Wacker Chemie AG
Hanns-Seidel-Platz 4
81737 Munich, Germany
www.wacker.com

PRESS RELEASE

Joint press release by WACKER and Biosyntia

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WACKER and Biosyntia Develop Large-Scale Production Process for Sustainable Biotin

Munich / Copenhagen, 11. January 2022 – Danish biotech company Biosyntia and the Munich-based WACKER Group today announced the signing of a contract to develop a large-scale production process for fermentation-based biotin. The long-term partnership aims to make fermentation-based biotin available for the full range of relevant applications as a sustainable, non-chemical, European-sourced alternative.

Biotin, also known as vitamin B7, is a coenzyme for the metabolism of proteins, fats and carbohydrates. The European Food Safety Authority (EFSA) attributes health-promoting effects, so-called health claims, to biotin. Seven health claims have been defined. For example, biotin contributes to normal functioning of the nervous system and macronutrient metabolisms as well as to the maintenance of normal skin and hair. Demand for biotin, which is also used as a dietary supplement, is rising sharply – driven by the megatrends health and well-being. A recent study predicts growth of around 10 percent per year in the coming years. In 2026, the global biotin market is expected to reach a volume of 376 million US dollars. The biotin currently available on the market is synthetically produced from non-renewable petrochemicals.

WACKER and Biosyntia will jointly develop a large-scale biotin production process based on sustainable fermentation. The companies are dedicating considerable R&D resources in a multi-

year program, which will build on Biosyntia's world-leading biotin technology. Only plant-based raw materials will be used in fermentative production. "Demand for more natural products is increasing – and with it the need for companies to use ingredients that are sustainable. Producing active ingredients from advanced fermentation is the future of production," says Martin Plambech, CEO of Biosyntia.

Biotin has a wide range of applications in food & beverages, infant nutrition, nutraceuticals, pet food, animal feed, pharmaceuticals and cosmetics. "With fermentation-based biotin, we want to offer customers a non-chemical, sustainable alternative that is produced in Europe," says Susanne Leonhartsberger, President of WACKER BIOSOLUTIONS, WACKER's life science division.

Biosyntia is considered a global leader in the development of fermentation processes for production of selected small molecules. The Danish biotech company has a proprietary microbial technology platform, on which it is building a rapidly growing pipeline of active ingredients for the beauty and nutrition industries. WACKER brings strong expertise in biotechnological process development and industrial-scale fermentation to the partnership. The company also has a deep understanding of requirements and regulations of the food and nutraceutical industry. WACKER offers a broad portfolio here, including fermentation-based L-cysteine and solutions for formulating effective dietary supplements.

In the long term, WACKER and Biosyntia intend to produce fermentation-based biotin and make it broadly available in the market. WACKER is thus expanding its range of fermentation-based

ingredients in the food and nutraceutical sector. Production of biotin at WACKER is to take place in Europe.

About Biosyntia

Biosyntia is driven by the prospect, that biology can replace chemistry and enable a more sustainable world for generations to come. Using nature's own principle, our mission is to enable a future where vitamins and other nutraceutical ingredients are manufactured biologically with a substantially lower environmental footprint than what is the case by today's traditional chemical methods of manufacturing. By developing and applying proprietary biological processes we will offer customers and consumers a more natural and sustainable alternative to present-day nutraceuticals, at a price-competitive level. Read on at Biosyntia.com

About WACKER BIOSOLUTIONS

Using advanced biotech processes, WACKER BIOSOLUTIONS provides tailored, innovative solutions and products to the life-sciences sector – including pharmaceutical proteins, cyclodextrins and fermentation-based L-cysteine. The portfolio is additionally complemented with catalog chemicals such as acetylacetone. The division focuses on developing solutions for growth sectors, such as food ingredients, pharmaceuticals and agrochemicals. WACKER BIOSOLUTIONS is the life science division of the Munich-based WACKER Group. For more information visit wacker.com

Production of fermentation-based biotin in the lab (photo: Biosyntia).

Development of fermentation processes at WACKER (photo: WACKER).

Only plant-based raw materials will be used in the production of fermentation-based biotin (photo: WACKER).

Note:

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http://www.wacker.com/pressreleases

For more information, please contact:

Media Contact

Wacker Chemie AG
Media Relations and Information
Manuela Dollinger
Tel.: +49 89 6279-1629
manuela.dollinger@wacker.com

Biosyntia
Martin Plambech, CEO
mp@biosyntia.com