

## Press release

# Fermentalg accelerates the time to market for ARA (Omega 6) with a major new innovation in strain collection

**Libourne – 8 October 2015** – Fermentalg, an industrial biotechnology company that specializes in the production of oils and proteins derived from microalgae, has announced an acceleration in its time to market for Omega 6 essential fatty acid, Arachidonic Acid (ARA), following the development of a new technique for detecting microalgae that produce fatty acids.

### **Innovation-inspired strategy**

Fermentalg's innovative strain collection method means molecules that produce fatty acids can now be identified directly in crude samples. The new technique means an end to the lengthy and expensive pre-treatment and laboratory analysis phases that were so far inescapable.

It also means an acceleration in the discovery of new strains to enrich Fermentalg's proprietary bank (Fermentalg Culture Collection) and which can go directly into production.

Initially used to identify strains that produce Omega 6, Fermentalg's technology will be extended to other fatty acids including EPA (Omega 3), and is further proof of the company's capacity to develop ground-breaking processes at every stage in the value chain from collection through to industrialization, using its state-of-the-art technology for breeding microalgae in a predominantly-heterotrophic mixotrophic environment.

Fermentalg's innovation is firmly protected around the world with a portfolio of 92 patents filed<sup>1</sup>.

### **ARA, an essential fatty acid with excellent potential**

Barely out of development, the new technology from Fermentalg has already successfully identified several new strains of microalgae that are naturally rich in Arachidonic Acid (ARA), an essentially fatty acid from the Omega 6 family. Omega 6 are the polyunsaturated fatty acids found in most vegetable oils and in eggs and certain meats. They are called essential fatty acids as the human organism cannot synthesize them. ARA are particularly present in the brain, the muscles and the kidney.

Fermentalg has signed an agreement with Polaris, called Polaralg, in order to produce and market a safe, lasting and natural form of Omega 6-rich oils for the human nutrition market.

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<sup>1</sup> Data at end-June 2015

Thanks to the new strains identified, Fermentalg expects to be able to make its first sales in the very near months and ahead of the initial schedule.

### **About Fermentalg**

Founded in 2009 by Pierre Calleja, Fermentalg is an industrial biotechnology company that specializes in producing sustainable oils and proteins derived from the exceptional properties of microalgae. Its patented technology allows it to target a range of fast-growing global markets, from nutrition and animal feed to cosmetics and health, green chemistry and energy. Fermentalg has already signed its 1<sup>st</sup> industrial and commercial joint-venture for the production of Omega-3 oils rich in EPA and DHA as well as several other partnerships with leading industrial groups. Fermentalg shares are listed on Euronext in Paris (FR0011271600 - FALG). For more information, visit the Fermentalg website at: [www.fermentalg.com](http://www.fermentalg.com).

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