

NEWS RELEASE

Not For Immediate Release.

Embargoed Until Publication Date: February 28, 2022, 5PM SGT



Local food-tech company, Probiocient launches its first commercial product – Probiotic Raspberry Sour, in collaboration with BrewerKz as brewing partner.
Photo: Probiocient

Food Tech

Probiocient Officially Launch World's First Probiotic Beer, in Collaboration with BrewerKz as Brewing Partner

SINGAPORE – February 28, 2022

Probiocient and Origgin Ventures, a specialist in early stage deep-tech start-ups and venture co-creation, in collaboration with BrewerKz, Singapore's longest running craft brewery, launch the world's first probiotic beer.

With Brewerkz as the first brewing partner, more than \$1.5 million was invested into the development of this probiotic's beer from lab-to-table. Moving from nascent stage to clinical trials to consumer tests, this probiotic beer is now ready for commercial scale-up to commercial breweries and micro-breweries around the world.

Probiotification of alcoholic beverages is a major technological challenge. These beverages contain many intrinsic antimicrobial compounds such as ethanol, organic acids, and hops that impair the growth and survival of probiotics. **Through evidence-based research, Probicient's technical team ensures the probiotics' survivability while maintaining the traditional methods of beer brewing. Probicient's IP lies in the technological breakthrough that ensures the probiotics' survivability of 1 billion CFU, the minimum amount considered to be an effective probiotic,** according to ISAPP (International Scientific Association for Probiotics and Prebiotics). Probiotic dosage is expressed in CFU, or Colony Forming Units, which refers to the number of live probiotic microbes capable of forming colonies in a laboratory test.

According to (ISAPP), probiotics are “live microorganisms that, when administered in adequate amounts, confer a health benefit on the host”. Although other live microorganisms may be found in other traditionally fermented food such as kombucha, sauerkraut, and kimchi, those do not typically meet the empirical evidence level and only certain characterised strains with a scientifically validated health effect can be classified as probiotics. **Probicient's IP lies in its distinct pairing of unique strains and patented fermentation processes as the world's first probiotic beer.**

Probicient believes that the global shift in consumer patterns towards health and wellness trends, unveiling low alcohol or low-calorie beer as healthier alternatives, will drive the global probiotic drinks market. As post-pandemic growth takes shape coupled with beer as the most widely consumed alcoholic beverage, Probicient is poised to deliver consumers a uniquely different healthier beer experience, satisfying both their wellness needs through enhancing gut health and fulfilling their need to connect with others through social drinking.

A spin-off company from the National University of Singapore (NUS), Probicient is looking to bring this novel IP technology to both commercial breweries and microbreweries worldwide. “As a non-dairy probiotic drink, the probiotic beer would provide consumers with a healthier drinking experience without discernible compromise on the beer's taste profile and be a good fit to the trend of functional beverages.”— Associate Professor Liu Shaoquan from the NUS Department of Food Science and Technology, and co-founder, Probicient.

To commemorate this milestone, Brewerkz will launch **Red Billion, a probiotic raspberry sour beer** – homage to the red hue and probiotics level of at least 1 billion CFU per serving, available at all Brewerkz outlets on tap from 1 March, 2022. Brewerkz will expand its range of probiotic beer flavours over time including canning and making them available for sale at major supermarkets and online channels.

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Probicient is a technology-first food tech start-up company, founded by Associate Professor Liu Shaoquan and Dr Alcine Chan Mei Zhi from the NUS Department of Food Science and Technology, to develop and commercialise the probiotics technologies developed by Assoc Prof Liu and his research team. Assoc Prof Liu has published over 200 SCI articles and is an inventor of over 10 patents, including the world's first probiotic beer.

Origgin Ventures

Origgin Ventures focuses on the investment and commercialisation of defensible patents from the universities and research institutes. Through the Venture Co-Creation approach, Origgin provides the initial capital and hands-on support to create deep-tech start-ups, guide them to initial success and create value for our stakeholders. Since 2017, Origgin has successfully spun-off more than 30 deep-tech start-ups from local and overseas universities.

Claire Huang, a Venture Creator from Origgin Ventures, helms Probicient as CEO. With Master of Science Technopreneurship and Innovation as well as Bachelor of Science (Psychology) both from Nanyang Technological University (NTU), Claire is a former co-founder and key founding team member of several start-ups, combining consumer psychology background with business acumen to enhance brand strategy, value proposition and create commercial impact at scale.

Brewerkz

Brewerkz kick-started Singapore's craft beer story in 1997. Bringing full-flavoured fun to the local indie beverage scene, the constant flow of tasty experimental beers is a product of their love for exploration and a passion for the artisanal craft. As a true original, this home-grown brand is dedicated to creating exciting experiences to tickle the senses of craft beer lovers anywhere in the world.

Brewerkz operates multiple restaurants, a 9,000 sqft standalone brewery, brew and distributes an extensive line-up of craft beverages, and have a strong presence at major at large-scale outdoor events.

Brewerkz is a multi-award-winning brewery, a Made With Passion brand and part of the Easy and Light Group, which owns Crystal Wines and operates a portfolio of Mexican and Japanese restaurants.