

## **EBI Food Safety receives *Frost & Sullivan* Technology Innovation Award for Pioneering Phage Technology**

London, 5<sup>th</sup> September 2006 -- The 2006 *Frost & Sullivan* Technology Innovation Award in the food safety market is conferred on EBI Food Safety for developing Listex™P100, a phage preparation that can eliminate pathogens from cheese and meat products. The award recognises the Netherlands-based company's efforts in developing its pioneering bacteriophage technology.

"Listex is a natural product free from genetic modification, and is highly effective for controlling *Listeria monocytogenes* (LM), which causes miscarriages, and is considered one of the most dangerous food borne diseases" notes *Frost & Sullivan* Research Analyst Kasturi Nadkarny. "With phage technology poised to become an industry standard, EBI Food Safety's research and development efforts, as exemplified by its bacteriophage technology, have underlined its standing as a technology pioneer."

A wide array of food products is susceptible to contamination by LM, and losses owing to such contamination run into the billions every year. In addition to the suffering and health expenses caused by LM, the brand equity of food processors can be heavily affected, usually followed by a decrease in market share and subsequent litigation costs.

Regulators increasingly stress the need for food safety while implementing a 'zero tolerance' policy for LM. As consumers intensify their demand for safe food products, food processors are striving to balance the need for sustainable business development with 'good corporate citizenship'. They are constantly looking out for efficient safety technologies to deliver fresh and safe products while avoiding fines, damage to the brand name and expensive product recalls.

The problem of LM contamination is especially severe because the bacteria are invisible, and can multiply on refrigerated food. Listex™P100 is a natural product, used as a processing aid. It can act upon a broad spectrum of LM strains, thereby reducing the chances of *Listeria* contamination and is easily integrated in a company's hygiene/HACCP and production regime.

"Using its proprietary bacteriophage technology, the company has managed to grow *Listeria* in high numbers, and concentrate the resulting phages to make a pure product for the food industry," observes Ms. Nadkarny. "Listex™P100 is active at a temperature up to 45°C (113°F) and a pH range of 4.0 to 9.5, exhibits a high tolerance for saturated sodium chloride solutions, and is not affected by the atmosphere. "

EBI recently established its Phage Technology Center in the Netherlands to support the industrial-scale production of bacteriophages. The company is expected to launch several other phage cultures including for salmonella and campylobacter. Already, the first batches of its Listex™P100 have been delivered to clients across the globe.

Frost & Sullivan's Technology Innovation Award is presented to a company that has carried out new research which has resulted in innovations that have and are expected to bring significant contributions to the industry in terms of adoption, change, and competitive posture. This award recognises the quality and depth of a company's research and development programme as well as the vision and risk-taking that enabled it to undertake such an endeavor.

“We see this award not only as a token for delivering a valuable product, but, perhaps more importantly, for contributing to the development of a new industry,” says EBI Food Safety’s CEO, Mark Offerhaus. “It is gratifying to see today’s consumers and business community latching on to a concept perfected over billions of years. Thanks to 21<sup>st</sup> century technology we now stand to benefit from one of nature’s own elegant solutions in the fight against dangerous bacteria.”

*Frost & Sullivan* Best Practices Awards recognize companies in a variety of regional and global markets for demonstrating outstanding achievement and superior performance in areas such as leadership, technological innovation, customer service and strategic product development. Industry analysts compare market participants and measure performance through in-depth interviews, analysis and extensive secondary research in order to identify best practices in the industry.

#### **About *EBI Food Safety***

EBI Food Safety is a privately held Life Sciences company, focused on the development and commercialization of new anti-bacterial agents, based on its bacteriophage technology. The company’s scientific network includes collaborations with universities and research centers in The Netherlands, Switzerland, Spain, Belgium and Italy. The company is viewed as product leader in the field of bacteriophage technology for food applications. For more information, visit [www.ebifoodsafety.com](http://www.ebifoodsafety.com).

#### **About *Frost & Sullivan***

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