



FACTS ABOUT RECENT MEDIA COVERAGE ON ALGAL FLOUR

- Our algae food ingredients are proven in the marketplace. All of our commercial food ingredients have undergone years of regulatory and safety work and are classified as Generally Recognized as Safe (GRAS) in compliance with FDA regulations.
- Our algal flour has been used in more than 20 million servings of products and has never been shown to be the cause of adverse reactions.
- Soylent has reported that a small number of consumers have reacted negatively to the Soylent Bar and Soylent Powder 1.6 and has decided to remove algal flour from their formulations. Soylent has released no data that shows our algal flour is the cause of the adverse reactions.
- According to food industry expert, George Burdock, Ph.D., “This conclusion is premature without additional investigation.” “I do not believe Whole Algal Flour or any single ingredient (at normal, sub-clinical use levels) can be identified as the causative agent - there is just no evidence to indicate a cause-effect relationship for a single ingredient in such complex mixture.”
<http://www.huffingtonpost.com/entry/5823321de4b044f827a79563?timestamp=1478713798946>
- Our algal protein is a different ingredient than our algal flour and not included in Soylent products. Both our algal flour and our algal protein are classified as Generally Regarded as Safe (GRAS) in compliance with FDA regulations concerning substances for food use. An expert panel reviewed published safety data and all processing information, and confirmed the safety for intended use of these ingredients.
- We have a long history of success with our algal flour. We are confident in its safety and efficacy – and support extensive testing and expert analysis to definitively show what is responsible for the adverse reactions to Soylent’s products.

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