



PRESS RELEASE

ASX-Listed Holista Retrofits Western Australia Facility To Produce World's First Halal Food-Grade Sheep Collagen For Global Markets

PERTH/KUALA LUMPUR, 21st August 2017 – Australian Securities Exchange-listed Holista CollTech Ltd (“Holista”; ASX:HCT) announced today it has begun a A\$1 million retrofit of its facility in Collie, Western Australia (“W.A.”) to prepare for production of halal-certified food-grade collagen sourced from disease-free Australian sheep.

Holista will install new machinery including membrane filtration units, evaporation equipment and a spray dryer at the 7,800 square feet plant in Collie which is currently producing only cosmetic-grade collagen. The whole process and commissioning will take 3 months.

Following the completion of retrofitting by end November 2017 and “halal” certification the capacity at the Collie plant will be an additional 4 tonnes of food-grade collagen per month, to supplement our 1-2 tonnes of cosmetic grade collagen we currently produce.

Sale of food collagen will commence with a unique collaboration with iGalen a global network marketing company headquartered in San Diego. iGalen source all its bio-pharmaceutical and dietary supplement products exclusively from Holista.

Beyond supplying to iGalen, Holista intends to market food collagen to the food supplement industry. According to the U.K. biotechnology market research group Meticulous Research, the global collagen market is expected to grow at a compounded annual rate of 6.3% from 2015 to reach US\$3.97 billion by 2020. The world largest collagen market is China. Collagen forms a critical component of Traditional Chinese Medicine. It also popular with Chinese people who are resident outside of China.

There are many players in the collagen market but Holista clearly has a differentiated source and patented technology that is unmatched.

Among sources of mammalian collagen (warm blooded like human beings), collagen from sheep does not have the religious or cultural sensitivities compared to collagen from cows or pigs (shunned by certain religious groups). The use of ovine collagen can also avoid the potential of “mad cow” disease or avian diseases (associated with chickens). Australian sheep grade is certified by the U.S. Department of Agriculture to be free from disease.

Speaking before he left for a business trip to iGalen in California this weekend, Holista CEO Dato’ Dr Rajen Manicka said “The retrofit at Collie will be very significant for us. Food-grade collagen made from Australian sheep skins meets a significant gap in the market. We are confident that we will see increased demand from various channels once we commence production following certification. In cosmetics, you use 1 grams of collagen a month. With food, you need 3 – 10-m grams per day. Thus, the potential is tremendous and we have to gear up for this in 2018”

Collagen is the most commonly occurring protein in humans and serves a crucial role in tissues and organs that require the strength and flexibility of collagen such as skin, tendons, bones, and joints. As the body ages, collagen is gradually lost. The bodies’ ability to replace the lost collagen also diminishes with time, making collagen supplements an ideal addition to anti-ageing skin products.

-END OF PRESS RELEASE-



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 nanonizing 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, odour and mouth feel.

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

For further information, please contact:

Corporate Affairs & Business Opportunities

Dato’ Dr. Rajen Manicka: rajen.m@holistaco.com

General Enquiries: enquiries@holistaco.com

Australia

283 Rokeby Road

Subiaco Wa 6008

P: +61 8 6141 3500 ; **F:** +61 8 6141 3599

Malaysia

12th Floor, Amcorp Trade Centre, PJ Tower

No. 18, Persiaran Barat off Jalan Timur

46000 Petaling Jaya, Malaysia

P: +603 7965 2828 ; **F:** + 603 7965 2777

Media and Investor Relations Enquiries

WeR1 Consultants Pte Ltd

3 Phillip Street #12-01

Singapore 048693

Lai Kwok Kin, laikkin@wer1.net; **P:** +65 67374844

Sophia Halim, sophiahalim@wer1.net; **P:** + 603 2731 9244