



EBI FOOD SAFETY

EBI Food Safety B.V.
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Press Release

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EBI Food Safety and ETH Zurich sign long term research collaboration for bacteriophages against Listeria contamination of food

September 9th, Amsterdam, EBI Food Safety and ETH, the Institute of Food Science and Nutrition of the Federal Institute of Technology (ETH) Zurich, Switzerland, have signed contracts for frontline research into bacteriophages against foodborne pathogens, such as listeria and salmonella.

Bacteriophages are bacteria's natural enemies. They target and kill specific bacteria. They are abundant in the environment – including our food and water. Through use of the right phage strains, and in the right amounts, EBI Food Safety has developed a "green" approach to controlling bacterial pathogens in the food supply. The company is the pioneer of this approach, which enables food producers to protect their products without having to use chemical agents (such as antibiotics) that can be harmful to human health as well as our environment.

"We are set on keeping our leading position in the field of bacteriophages", says the Company's Chief Executive Officer, Mark Offerhaus. "ETH and Martin Loessner are highly recognized in the area of phage research for food pathogens and this long-term research agreement is the logical step forward.

Professor Martin Loessner, Head of Food Microbiology at ETH: "EBI Food Safety's commitment to our phages research, provides the company direct access and rights to our bacteriophage program. We are expecting some very exiting results from our frontline research program in the near future".

About EBI Food Safety

EBI Food Safety B.V. is a privately held bacteriophage company focused on the development and commercialization of new anti-bacterial agents (www.ebifoodsafety.com). EBI Food Safety's success is built on a unique combination of an international scientific network and excellent capabilities for product development, manufacturing and marketing. The company is solution-driven and selects those leads for food safety in which proprietary intellectual property can be leveraged rapidly from bench to market. This is illustrated by the company's successful product against listeria.

About ETH Zurich

The Swiss Federal Institute of Technology (ETH Zurich) has the important task of maintaining and developing its top standing in the international competition among top universities. [Twenty-one Nobel Prize winners](#) are connected with ETH Zurich. ETH Zurich was founded in 1855 as the "Eidgenössisches Polytechnikum" (Federal Polytechnic Institute). At that time, as the "child" of the new federal government, it was the only national university of Switzerland. Today, ETH Zurich, EPF Lausanne and four research institutions have been linked together to form the national [ETH domain](#).

For further information:

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