

PRESS RELEASE

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**Novel sugar replacement from microalgae:  
Grant funding success for GlycoMar, MicroA, and Mars Chocolate**

Scottish biotechnology company GlycoMar, Norwegian technology company MicroA, and Mars Chocolate are pleased to announce success in securing funding from Innovate UK and Innovation Norway, under the highly competitive Industrial Biotechnology (IB) Catalyst funding competition.

The project's goal is to provide a novel sugar replacement ingredient to the global food market, and builds on several years of R&D conducted by all the partners. The ingredient is a specialist carbohydrate sustainably manufactured from a marine microalgae, which can be used as a natural sugar replacement in food. The project will demonstrate new technology at industrial pilot scale to grow microalgae and purify the product from the microalgae cultures. The project brings together Glycomar Ltd (UK), an SME company specialising in the discovery and development of novel carbohydrates, Prasinotech Norge AS (Norway) a subsidiary of MicroA AS, an SME company specialising in technology for production of microalgae, and Mars Chocolate Ltd, a global confectionary company. These partners bring together the right skills to develop a game changing sugar replacement product, which will improve the health profile of confectionery and other foods.

**GlycoMar Limited**, based at the European Centre for Marine Biotechnology, near Oban (Scotland) is a specialist biotechnology company discovering and developing new therapeutic products from marine resources. The company is developing anti-inflammatory products with applications in nutrition, cosmetics, and pharmaceuticals. GlycoMar's founder, Dr Charlie Bavington, said "we are delighted Innovate UK and Innovation Norway have chosen to recognise the potential of this project by providing grant support for scale up feasibility studies. This exciting project builds on the unique synergy between Glycomar's polysaccharide R&D programme, Prasinotech's microalgal production capability, and Mars Chocolate's demand for sustainable and effective alternatives to sugar."

**Prasinotech Norge AS** based in Stavanger (Norway) is a biotechnology company specialising in the production of high value food ingredients from microalgae. Prasinotech's parent company MicroA AS has developed a patented photobioreactor system which enables high efficiency production of the nutraceutical astaxanthin and polysaccharide products now being manufactured by Prasinotech. MicroA's founder, Svein Dahle said "We are very happy that IB Catalyst have recognised the value of the technology available in Prasinotech Norge, and its potential to deliver game-changing solutions for production of sustainable and healthy food ingredients. We are excited to have this opportunity to work with Mars Chocolate."

**Mars Chocolate Ltd.** Based in Slough (UK) is a global confectionary producer, committed to developing healthier and more sustainable products.

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Notes to newsdesks:

For further information on GlycoMar visit [www.glycomar.com](http://www.glycomar.com)

For more information on Prasinotech Norge visit <http://microa.no/>

For more information on Mars Chocolate visit <http://www.mars.com>

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