



EBI FOOD SAFETY

Press Release

Wageningen, April 14th, 2009

US distributor brings anti-Listeria phage product to meat and poultry market

WAGENINGEN, The Netherlands, March 26, 2009. Listeria experts EBI Food Safety announced today it has established a partnership with US distributor WTI to market its unique, award-winning anti-Listeria bacteriophage LISTEX™ to North American meat and poultry customers.

LISTEX™ is a GRAS approved bacteriophage product which effectively eliminates *Listeria monocytogenes*, without affecting the organoleptic properties of the food, such as taste, texture, odour or colour. Organic, safe and easy to apply, LISTEX™ can be used as a processing aid on a variety of Listeria-susceptible products, such as hams and hot dogs, cheese, fish and many ready-to-eat products. LISTEX™ can be used in compliance with USDA's Alternative 1 or 2 control regulations.

WTI (World Technology Ingredients) provides the food processing industry with new technology and customized clean label solutions to enhance food safety and quality. As the only US supplier for LISTEX™, WTI will assume responsibility for the supply of LISTEX™ to the US meat and poultry market.

Dirk de Meester, EBI's Director Business Development: "bacteriophages are the natural solution against Listeria. Rather than inhibiting outgrowth, the phages actually kill Listeria, while leaving all else unaffected. Phages are viewed as the new industry standard for targeted control of dangerous bacteria in food. For professional presence in the US we have chosen a distributor with an exceptional track record, a strong position in the meat and poultry industry and an excellent reputation. All stand to gain from this partnership, not least the US consumer."

Wolf Ludwig, President of WTI, said: "With decades of experience in control of dangerous food pathogens such as Listeria, we immediately realized LISTEX™ bacteriophages is a winner; it's what the industry has been calling for. Phages are effective, natural, safe and easy to apply. We are excited to be part of a quantum leap in food safety."

Bacteriophages are natural micro organisms, omnipresent in the world around us – but have been harnessed only recently for use to enhance food safety. In a nutshell, phages act as a balance to keep bacteria under control, destroying only the targeted dangerous bacteria. Used in tandem with proper hygiene practices, LISTEX™ offers a chance for manufacturers to prevent outbreaks and minimise the risk of deadly Listeria bacteria causing a product recall or worse.

Listeria monocytogenes is responsible for almost half of all deaths caused by food pathogens - most recently in Canada during the autumn of 2008, where an outbreak resulted in the deaths of 20 people.

More about EBI Food Safety

EBI Food Safety (www.ebifoodsafety.com), located in Wageningen ("Food Valley"), The Netherlands, develops and markets natural bacteriophage products against dangerous food pathogens and is viewed as product leader in this field. The company has received numerous awards, including the prestigious FIE Gold Award, and was elected as one of Holland's 25 most promising young enterprises by FEM Business Magazine. The company's scientific network includes collaborations with universities and research centres around the world.

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More about WTI

World Technology Ingredients (WTI) was founded in 1978 by Wolfgang Ludwig to provide the food processing industry with functional ingredients and new technology. WTI is a specialty ingredients company that provides the food processing industry with new technology and customized clean label solutions to enhance food safety and quality. WTI is an expert in the development and use of functional specialty ingredients. The product portfolio includes marinades, custom blends, water soluble ingredient mixtures and nutraceuticals.

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