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Company Announcements Platform
Australian Securities Exchange

Singapore Polytechnic Commences R&D Program to Develop Probiotic Green Seaweed Water Kefir Beverage

Highlights

- **R&D Project to develop an innovative health-fortifying beverage by combining known probiotic benefits of kefir fermentation with the natural dense nutrients of green seaweed**
- **Probiotics support blood sugar management, improve digestion and improve gut microbiome balance and body immune function.**
- **The fermentation process increases bioavailability of seaweed nutrients, making them easier for the human body to absorb.**
- **Focus on a fizzy beverage product with pleasant taste and strong consumer appeal**
- **Science-driven product development whilst achieving outcomes aligned with Traditional Chinese Medicine**
- **R&D program undertaken by Singapore Polytechnic, overseen by Company's R&D consultant**

The Board of BPH Global Ltd (ASX: BP8) (**BPH** or **Company**), is pleased to advise that Singapore Polytechnic (**SG Poly**) has commenced the R&D program for the development of a Probiotic Green Seaweed Water Kefir Beverage.

Managing Director Matthew Leonard said: "BP8 is excited to announce that work has officially commenced on our R&D program in partnership with Singapore Polytechnic to develop a green seaweed-based probiotic beverage. This marks a key milestone in our commitment to delivering innovative, health-focused products rooted in natural, sustainable ingredients. By actively engaging Singapore Polytechnic's advanced research capabilities and technical expertise, we are now moving forward with the development of a functional beverage designed to support blood sugar management and align with the principles of Traditional Chinese Medicine. We are enthusiastic about the progress ahead and the potential of this science-driven collaboration to enhance consumer wellness."

The Company's objectives and business model

On [1 May 2025](#) the Company announced the execution of an outsourcing research and development consultancy agreement with Singapore Polytechnic (**SG Poly**). Pursuant to the agreement, the Company's wholly owned, Singapore-based subsidiary Stemcell United Pte Ltd (**BP8 Singapore**) has engaged SG Poly to provide R&D services to the BP8 Group (**Consulting Agreement**) for the development of a Green Seaweed Water Kefir probiotic drink incorporating ingredients extracted from green seaweed (**Project**). SG Poly's Future Food Lab, part of the Department of Technology,

Innovation and Enterprise, will lead the R&D program under the direction and oversight of the Company's R&D consultant, Gaia Mariculture Pte Ltd (**Gaia**).

A key R&D objective of the Company's seaweed business is to develop consumable products infused with seaweed-derived nutraceuticals aimed at achieving outcomes aligned with Traditional Chinese Medicine.

The goal of this R&D project is to develop an innovative, health-promoting beverage that supports blood sugar management while delivering a pleasant taste and strong market appeal. By combining the well-documented probiotic benefits of kefir fermentation with the nutrient-rich properties of green seaweed, the beverage aims to enhance overall health. Key benefits include improved blood sugar regulation, better digestion, enhanced gut microbiome balance, and strengthened immune function.

The fermentation process also increases the bioavailability of seaweed nutrients, making them more easily absorbed by the human body for maximum health impact.

The development process involves formulating an optimal blend of ingredients and fine-tuning the fermentation process to enhance the beverage's probiotic and anti-hyperglycemic properties. Additionally, the project includes comprehensive shelf-life testing to ensure product safety, stability, and consumer acceptability through microbiological, physicochemical, and sensory analyses.



A Green seaweed sample

The Project's work plan activities and deliverables include:

- Project commencement briefing to participating students;
- Development of research proposal, literature review, and methodology;
- Product formulation and optimisation;
- Physicochemical characterization of the product;
- Milestone updates; and
- Final presentation and assessment

The Project commencement briefing to participating students has been completed and the development of the research proposal, literature review, and methodology is in progress.



Green seaweed ready for blending

About Singapore Polytechnic

Established in 1954, SG Poly is the first polytechnic in Singapore and a leading institution of higher learning renowned for its strong focus on applied learning and industry collaboration. SG Poly offers a wide range of diploma and continuing education programs across disciplines such as engineering, life sciences, information technology, design, and business. SG Poly is committed to innovation and hands-on learning, and supports national priorities in research and development, including food innovation, sustainable technologies, and digital transformation. Its dedicated research centres and laboratories, such as the Future Food Lab, work closely with industry partners to translate scientific research into real-world solutions.

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Authorised for lodgement by the Board of the Company

For further information, please visit our website at www.bp8global.com or contact:

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