

Innovation... multiplied.

Formed just over ten years ago as a spin-off company from the University of Alberta, the team behind CanBiocin focuses on cooperative research and development. Their job? To transfer ideas into marketable and practical products based on the application of LAB (Lactic Acid Bacteria). CanBiocin was launched with the vision of developing innovative and socially beneficial LAB-based products to ultimately heighten food safety and improve animal and human health.

Here and now.

In association with their partner Griffith Laboratories Ltd., CanBiocin has been hard at work at their home-base in Edmonton. A great deal of time and knowledge has been invested into two specific products that are poised to advance food safety and animal health markets around the world.

Beyond the lab.

In the CanBiocin lab, there are more than microscopes, petri dishes and white coats: there's a team entirely committed to innovating the landscape of bioprotection. And as CanBiocin determinedly continues to research and develop, it is even more important for them to ensure their innovations in bioprotection leave the lab to benefit all:

improving our health, our markets, and paving the way for a safer future.

Innovations in Bioprotection

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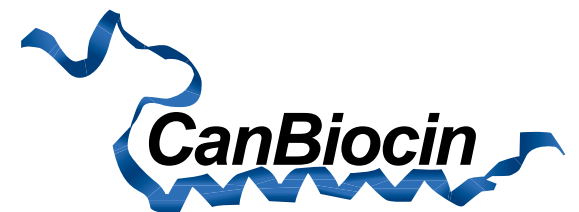
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LAB in the lab.

People often imagine the lab as sterilized and gleaming – with microscopes, petri dishes and crisp white coats in every corner. While many of us enjoy hearing those “invented by accident” tales, the truth is that most life-changing advancements are conceived in a lab.

Although CanBiocin’s innovations are no different, in their world the lab takes on an entire new meaning: LAB, short for **Lactic Acid Bacteria**, is the backbone of their operation. Basing their bacteriology and molecular biology research on the application of LAB drives their innovations – in the ultimate quest to enhance food safety and the overall health of animals and humans.

Food Safety



Micocin®

This food technology product is based on the addition of natural LAB to processed foods (such as vacuum-packaged ready-to-eat meats). The added LAB acts as a **natural** protector – increasing the safety of the food by shielding against foodborne disease, specifically the growth of *Listeria monocytogenes* on processed meat products.

- In 2005 Micocin® was granted GRAS (Generally Regarded As Safe) status by U.S. Food and Drug Administration, and is an approved food additive to control the growth of *Listeria monocytogenes*
- Canada Gazette publication anticipated by end of 2009
- CanBiocin’s industrial partner **Griffith Laboratories Ltd.**, a global manufacturer of food ingredients, is currently marketing the product in Canada, U.S. and Central and South America
 - www.griffithlaboratories.com
- Currently there are four pending patent applications in seven jurisdictions

Animal Health



Procin®

Like Micocin®, CanBiocin’s animal health product, Procin® is also based on LAB that naturally occur – this time in the intestinal track of animals. The LAB are modified to target specific pathogens in the gastrointestinal tract, like *Escherichia coli*. So far, Procin® has proven to aid in the prevention of *E. coli* causing scours in pigs. It is a promising outcome that means future products will protect against other gastrointestinal conditions caused by bacteria – helping to eliminate serious economic losses to our agricultural industry.

- Procin® will be marketed as a safe and effective alternative to subtherapeutic (prophylactic) antibiotic use in animal husbandry – currently a major public health concern
- Clinical proof-in-principle trials and a large-scale feed and weigh trial have been completed
- Issued U.S. patent to protect platform technology (US 6,403,082)
- Two pending patent applications in four jurisdictions