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Biotech in 'global breakthrough'

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

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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

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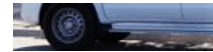


carbohydrate to raise the blood glucose.

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.



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