饼干, 该创新能显著降低GI

珀斯、苏黎世和吉隆坡2016年1月12日电 /美通社/ --澳大利亚证券交易所上市公司 Holista CollTech Limited 今日宣布一项全球性的已通过澳大利亚著名大学的验证的科学突破, 通过一系列天然成分的混合配方, 可以显著降低因为摄入白面包和其他烘焙食品而升高的血糖水平。

本次圆满的原料临床研究于2015年12月在悉尼大学进行, 由生物科技公司 Holista 和瑞士 Veripan AG 联手进行。Veripan AG 是欧洲最大的特种烘焙原料独立供应商。

在宣布研究结果时, Holista 表示有科学依据的研究证实, 混合有 Holista 独有 GI Lite 配方和 Veripan的天然酵母 PANATURA® 的白面包, 可以达到GI读数53, 是全球清洁标签白面包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麦和胡芦巴的提取物。

目前, 世界各地只有少数营养学研究组织提供合法的测试服务。过去10多年间, 悉尼大学一直处于GI研究的前沿, 已经为2500多种食物测定了GI值。

澳大利亚证券交易所上市公司 Holista CollTech Limited 今日宣布一项全球性的已通过澳大利亚著名大学的验证的科学突破, 通过一系列天然成分的混合配方, 可以显著降低因为摄入白面包和其他烘焙食品而升高的血糖水平。

继科学认证, Holista 和 Veripan 表示, 他们将联手发布 PANATURA® GI, 这将帮助他们的客户推出世界上首款干净标签的低 GI 白面包。这两家公司将先针对澳大利亚市场, 随后是欧洲、北美、中国、印度和其余亚洲国家。根据市场调查, 全球白面包市场价值为1700亿美元。

公共卫生专家一致认为, 由白面粉制成的产品消费正在急剧上升, 人们面临着一个潜在的被称为“代谢综合征”的健康流行病, 特征为肥胖、糖尿病和心脏疾病。

GI 是一项针对含有碳水化合物食物在两小时内提高血糖能力的指标。食物的 GI 值是通过有效的科学方法来进行测定的, 比如临床试验测定, 它无法通过观察食物的成分来进行猜测。

GI 得分高的食物含有可快速消化的碳水化合物, 可以触发血糖水平的大幅上涨和下跌, 随后就是胰岛素水平的上涨和下跌。专家们广泛接受胰岛素的高峰跟肥胖、2型糖尿病有直接关系, 还有造成心脏疾病的风险。与之相反, GI 得分低的食物含有可缓慢消化的碳水化合物, 产生一个渐进的、相对角度的血糖水平上升, 从而影响到胰岛素的水平。

Holista 董事兼首席执行官拿督 Rajen. Marnicka 博士说: “随着人们对于加工食品摄入的增加, 比如面包、披萨和面条, 人们对血糖水平上升的担忧也日渐加深, 这是一个食品科学领域的重大突破。面粉产品的消费者们现在可以做出更为健康的选择, 而无需在口感或质量上作出妥协。”

Veripan 的主席 Meiert J. Grootes 先生说：“这是继切片面包之后的最好发现。这将为全球食品行业创造显著机会，特别是针对健康和清洁标签烘焙产品。Holista 的专业知识，配上我司的业务网络，我们准备向全球的食品生产商提供这种革命性的原料。”

曾在美国担任副外科总医师的 Roscoe Moore 博士，现在是 Holista 美国分部 LiteFoods Inc 的可学顾问，他说：“研究发现，面包摄入的增加会提高肥胖和糖尿病的发病几率。悉尼大学的这些研究结果为 Holista 对清洁与良好碳水化合物的促进，铺平了前进的道路。”

更多详情，请登陆 PANATURA® GI: www.low-gi.net。

English Translation:

Holista and Swiss Bakery Ingredients Specialist Announce Major Breakthrough Formulae

- To Produce Clean-Label White Bread With Lowest Glycemic Index (GI)
-- ASX-listed Holista and Swiss bakery ingredients specialist Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

Perth / Zürich / Kuala Lumpur /, 12 January 2016 /PR Newswire/ - Australia Securities Exchange-listed Holista CollTech Limited announced today a global scientific breakthrough, validated by a leading Australian university, from a mix of natural ingredients that can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The successful clinical study on the ingredients was carried out at University of Sydney in December 2015, together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

Announcing the findings, Holista said the scientifically-based study confirms that white bread mixed with Holista's proprietary GI Lite formulae – made from extracts of okra, dhal, barley and fenugreek – and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

Public health experts agree that we are witnessing a sharp rise in consumption of products made from white flour and face a potential health epidemic problem known as “metabolic syndrome” which is characterized by obesity, diabetes and heart disease.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose within 2 hours. . The GI values of foods are measured using valid scientific methods such as clinical trials and cannot be guessed at by looking at the composition of the food.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: “This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas

and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality.”

Mr. Meiert J. Grootes, Chairman of Veripan, said: “This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista’s expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world.”

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista’s U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs.”

For more information on PANATURA@ GI: www.low-gi.ne.



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Holista y Veripan anuncian la fórmula para producir pan blanco de etiquetado limpio con el índice glucémico más bajo

Share Español

- Holista, compañía que cotiza en ASX, y Veripan, el especialista suizo en ingredientes de panadería, anuncian las fórmulas para producir pan blanco de etiquetado limpio con el índice glucémico (GI) más bajo

PERTH, Australia, KUALA LUMPUR, Malasia y ZÜRICH, 12 de enero de 2016 /PRNewswire/ --La australiana [Holista CollTech Limited](#) (ASX: HCT) ha anunciado hoy una revolución científica global, validada por una Universidad líder en Sydney, una combinación de ingredientes naturales que reduce significativamente el alto azúcar sanguíneo causado por consumir pan blanco con otros productos de panadería.

La Universidad realizó el estudio clínico final en diciembre de 2015 junto con la firma de biotecnología Holista y [Veripan AG](#), con sede en Suiza, el mayor proveedor independiente europeo de ingredientes de panadería especializada.

El estudio confirma que el pan blanco combinado con la fórmula GI Lite patentada de Holista – hecha de extractos de quimbombó (o ladies' fingers), dahl (lentejas), cebada y fenogreco – y la masa fermentada natural de Veripan [PANATURA®](#) registró una lectura del Índice Glucémico (GI) de 53, el nivel más bajo logrado por un pan blanco de etiquetado limpio.

Holista y Veripan distribuirán conjuntamente PANATURA® GI, lo que permitirá a los clientes lanzar el primer pan blanco de bajo GI de etiquetado limpio o "pan diabético" del mundo. Las dos compañías se dirigirán primero a Australia, seguida de Europa, Norteamérica, China, la India y el resto de Asia. El mercado del pan blanco global está valorado en 170.000 millones de dólares estadounidenses.

PANATURA® GI solo aumentará los costes de producción marginalmente y formará aproximadamente entre el 5 y el 7% de la fórmula final.

Según los expertos en salud pública, el creciente consumo de productos basados en harina blanca está conduciendo a una epidemia de "síndrome metabólico", caracterizada por la obesidad, diabetes y enfermedad coronaria.

El GI es un indicador de la capacidad de los diferentes alimentos con carbohidratos para aumentar la glucosa en sangre. Los valores de GI se miden utilizando métodos como ensayos clínicos, que solo se proporcionan por investigadores en nutrición selectos en todo el mundo.

Dato' Dr. Rajen Marnicka, presidente y consejero delegado de Holista, dijo: "Esta es una importante revolución en un momento de creciente preocupación en torno al alto azúcar sanguíneo causado por el mayor consumo de alimentos procesados, como pan, pizzas y fideos. Ahora, por primera vez, los consumidores pueden tomar decisiones más sanas que no comprometen el sabor o la calidad".

Meiert J. Grootes, presidente de Veripan, dijo: "Como expertos en la industria bancaria, puedo decir con convicción que esto es lo mejor desde el pan de molde. Con la experiencia de Holista y nuestras redes empresariales, pretendemos poner este revolucionario ingrediente a disposición de los fabricantes de alimentos de todo el mundo".

English translation:

Holistic and Veripan announce the formula to produce clean white bread labeled with lower glycemic index

- Holistic, ASX listed company and Veripan, the Swiss specialist bakery ingredients, announced the formulas to produce clean white bread labeled with the glycemic index (GI) lower

PERTH, Australia , KUALA LUMPUR , Malaysia and ZURICH, January 12, 2016 / PRNewswire / --The Australian Holistic CollTech Limited (ASX: HCT) announced a global scientific revolution, validated by a leading university today in Sydney , a combination of natural ingredients that significantly reduce high blood sugar caused by eating white bread and other bakery products.

University final clinical study conducted in December 2015 with the signing of biotechnology holistic and Veripan AG , based in Switzerland, Europe's largest independent provider of specialized bakery ingredients.

The study confirms that white bread combined with patented formula GI Holistic Lite - made from extracts of okra (or ladies' fingers), dahl (lentils), barley and fenugreek - and natural sourdough Veripan PANATURA® recorded a reading the glycemic index (GI) of 53, the lowest level achieved by a white clean label bread.

Holistic and distributed jointly Veripan PANATURA® GI, which allow customers to launch the first low GI white bread or clean-label "diabetic bread" of the world. The two companies will first head to Australia , followed by Europe, North America, China , the India and the rest of Asia . The white bread global market is valued at US \$ 170,000 million.

PANATURA® GI will only increase production costs marginally and form approximately between 5 and 7% of the final formula.

According to public health experts, the growing consumption of white flour based products is leading to an epidemic of "metabolic syndrome", characterized by obesity, diabetes and heart disease.

The GI is an indicator of the ability of different carbohydrate foods to increase blood glucose. GI values are measured using methods as clinical trials, which are provided only in selected nutrition researchers worldwide.

Dato 'Dr. Rajen Marnicka , president and CEO of Holistic, said: "This is a major revolution in a time of growing concern about the high blood sugar caused by increased consumption of processed foods such as bread, pizzas and pasta. Now, for the first time, consumers can make healthier choices that do not compromise the taste or quality. "

Meiert J. Grootes, Veripan president, said: "As experts in the banking industry, I can say with conviction that this is the best thing since sliced bread With Holistic experience and our business networks, we intend to put this revolutionary ingredient. provision of food manufacturers worldwide. "

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Cabinet okays farmers' premium of up to 2% for foodgrains and oilseeds crops and up to 5% for horticultural and cotton crops under the scheme.

Press Release

Source: **Holista Coltech**

Category: **General**

ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glyc

12/01/2016

ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ - Australian-listed Holista ColITech Limited (<http://www.holistaco.com>) (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG (<http://veripan.com/>), Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula - made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek - and Veripan's natural sourdough PANATURA® (<http://www.panatura.com/>) recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."

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Holista CollTech cracks formula to produce white bread with low GI level

Tuesday, January 12, 2016



Australian biotechnology company, **Holista Colltech (ASX:HCT)** has confirmed that a mix of natural ingredients has been shown to significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

A clinical study on the ingredients was carried out at a leading Australian university in December 2015, with Hollista's proprietary GI Lite formulae and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose.

A high GI score contain rapidly digested carbohydrates that can trigger a large and rapid rise in the level of blood glucose and potentially the insulin level.

Switzerland-based Veripan AG is Europe's largest independent supplier of specialty bakery ingredients.

The GI formulae, made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – and Veripan's natural sourdough PANATURA® provided the breakthrough.

The Australian university research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Holista and Veripan will jointly distribute the PANATURA® GI which is believed to be the world's first clean-label low GI White Bread.

Using PANATURA® GI is expected to add a marginal increase to the cost of production and the ingredients will comprise approximately 5-7% of the total flour mix.

The global white bread market is worth an estimated US\$170 billion. Rollout will be in Australia first followed by Europe, North America China, India and the rest of Asia.

Overall, the results are highly promising for Hollista given the propensity for white bread consumption in western countries as well as the desire for healthier diets.

Holista CollTech cracks formula to produce white bread with low GI level

2016-01-12 by Proactive Investors

Australian biotechnology company, Holista Colltech (ASX:HCT) has confirmed that a mix of natural ingredients has been shown to significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

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with Hollista's proprietary GI Lite formulae and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

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Overall, the results are highly promising for Hollista given the propensity for white bread consumption in western countries.

澳大利亞證券交易所上市公司Holista與瑞士烘焙原料專家Veripan聯手宣佈重大突破配方，用最低的血糖指數（GI）生產清潔標籤白麵包

13:47

美通社(亞洲)

Holista與Veripan共同開發PANATURAR GI，融合專利酵母與秋葵、扁豆、大麥和胡蘆巴的專利配方。針對所有白麵粉類食物，如三明治、鬆餅和餅乾，該創新能顯著降低GI

珀斯、蘇黎世和吉隆坡2016年1月12日電 /美通社/ - 澳大利亞證券交易所上市公司 Holista CollTech Limited 今日宣佈一項全球性的已通過澳大利亞著名大學的驗證的科學突破，通過一系列天然成分的混合配方，可以顯著降低因為攝入白麵包和其他烘焙食品而升高的血糖水平。

本次圓滿的原料臨床研究於2015年12月在悉尼大學進行，由生物科技公司 Holista 和瑞士 Veripan AG 聯手進行。Veripan AG 是歐洲最大的特種烘焙原料獨立供應商。

在宣佈研究結果時，Holista 表示有科學依據的研究證實，混合有 Holista 獨有 GI Lite 配方和Veripan的天然酵母 PANATURAR 的白麵包，可以達到GI讀數53，是全球清潔標籤白麵包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麥和胡蘆巴的提取物。

目前，世界各地只有少數營養學研究組織提供合法的測試服務。過去10多年間，悉尼大學一直處於GI研究的前沿，已經為2500多種食物測定了GI值。

繼科學認證，Holista 和 Veripan 表示，他們將聯手發佈 PANATURAR GI，這將幫助他們的客戶推出世界上首款乾淨標籤的低 GI 白麵包。這兩家公司將先針對澳大利亞市場，隨後是歐洲、北美、中國、印度和其餘亞洲國家。根據市場調查，全球白麵包市場價值為1700億美元。

公共衛生專家一致認為，由白麵粉製成的產品消費正在急劇上升，人們面臨著一個潛在的被稱為「代謝綜合症」的健康流行病，特徵為肥胖、糖尿病和心臟疾病。

GI 是一項針對含有碳水化合物食物在兩小時內提高血糖能力的指標。食物的 GI 值是通過有效的科學方法來進行測定的，比如臨床試驗測定，它無法通過觀察食物的成分來進行猜測。

GI 得分高的食物含有可快速消化的碳水化合物，可以觸發血糖水平的大幅上漲和下跌，隨後就是胰島素水平的上漲和下跌。專家們廣泛接受胰島素的高峰跟肥胖、2型糖尿病有直接關係，還有造成心臟疾病的風險。與之相反，GI 得分低的食物含有可緩慢消化的碳水化合物，產生一個漸進的、相對角度的血糖水平上升，從而影響到胰島素的水平。

Holista 董事兼首席執行官拿督 Rajen. Marnicka 博士說：「隨著人們對於加工食品攝入的增加，比如麵包、披薩和麵條，人們對血糖水平上升的擔憂也日漸加深，這是一個食品科學領域的重大突破。麵粉產品的消費者們現在可以做出更為健康的選擇，而無需在口感或質量上作出妥協。」

Veripan 的主席 Meiert J. Grootes 先生說：「這是繼切片麵包之後的最好發現。這將為全球食品行業創造顯著機會，特別是針對健康和清潔標籤烘焙產品。Holista 的專業知識，配上我們的業務網絡，我們準備向全球的食品生產商提供這種革命性的原料。」

曾在美國擔任副外科總醫師的 Roscoe Moore 博士，現在是 Holista 美國分部 LiteFoods Inc 的可學顧問，他說：「研究發現，麵包攝入的增加會提高肥胖和糖尿病的發病幾率。悉尼大學的這些研究結果為Holista對清潔與良好碳水化合物的促進，鋪平了前進的道路。」

更多詳情，請登陸PANATURAR GI：www.low-gi.net。

English Translation:

Holista and Swiss Bakery Ingredients Specialist Announce Major Breakthrough Formulae To Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

ASX-listed Holista and Swiss bakery ingredients specialist Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

Perth / Zürich / Kuala Lumpur /, 12 January 2016 /PR Newswire/ - Australia Securities Exchange-listed Holista CollTech Limited announced today a global scientific breakthrough, validated by a leading Australian university, from a mix of natural ingredients that can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The successful clinical study on the ingredients was carried out at University of Sydney in December 2015, together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

Announcing the findings, Holista said the scientifically-based study confirms that white bread mixed with Holista's proprietary GI Lite formulae – made from extracts of okra, dhal, barley and fenugreek – and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

Public health experts agree that we are witnessing a sharp rise in consumption of products made from white flour and face a potential health epidemic problem known as "metabolic syndrome" which is characterized by obesity, diabetes and heart disease.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose within 2 hours. . The GI values of foods are measured using valid scientific methods such as clinical trials and cannot be guessed at by looking at the composition of the food.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs."

For more information on PANATURA® GI: www.low-gi.ne.

Holista与瑞士烘焙原料专家联手宣布重大突破配方

2016年01月12日 13:46 编辑：经理人网编辑

暂无评论

用最低的血糖指数 (GI) 生产清洁标签白面包

-- 澳大利亚证券交易所上市公司Holista与瑞士烘焙原料专家Veripan共同开发 PANATURA® GI，融合专利酵母与秋葵，扁豆，大麦和胡芦巴的专利配方。针对所有白面粉类食物，如三明治、松饼和饼干，该创新能显著降低GI

珀斯、苏黎世和吉隆坡2016年1月12日电 /美通社/ --澳大利亚证券交易所上市公司 Holista CollTech Limited 今日宣布一项全球性的已通过澳大利亚著名大学的验证的科学突破，通过一系列天然成分的混合配方，可以显著降低因为摄入白面包和其他烘焙食品而升高的血糖水平。

本次圆满的原料临床研究于2015年12月在悉尼大学进行，由生物科技公司 Holista 和瑞士 Veripan AG 联手进行。Veripan AG 是欧洲最大的特种烘焙原料独立供应商。

在宣布研究结果时，Holista 表示有科学依据的研究证实，混合有 Holista 独有 GI Lite 配方和Veripan的天然酵母 PANATURA® 的白面包，可以达到GI读数53，是全球清洁标签白面包的最低水平。GI Lite 配方中含有秋葵、扁豆、大麦和胡芦巴的提取物。

目前，世界各地只有少数营养学研究组织提供合法的测试服务。过去10多年间，悉尼大学一直处于GI研究的前沿，已经为2500多种食物测定了GI值。

继科学认证，Holista 和 Veripan 表示，他们将联手发布 PANATURA® GI，这将帮助他们的客户推出世界上首款干净标签的低 GI 白面包。这两家公司将先针对澳大利亚市场，随后是欧洲、北美、中国、印度和其余亚洲国家。根据市场调查，全球白面包市场价值为1700亿美元。

公共卫生专家一致认为，由白面粉制成的产品消费正在急剧上升，人们面临着一个潜在的被称为“代谢综合征”的健康流行病，特征为肥胖、糖尿病和心脏疾病。

GI 是一项针对含有碳水化合物食物在两小时内提高血糖能力的指标。食物的 GI 值是通过有效的科学方法来进行测定的，比如临床试验测定，它无法通过观察食物的成分来进行猜测。

GI 得分高的食物含有可快速消化的碳水化合物，可以触发血糖水平的大幅上涨和下跌，随后就是胰岛素水平的上涨和下跌。专家们广泛接受胰岛素的高峰跟肥胖、2型糖尿病有直接关系，还有造成心脏疾病的风险。与之相反，GI 得分低的食物含有可缓慢消化的碳水化合物，产生一个渐进的、相对角度的血糖水平上升，从而影响到胰岛素的水平。

Holista 董事兼首席执行官拿督 Rajen. Marnicka 博士说：“随着人们对于加工食品摄入的增加，比如面包、披萨和面条，人们对血糖水平上升的担忧也日渐加深，这是一个食品科学领域的重大突破。面粉产品的消费者们现在可以做出更为健康的选择，而无需在口感或质量上作出妥协。”

Veripan 的主席 Meiert J. Grootes 先生说：“这是继切片面包之后的最好发现。这将为全球食品行业创造显著机会，特别是针对健康和清洁标签烘焙产品。Holista 的专业知识，配上我公司的业务网络，我们准备向全球的食品生产商提供这种革命性的原料。”

曾在美国担任副外科总医师的 Roscoe Moore 博士，现在是 Holista 美国分部 LiteFoods Inc 的可学顾问，他说：“研究发现，面包摄入的增加会提高肥胖和糖尿病的发病几率。悉尼大学的这些研究结果为 Holista 对清洁与良好碳水化合物的促进，铺平了前进的道路。”

更多详情，请登陆 PANATURA® GI : www.low-gi.net.

English Translation:

Holista and Swiss Bakery Ingredients Specialist Announce Major Breakthrough Formulae

To Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

-- ASX-listed Holista and Swiss bakery ingredients specialist Veripan to develop PANATURA® GI, a blend of patented sourdough and patented formulae of okra, lentils, barley and fenugreek. The innovation dramatically reduces the GI for all white flour-based foods such as sandwich bread, muffins and biscuit.

Perth / Zürich / Kuala Lumpur /, 12 January 2016 /PR Newswire/ - Australia Securities Exchange-listed Holista CollTech Limited announced today a global scientific breakthrough, validated by a leading Australian university, from a mix of natural ingredients that can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The successful clinical study on the ingredients was carried out at University of Sydney in December 2015, together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

Announcing the findings, Holista said the scientifically-based study confirms that white bread mixed with Holista's proprietary GI Lite formulae – made from extracts of okra, dhal, barley and fenugreek – and Veripan's natural sourdough PANATURA® achieved a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide in a clean-label white bread.

Currently, only a few nutrition research groups around the world provide a legitimate testing service. The University of Sydney has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Following the scientific validation, Holista and Veripan said they will jointly distribute the PANATURA® GI which will allow their clients to launch the world's first clean-label low GI White Bread. The two companies will target Australia first followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth USD17 million according to market research.

Public health experts agree that we are witnessing a sharp rise in consumption of products made from white flour and face a potential health epidemic problem known as “metabolic syndrome” which is characterized by obesity, diabetes and heart disease.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose within 2 hours. . The GI values of foods are measured using valid scientific methods such as clinical trials and cannot be guessed at by looking at the composition of the food.

Foods with a high GI score contain rapidly digested carbohydrates that trigger a large and rapid rise and fall in the level of blood glucose, and subsequently, of the insulin level. Experts widely accept that high peaks in insulin are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low GI foods contain slowly digested carbohydrates which produce a gradual, relatively low rise in the level of blood glucose, and thus, of insulin.

Dato' Dr. Rajen. Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "This is the best thing since sliced bread. It will create significant opportunities for the global food industry, in particular for healthy and clean-label bakery products. With Holista's expertise and our business networks, we intend to make available this revolutionary ingredient to food manufacturers around the world."

Dr. Roscoe Moore, former Deputy Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said the research findings have come at a time of increasing bread consumption which is leading to higher threats of obesity and diabetes. The research findings of the University of Sydney pave the way forward for Holista to promote clean, good carbs."

For more information on PANATURA@ GI: www.low-gi.ne.



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Perth company in 'global white bread breakthrough'

Immacolata Laiolo | 12 Gennaio 2016, 08:08



The Holista Colltech share price soars 170% today

The study confirms that white bread blended with Holista's proprietary GI Lite formula - made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek - and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

The company, which works on developing "natural healthstyle products" announced this morning it had formed a mix of natural ingredients that can "significantly reduce blood sugar levels caused by consuming white bread and other bakery products".

Formerly Colltech, the company merged with Malaysian company Holista in 2010 and has been working on developing "natural healthstyle products" since.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose.

The Australian university research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods. Holista says the global white bread market is worth US\$170 billion - although the company is only aiming at a small part of that market.

The two partners will now jointly distribute the PANATURA GI which will allow the launch of the world's first clean-label low GI white bread.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation. Rollout will be in Australia first followed by Europe, North America China, India and the rest of Asia.



Home-grown formula draws Aussie and UK bread makers' attention

By [Meena Lakshana](#) / The Edge Financial Daily | January 13, 2016 : 9:58 AM MYT

Translated by Google Translator:

This article first appeared in *The Edge Financial Daily*, on January 13, 2016.

KUALA LUMPUR: A home-grown formula for creating healthier white bread is drawing the attention of bread producers and retailers in Australia and the United Kingdom.

[Holista CollTech Ltd](#), a biotechnology company headquartered in Malaysia and listed on the Australian Securities Exchange, and [Veripan AG](#), the largest independent supplier of specialty bakery ingredients based in Europe, have developed a formula for white bread with a very low glycemic index (GI), an indicator of food's effect on a person's blood glucose.

Holista chairman and chief executive officer Datuk Rajen Marnicka said yesterday both companies, which will jointly distribute the product, are targeting for the bread to hit the retail market in Australia this time next year, before moving to Europe, North America, China, India and the rest of Asia. He said Australia is picked as the first market as the Australian public has keen knowledge of low-GI food.

"We are targeting to carve out 0.5% of Australian bread market share within a year of the launch of the product. The Australian bread market is [worth] about A\$2.6 billion (RM7.97 billion)," he said.

Rajen said Veripan is in talks with Malaysian bread companies to produce the product here, but declined to reveal who they are.

He is confident that bread produced with the **Panatura@GI** formula will be able to compete with other major breads in Malaysia, and that it can be priced lower than mass-produced wheatgerm bread.

Veripan chairman Meiert J Grootes said both Veripan and Holista want to collaborate with bread suppliers and retailers to produce bread using the formula, which has already received attention from bread producers in Australia and the UK, he said.

"We are targeting a production of 250,000 loaves per week in the UK," he added. With that, an annual revenue of US\$3 million to US\$4 million could be achieved a year after the product hits the shelves in the UK, said Rajen.

The low-GI formula can produce bread that has about 40% lower sugar content than normal white bread, and is made with Veripan's Panatura natural sourdough starter dough. It uses extracts from okra, dhal, barley and fenugreek, and does not contain preservatives, additives or other enhancers.

Clinical studies showed that the bread recorded a GI of 53, the lowest level ever achieved by any white bread without additives, chemicals and emulsifiers globally, Rajen said.

ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

Business | January 12, 2016

PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ — Australian-listed Holista ColITech Limited (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula – made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a “metabolic syndrome” epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods’ ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato’ Dr. Rajen Marnicka, Chairman and CEO of Holista, said: “This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality.”

Mr. Meiert J. Grootes, Chairman of Veripan, said: “As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista’s expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world.”



The Holista Colltech share price soars 170% today



By [Mike King](#) - January 12, 2016 | More on: [HCT](#)

Holista Colltech Limited (ASX: [HCT](#)) saw its share price rocket up 168.8% to 21.5 cents today, after the company announced a major scientific breakthrough to produce clean-label white bread with the lowest ever reading in the Glycemic Index (GI).

Holista used its proprietary GI Lite formulae – made from extracts of okra, lentils, barley and fenugreek – and partner Veripan’s natural sourdough PANATURA to achieve a Glycemic Index (GI) readin of 53.

Switzerland-based Veripan AG is Europe’s largest independent supplier of specialist bakery ingredients.

Holista says the breakthrough was achieved in a study which was validated by a leading Australian university and can significantly reduce blood sugar levels caused by consuming white bread and other bakery products.

The two partners will now jointly distribute the PANATURA GI which will allow the launch of the world’s first clean-label low GI white bread. Australia will be targeted first, followed by Europe, North America, China, India and the rest of Asia. Holista says the global white bread market is worth US\$170 billion – although the company is only aiming at a small part of that market.

The ability of bakers to reduce the GI in white bread, pizza dough and noodles should mean a lower prevalence of conditions such as obesity, diabetes and heart disease caused by the consumption of high GI score foods.

Chairman of Veripan, Mr Meiert J Grootes quipped, *“This is the best thing since sliced bread.”*



Biotech in 'global breakthrough'

Nick Sas | January 12, 2016, 11:45 am



The GI Lite formulae, made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek, mixed with Veripan's natural sourdough makes the low GI rating

Shares in Perth biotech Holista Colltech have skyrocketed after the company announced a "a global scientific breakthrough" in the GI levels of white bread.

The company, which works on developing "natural healthstyle products" announced this morning it had formed a mix of natural ingredients that can "significantly reduce blood sugar levels caused by consuming white bread and other bakery products".

Holista said the product, called GI, when mixed with a natural sourdough achieved a glycemic index (GI) reading of 53 "the lowest level ever achieved worldwide in a clean-label white bread".

The product has been tested at an unnamed local university, with Switzerland-based Veripan AG, Europe's largest independent supplier of specialty bakery ingredients.

At 11.30am, Hollista Colltech's shares had jumped 20 cents, or 250 per cent, to 28 cents on the back of the news.

Holista said it planned to mix its GI Lite formulae – made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – with and Veripan's natural sourdough called Panatura, which in turn recorded the low GI level.

GI is an indicator of the ability of different types of foods that contain carbohydrate to raise the blood glucose.

Holista chairman and chief executive Dr Rajen Marnicka said it was a "major breakthrough in food science

"Amidst rising concerns of rising blood sugar levels due to consumption of processed foods including bread, pizzas and noodles (consumers) of flour products can now make healthier choices that do not compromise on taste or quality," he said.

Formerly Colltech, the company merged with Malaysian company Holista in 2010 and has been working on developing "natural healthstyle products" since.



ASX-Listed Holista and Swiss Bakery Ingredients Specialist Veripan Announce Breakthrough Formulae to Produce Clean-Label White Bread With Lowest Glycemic Index (GI)

   

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PERTH, Australia, KUALA LUMPUR, Malaysia and ZURICH, Jan. 12, 2016 /PRNewswire/ -- Australian-listed Holista CollTech Limited (ASX: HCT) announced today a global scientific breakthrough, validated by a leading University in Sydney, a blend of natural ingredients that significantly reduces the high blood sugar caused by consuming white bread and other bakery products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula -- made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek -- and Veripan's natural sourdough PANATURA ® recorded a Glycemic Index (GI) reading of 53, the lowest level achieved worldwide by any clean-label white bread.

Holista and Veripan will jointly distribute PANATURA ® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

PANATURA ® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

GI is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough at a time of growing concerns surrounding high blood sugar caused by increased consumption of processed foods including bread, pizzas and noodles. Now, for the first time, consumers can make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."



Holista and Veripan announce formula to produce white bread with lowest glycemic index

ASX-listed Holista and Swiss Bakery ingredients specialist Veripan will develop PANATURA® GI, a blend of sourdough and patented formula of okra, lentils, barley and fenugreek- to produce white bread with lowest glycemic index. The innovation dramatically reduces the GI for white flour-based foods such as sandwich bread, muffins and biscuits.



<http://yhoo.it/1PvCdi2>

Glycemic index (GI) is an indicator of different carbohydrate-containing foods' ability to raise blood glucose. GI values are measured using methods such as clinical trials, which are only provided by select nutrition researchers worldwide.

Foods with a high GI score contain rapidly digested carbohydrates, which trigger a large and rapid rise in the levels of blood glucose and insulin. Experts believe that peaks in insulin levels are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low-GI foods contain slowly digested carbohydrates, which produce a gradual, relatively low rise in blood glucose and insulin levels.

According to public health experts, rising consumption of white flour-based products is leading to a "metabolic syndrome" epidemic, characterised by obesity, diabetes and heart disease.

Recently, Australia Securities Exchange-listed Holista CollTech Limited announced a global scientific breakthrough, validated by a leading University in Sydney- a blend of natural ingredients that significantly reduces blood sugar levels caused by consuming white bread and other baked products.

The University conducted the final clinical study in December 2015 together with biotechnology firm Holista and Switzerland-based Veripan AG, Europe's largest independent supplier of specialty baking ingredients.

The study confirms that white bread blended with Holista's proprietary GI Lite formula – made from extracts of okra (ladies' fingers), dhal (lentils), barley and fenugreek – and Veripan's natural sourdough PANATURA® recorded a Glycemic Index (GI) reading of 53, the lowest level ever achieved worldwide by any clean-label white bread.

Legitimate testing services are currently only provided by a few nutrition research groups worldwide. The Australian University's research team has been at the forefront of GI research for over a decade, and has determined the GI values of more than 2,500 foods.

Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion.

SMELL FRESHER WITH EVERY MOVE
 VS. PREVIOUS REXONA FORMULATION

HOLISTA AND VERIPAN AG TO ANNOUNCE MAJOR BREAKTHROUGH FORMULA TO PRODUCE CLEAN-LABEL WHITE BREAD WITH LOWEST GI

News Hour:

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Holista and Veripan AG to announce major breakthrough formula to produce clean-label white bread With lowest GI

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Holista and Veripan will jointly distribute PANATURA® GI, enabling clients to launch the world's first clean-label low-GI white bread or "diabetic bread". The two companies will target Australia first, followed by Europe, North America, China, India and the rest of Asia. The global white bread market is worth US\$170 billion. PANATURA® GI will only increase production costs marginally and comprise approximately 5-7% of the final formulation.

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Experts believe that peaks in insulin levels are directly related to obesity, Type-2 diabetes and risk of heart disease. In contrast, low-GI foods contain slowly digested carbohydrates, which produce a gradual, relatively low rise in blood glucose and insulin levels.

Dato' Dr. Rajen Marnicka, Chairman and CEO of Holista, said: "This is a major breakthrough in food science at a time of growing concerns surrounding high blood sugar, due to increased consumption of processed foods including bread, pizzas and noodles. Consumers of flour products can now make healthier choices that do not compromise on taste or quality."

Mr. Meiert J. Grootes, Chairman of Veripan, said: "As an expert in the baking industry, I can say with conviction that this is the best thing since sliced bread. With Holista's expertise and our business networks, we intend to make this revolutionary ingredient available to food manufacturers around the world."

Dr. Roscoe Moore, former Assistant Surgeon General of the United States and currently Scientific Advisor of LiteFoods Inc – Holista's U.S. subsidiary – said, "The findings of this research come at a time of increasing bread consumption, which is leading to greater threats of obesity and diabetes. The research findings of this leading Australian university pave the way for Holista to promote clean, good carbs."