

## **Cornelius and Evolva bring new fermented resveratrol to market**

**28 July 2016** – **Evolva** (SIX: EVE) announces teaming up with [Cornelius Group](#), an independent European distributor of high quality, innovative ingredients, for the marketing of resveratrol in certain European markets. Evolva’s resveratrol is produced via an innovative fermentation process using yeast.

Resveratrol is an ingredient found in red grapes, blueberries, nuts and other plants. There is already a significant body of evidence showing that resveratrol can produce a positive impact on healthy-ageing variables like heart health, bone health, and blood-glucose control. Scientists have also found evidence in key biomarkers that resveratrol might slow the progression of Alzheimer’s disease and mimic the effects of a calorie-restricted diet. [Evolva’s resveratrol](#) comes from a fermentation process, producing a high-purity ingredient free of any environmental contaminants.

**Joy Thomas**, technical manager, Cornelius Group said: “Most resveratrol on the market today comes from the Japanese knotweed plant. Evolva’s resveratrol is different and is manufactured via the fermentation of yeast, making it a pure product that is free of pesticides and other impurities that can be found in knotweed extracts.”

The fermented resveratrol from Evolva has a purity over 98 per cent and is suitable for a broad range of products from capsules and tablets for dietary supplements to more complex applications in foods, animal nutrition and personal care products. Cornelius has a strong position in these application markets. As the exclusive distributor for Evolva’s fermented resveratrol, Cornelius will supply the ingredient to the UK, Republic of Ireland, Denmark, Norway, Sweden and Finland foods market, countries with a total population 96 million.

**Ms Thomas** added “Consumers are now demanding formulations derived from natural sources. The clean label trend is now seen more as a consumer expectation, as well as an industry standard. Fermentation of Evolva’s resveratrol is a natural process and supports the current market and consumer trends”.

Evolva CEO **Neil Goldsmith**, said: “Much of the resveratrol sold today is made from knotweed, which results in a lack of control over the standard of crop. The benefit of using the fermentation process is that it ensures the quality of the ingredient. Manufacturing resveratrol through the fermentation of yeast offers us, and our customers, peace of mind as it’s made from natural and sustainable feedstocks and has a stable, traceable and reliable supply chain.”

This distribution agreement does not change Evolva's revenue guidance for 2016.

## ENDS

For further media information please contact:

### Cornelius: PHD Marketing & Strategy

May Norman on [may.norman@phdmarketing.co.uk](mailto:may.norman@phdmarketing.co.uk)

Jo Mead on [jo.mead@phdmarketing.co.uk](mailto:jo.mead@phdmarketing.co.uk)

Tel: +44 1977 708 643

### Evolva:

Neil Goldsmith, CEO

Jakob Dynnes Hansen, CFO

Paul Verbraeken, IR

Angela Tsetsis,  
Commercial

[neilg@evolva.com](mailto:neilg@evolva.com)

[jakobdh@evolva.com](mailto:jakobdh@evolva.com)

[paulv@evolva.com](mailto:paulv@evolva.com)

[angelat@evolva.com](mailto:angelat@evolva.com)

+ 41 61 485 2005

+ 41 61 485 2034

+ 41 61 485 2035

+1 410 746 7038

### Notes to editors

#### Evolva

Evolva is a pioneer and global leader in sustainable, fermentation-based approaches to ingredients for health, wellness and nutrition. Evolva's products include stevia, [resveratrol](#), vanillin, nootkatone and saffron. As well as developing its own proprietary ingredients, Evolva also deploys its technology for partners, providing them with a competitive edge and sharing in the returns they make. For more information see [www.evolva.com](http://www.evolva.com). Questions about our fermentation approach? Have a look at [our video](#).

#### Cornelius

[Cornelius](#) is an independent European manufacturer and distributor of branded and own brand speciality chemicals, raw materials and ingredients supporting new product development in Health & Nutrition, Care Products and Industrial markets.

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