



EBI FOOD SAFETY

Press Release

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EBI Food Safety Opens Representative Office in China

In the global roll out of its bacteriophages products, EBI Food Safety has established a Representative office in China. "In order to meet the industry enquiries and requests for our successful LISTEX™ P100 product, we decided to take this next step" says EBI Food Safety's CEO Mark Offerhaus, "this will enable us to better serve our customers in this region. The Chinese food market is developing at unprecedented speed. A foothold in Asia does justice to the enormous potential of this market."

LISTEX™, the company's product against Listeria, is a culture of safe and natural bacteriophages, characterized by its broad spectrum toward *Listeria monocytogenes* strains. It is used as a Processing Aid in the production of meat, cheese, fish and other products. LISTEX™ P100 is the first bacteriophage product which has received GRAS (Generally Recognised as Safe) status by the FDA (Food & Drug Administration, USA).

Listeria monocytogenes causes listeriosis, a foodborne disease which is recognized as an important health problem worldwide. Outbreaks of listeriosis lead to the death of about 25 per cent of those infected, ranking it as the highest fatality rate of all foodborne diseases. During pregnancy, listeriosis often causes miscarriage or stillbirth. The discovery of *Listeria monocytogenes*, mainly in raw and ready-to-eat meat, poultry, seafood and dairy products, has prompted numerous product recalls, which have led to large financial losses for the food industry and numerous health scares.

Listeria is a remarkably tough organism, with a high resistance to salt, nitrite, dry conditions and acidity. But in particular it is the micro organism's ability to multiply under refrigerated conditions, which causes major concerns for food processors. The organism is invisible and can spread to the blood stream and central nervous system and can invade the placenta, causing stillbirth.

It has been known since 1920 that phages (Greek for bacteria-eaters) kill bacteria. The potential of phages to treat infections and kill foodborne bacteria has been recognized for decades, but EBI Food Safety is the first company which has developed a commercial product for food safety applications. Bacteriophages are particularly suitable for the fight against dangerous bacteria, because they do not affect any organoleptic properties of treated food products (such as taste, color, smell, structure, etc.) nor do they have any effect on plant- or animal cells. Phages are ubiquitous and plentiful in nature, i.e. in water, soil, and food products and humans are exposed to them routinely in high numbers through food, water and the environment without any side effect.

"The Food Importing nations' adherence to strict food safety standards has propelled hygiene developments in China", says EBI Food Safety's Representative, Eric Law "Chinese producers are keen to adopt state of the art technologies such as LISTEX™, because recalls on long haul logistic routes are prohibitively expensive".

EBI Food Safety's office in China is located in Beijing in Room 1512B, Prime Tower, No.22 Chaowai Street Beijing (100020).

About EBI Food Safety

EBI Food Safety develops natural anti-bacterial food safety solutions, based on its bacteriophage technology. The company is located in The Hague, The Netherlands, and has established its new Bacteriophage Technology Center in Wageningen (Food Valley) in 2006. EBI Food Safety is viewed as product leader in the field of applied bacteriophage technology for food products. The company is committed to making the application of bacteriophages the new industry standard for the control of pathogens in food.

EBI Food Safety was recently awarded the *Frost & Sullivan* Technology Innovation Award 2006 for Food Safety.

For further information:

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