PRESS RELEASE

A milestone for people at risk of cardiovascular disease, obesity and diabetes

World first in new generation ingredient: A-Mansia Biotech's pasteurised *Akkermansia muciniphila* is the first next generation bacterium to get green light from EFSA's scientific council

Mont-Saint-Guibert, 2nd of September 2021

- **A crucial step has been taken by Belgian company A-Mansia Biotech, a co-spin-off of Wageningen University and UCLouvain. The European Food Safety Authority (EFSA) considers the pasteurised *Akkermansia muciniphila* bacteria as a safe food ingredient.**
- **This new ingredient will be marketed as a food supplement in 2022.**
- **Tackling a global health crisis: one in two people is overweight and has several cardiovascular risk factors. Soon, this part of the population will be able to draw on the beneficial effects of this new natural ingredient.**

In the context of Regulation (EU) 2015/2283 and after an extensive scientific review, the EFSA panel has published its decision that pasteurised *Akkermansia muciniphila* is considered **safe as a food ingredient** at the specified conditions of use and intake levels (NF 2019/1366, EFSA-Q-2019-00767).

The decision is a **pivotal milestone** for applicant A-Mansia Biotech, which submitted its application for authorisation of pasteurised *Akkermansia muciniphila* as a **Novel Food** to the European Commission in October 2019.

Akkermansia is the first **next-generation beneficial bacteria** with important health effects in humans **approved by the EFSA**.

The bacteria was **first discovered, isolated and characterised from the human gut microbiota in 2004**, in the laboratory of Prof. Willem M de Vos (Wageningen University, The Netherlands), a co-founder of A-Mansia.

Shortly thereafter, Prof. Patrice D. Cani's team (UCLouvain, Brussels, Belgium), another co-founder of A-Mansia, discovered the beneficial effects of the bacteria. It **restores the gut barrier function**, thereby leading to reduced inflammation and eventually better control of fat storage, glucose metabolism and energy expenditure.

More strikingly, the pasteurisation process raises the effectiveness of *Akkermansia*. Pasteurised *Akkermansia* is **stable**, has a **long shelflife and is easy to administer** to humans.

The collaboration led to dozens of scientific articles and a human study demonstrating the ability of pasteurised *Akkermansia muciniphila* to prevent the deterioration of the health status of the subjects (pre-diabetes, cardiovascular risks), with a decrease in inflammation markers in the liver, insulin resistance or hypercholesterolemia.

The **patented production process** for pasteurised *Akkermansia muciniphila* is based on anaerobic fermentation followed by pasteurisation of the bacterial cells and freeze-drying.

The novel food ingredient is intended to be marketed as a food supplement in **2022**.

"***Products based on Akkermansia muciniphila open the door to a new generation of nutritional supplements, rooted in a deep understanding of microbiome function. This EFSA authorisation is a crucial milestone which will enable A-Mansia to progress towards the launch in Europe of our first product in 2022.***" **says Michael Oredsson, CEO.**

About A-Mansia Biotech

Founded in 2016, A-Mansia Biotech SA is a Belgium-based microbiome spinoff working on discoveries made by its founding scientists, Professor Willem M. de Vos, from Wageningen University, The Netherlands and Professor Patrice D. Cani, from the University of Louvain (UCLouvain), Belgium. Its R&D is conducted in collaboration with the laboratories of UCLouvain and Wageningen University. A-Mansia is developing health products based on the unique properties of the *Akkermansia muciniphila* commensal bacterial species. The Company has secured €18m series A financing led by Seventure Partners together with Innovation Industries, Fonds Vives II (UCLouvain), the SRIW as well as Mr Pierre Drion and other private investors, and is supported by several grants from the Walloon region.
www.a-mansia.com

Novel food

EFSA carries out its safety assessment based on dossiers provided by applicants. Dossiers need to contain data on the compositional, nutritional, toxicological and allergenic properties of the novel food as well as information on respective production processes, and the proposed uses and use levels.
Publications | European Food Safety Authority (europa.eu)

Press contact

Isabelle Grommet
Press@a-mansia.com
+ 32 (0)474 900 291