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ASX ANNOUNCEMENT

Holista CollTech's Four Additional GI Reducer Formulae Successfully Tested By University of Sydney

Perth/ Kuala Lumpur; 12 December 2016 –Holista CollTech Limited ("Holista" or the "Group") announced that the University of Sydney has successfully tested four additional formulae of its proprietary Glycemic Index ("GI") reducer, PANATURA®GI in white bread. Two recorded even lower readings than Holista's original formula which scored the world's lowest GI of 53.

Clinical trials by the University of Sydney, which has determined the GI values of more than 2,500 foods to date, showed that white bread made with the four different blends of the formula scored readings of 49, 51 and 54 (twice). High-GI foods are rapidly and easily converted to sugar, causing spikes in blood sugar levels that can lead to heart disease, diabetes and obesity over time.

Earlier this year, Australia Securities Exchange-listed Holista partnered VERIPAN AG, a Swiss supplier of speciality bakery ingredients, to make clean-label low-GI bread by combining its formula with the latter's natural sourdough to create PANATURA® GI. When incorporated into flour-based products, PANATURA®GI significantly reduces the GI impact on the human body.

Perth-based Holista and four of Asia Pacific's top flour and bread manufacturers have begun research trials to produce healthier baked products using Holista's GI reducer. Holista recently partnered Wing's, a major North American noodle manufacturer, to develop the world's first low-GI noodles. Holista's formula has also been used successfully to produce low-GI muffins.

Holista's four clean-label variants are cost-effective improvements on its original low-GI formula – made from extracts of okra, lentils, barley and fenugreek – as some of the ingredients may be more expensive than others.

Dr. Rajen Manicka, Chairman and CEO of Holista, said: "The University of Sydney's findings once again validate Holista's track record of producing low-GI formulations that can be used to make much healthier foods. Our low-GI formula has already generated strong interest across the Asia Pacific region, and we are ready to go to market with the new GI reducer blends."



Mr Meiert Grootes, Chairman and CEO of VERIPAN AG, said: “This compelling data gives us the added confidence to bring our product to market at a very competitive price. We are in talks to distribute the GI-reducer to selected global bread manufacturers, and consumers can look forward to seeing first low-GI breads on the shelves by 2017.”

For more information on Holista’s low-GI breakthrough, please visit: www.low-gi.net

Jay Stephenson

COMPANY SECRETARY

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About Holista CollTech Ltd (HCT)

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

Holista, listed on the Australia Securities Exchange, researches, develops, manufactures and markets “health-style” products to address the unmet and growing needs of natural medicine. It is the only company to produce sheep (ovine) collagen using patented extraction methods, and is on track in nanonising and encapsulating liposomes for the ovine collagen. Holista has suite of ingredients that is capable of serving the industry to provide low-GI baked products, low sodium salt, low fat fried foods and low calories sugar without compromise in taste, odor and mouth feel.

For more information on Holista: www.holistaco.com.

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