

## Agreement to Develop Powdered Green Seaweed Kefir Additive for Nutraceutical Beverage Applications

### Highlights

- Agreement executed with Singapore Polytechnic's Food Innovation & Resource Centre (FIRC).
- Focus on freeze-drying probiotic green seaweed kefir into a powdered format.
- Development of a powdered kefir additive designed to deliver seaweed-derived nutraceutical benefits in consumable beverages.
- Objective to validate proof-of-concept (POC) for commercial powder applications.
- Powder format targets long shelf life, transport efficiency, and scalability.
- Strategy to supply powder to bottled water, alcoholic and non-alcoholic beverage manufacturers.
- Powder also has potential applications in food products, expanding future commercial pathways.
- Discussions underway with potential commercial partners.

The Board of BPH Global Ltd (ASX: BP8) (BP8, BPH Global or Company) a leading commercial seaweed supply and export Company, is pleased to announce its wholly owned Singapore subsidiary, Stemcell United Pte Ltd, has entered into an agreement with Singapore Polytechnic's Food Innovation & Resource Centre (FIRC) to support the development of a powdered green seaweed kefir product.

The engagement builds on the Company's recently completed R&D program with Singapore Polytechnic, which successfully developed probiotic and postbiotic green seaweed kefir beverages. This new phase focuses specifically on the Company's proprietary **probiotic formulation** and aims to evaluate the feasibility of converting the fermented liquid into a **freeze-dried powder format**.

The project is centred on developing a **powdered kefir additive** that can be incorporated into consumable beverages, enabling manufacturers to deliver the **nutritional and functional benefits of fermented seaweed-derived nutraceuticals** in a convenient, scalable format. This approach represents a shift from finished beverage products toward a **ingredient-based commercial model**.

Under the agreement, FIRC will provide technical services to support **process development and validation**, including fermentation, microbiological assessment, and freeze-drying of the kefir product.

For personal use only

## Commercial Strategy

Unlike the liquid probiotic beverage, the powdered format is intended to be positioned as a **functional ingredient** for use across a range of beverage applications. Subject to successful validation, the Company intends to market the powder to manufacturers in the **bottled water, alcoholic, and non-alcoholic beverage sectors**, where it can be incorporated into existing product lines to enhance nutritional value.

In addition to beverage applications, the powder may also be incorporated into **food products**, providing further potential commercial pathways. However, the Company's immediate focus remains on **beverage-based applications**, where integration and scalability are more readily achievable.

The Company is currently in preliminary discussions with potential venture and commercial partners to support downstream manufacturing and distribution.

## Next Steps

- Completion of freeze-drying trials and process optimisation.
- Validation of stability, dispersibility, and functional properties.
- Assessment of scalability and manufacturing pathways.
- Advancement of commercial partnership discussions.

Managing Director Matthew Leonard said: "This agreement represents a strategic evolution toward an ingredient-based commercial model. By developing a powdered kefir additive, we are enabling beverage manufacturers to incorporate seaweed-derived nutraceutical benefits into their products in a scalable and commercially attractive way. This significantly broadens our addressable market beyond standalone beverages and positions the Company within the growing functional ingredients sector."

## Summary of Material Terms

- **Service commitment:** FIRC will provide approximately **100 man hours of technical services** to support process development.
- **Services:** include **research, formulation, testing, and freeze-drying process development**.
- **Testing components:** The project includes **microbiological safety assessment and validation of the freeze-dried powder format**.
- **Term:** The agreement has a **12-month term**, during which the allocated man hours must be utilised.
- **Total project cost:** Approximately **S\$15,260 (including GST)**.
- **IP:** Intellectual property developed under the project is **owned by the Company**.

For personal use only

– ENDS –

**Authorised for release by:  
The Board of BPH Global Ltd**

**Paul Stephenson  
Chairman  
BPH Global Ltd**

**[bphglobal.com.au](http://bphglobal.com.au)**

**Media and Investor Relations**

**Peter Taylor**

**[peter@nwrcommunications.com.au](mailto:peter@nwrcommunications.com.au)**

For personal use only