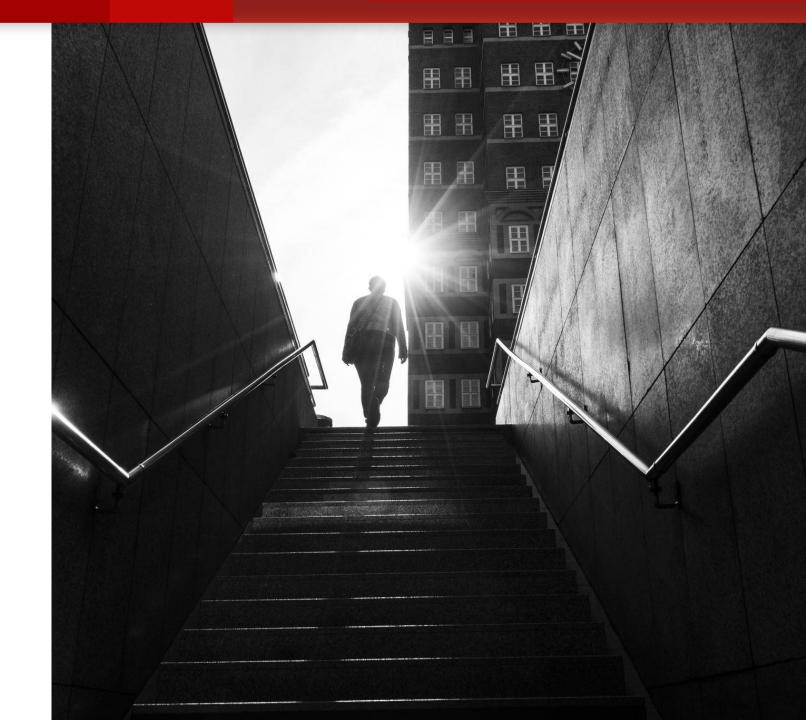


Our Success Stories





SUCCESS STORIES

World's first Low GI Paratha & Chapatti!









Low GI croissant with GI value of 45









World's First Low GI White Bread in United States

- Retail sales in New York
- Looking for other partners in the United States









Won US Taste Master's Award in 2019



- ✓ Sold via Amazon
- ✓ Sold via Wegmans



Awards – American Master Taste Award For Spaghetti







- ✓ Made in Canada by Wings
- ✓ Sold in China
- ✓ Sold in Amazon
- ✓ Rated "Amazon's Choice"





Developing World's First Low GI Gluten Free Waffles







Nutritious noodles made from natural and organic ingredients.







Singapore's No.1 fresh noodle manufacturer.

- Leong Guan







Instant Noodles

A leading Malaysian-based company with exports to approximately 100 countries





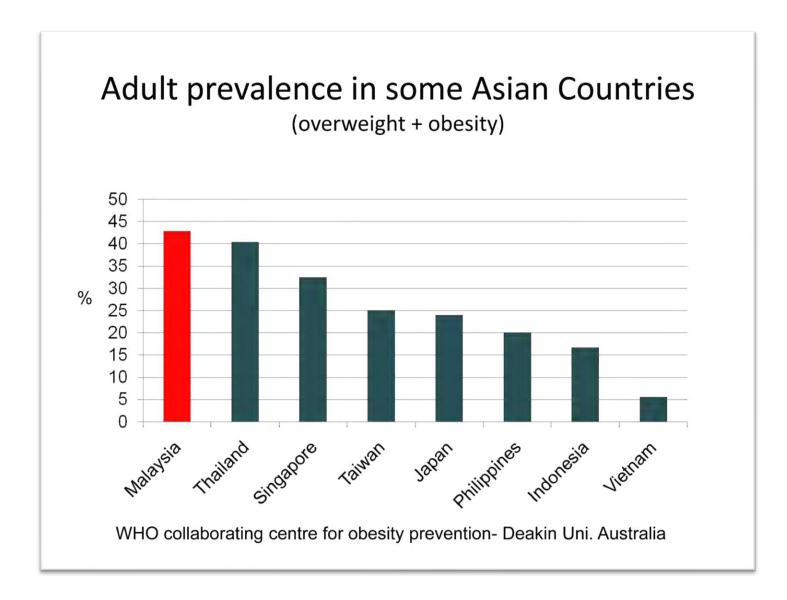
Introducing

An Innovation Transforming Carbohydrates Food To Low Glycemic Index Food





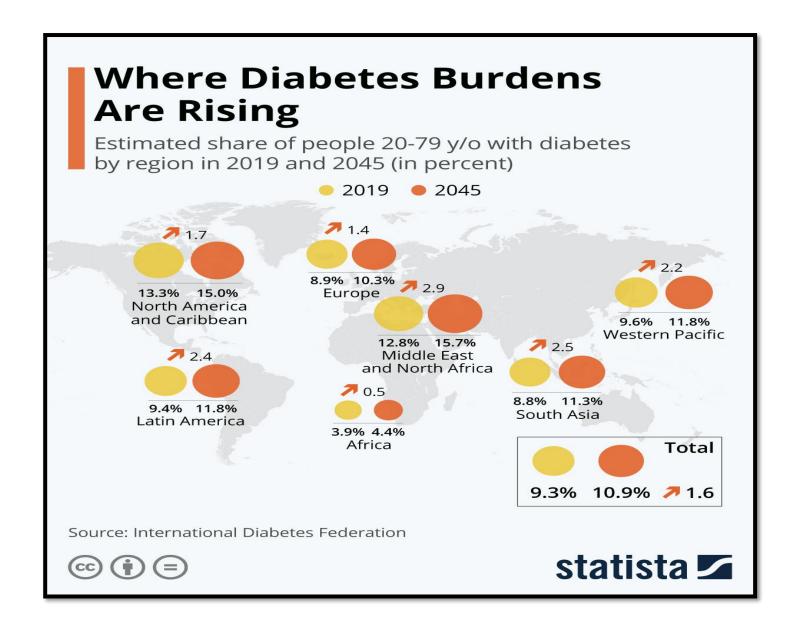
Health Issues – Non-Communicable Disease (NCD)



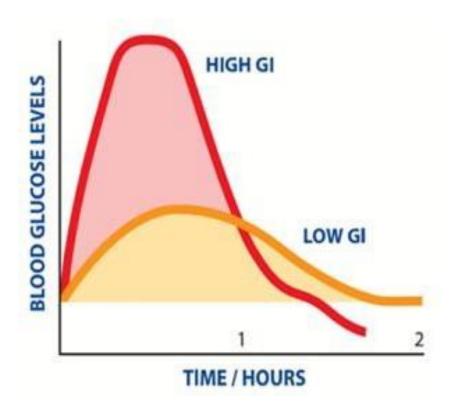
- Weight gain leading to obesity
- Diabetes
- High Cholesterol
- Heart Diseases



Diabetes Is A Global Pandemic Issue







- The Glycemic Index (GI) is a tool that measures how carbohydrates affect blood glucose levels based on a scale of 0-100.
- Foods with high GI readings cause blood sugar levels to spike. Low GI foods release sugars more slowly and are more beneficial to the body as it helps to manage weight, diabetes, and other health issues.



High GI (70 and above)



Medium GI (55 to 69)



Low GI (54 or less)

Low GI Index Reading



The Ingredients Of GI LiTE™

- Asian food sources
- No additives
- No chemicals
- No GMO











Dhall / Lentils

Legumes along with other types of beans, are a very good source of cholesterol-lowering fiber. Amylase inhibitors in lentils, prevent the action of enzymes that break the glycosidic bonds of starches and other complex carbohydrates, preventing the release of simple sugars and absorption by the body





Fenugreek

Excellent source of galactomannan fiber and mucilaginous fiber that lower glucose absorption in the body.





Guar Gum

Contains soluble fiber, which can slow the absorption of sugar and lead to a reduction in blood sugar levels.

Fiber binds to bile acids, causing them to be excreted and reducing the number of bile acids in circulation. This forces the liver to use cholesterol to produce more bile acids, leading to a decrease in cholesterol levels.





Okra / Ladies Fingers

A diet rich in fruits and vegetables can reduce the risk of a range of health conditions, including obesity, diabetes, and cardiovascular disease. The mucilage of okra is also said to bind cholesterol and bile acid.





Healthier choice low GI flour premix

Low GI breads, frozen breads

Healthier choice instant noodles, noodles & pasta

Healthier Choice Low Gl

Flour Premix



Low GI breads, frozen breads



Healthier Choice Instant Noodles



Low GI Testing Partners

















HOLISTA COLLTECH



Biotech company with unique expertise in low glycemic index technology



Listed at Australian Securities Exchange



Have a whole range in low GI products

About Holista Biotech Sdn Bhd

- Leader in herbal and nutritional research
- Owner of global patents
- BioNexus Status Company
- BioNexus Pioneer Company
- Recipient of BioNexus RM 2.5 mil grants











- Help to draft a blueprint for Malaysian herbal industry in 2007
- Member of the Malaysian Industry-Government Group for High Technology (MIGHT) 2003 -2008 (An independent non-profit technology think tank under the purview of the Prime Minister's Department).
- Leader of herbal cluster MIGHT interest group (MIG) 2005 2010.
- Member of Malaysian standing standing committee for herbal and complimentary medicine
- Founding member of Malaysian Dietary Supplement Association (MADSA)
- Secretariat Malaysian Wellness Society (MWS)

Partners & Collaborators















HOLISTA COLLTECH

