Micreos announces outstanding feedback for EU subsidy application

Micreos has today announced that its application for the EU funding of a food safety project in poultry production has been placed in the top 1 percent of eligible applications. Micreos' submission for the Eurostars grant, a subsidy for applied scientific research and development, is based on the development of phage technology for the elimination of Campylobacter contamination in poultry farming and processing.

Micreos' Campylo-Phage application scored highly in all three of the evaluation criteria (market and commercialisation, innovation and R&D, and basic assessment) resulting in a total score of 506/600, nearly 100 points above the threshold for a quality result. The application was scrutinised by three independent experts commissioned by the <u>EUREKA network</u>.

Mark Offerhaus, Micreos CEO said: 'We are delighted that our application has been met with such a positive assessment from the expert panel. Micreos has a strong history in food safety, and the challenge *Campylobacter* poses international poultry production is very significant; this is a situation we see as being in urgent need of scientific innovation.'

The poultry farming industry has increasingly struggled with *Campylobacter* contamination since the advent of intensive poultry production has catalysed an increase in the rate of infection of livestock. Over 70% of poultry carcasses produced in the EU have been shown to be contaminated with *Campylobacter jejuni* or *Campylobacter coli*.¹

Dr Steven Hagens, Micreos Research Director commented: 'Campylobacter is the most frequent cause of food-related illness in the EU; it is believed to result in over 190,000 cases of food poisoning annually. The cost to public health systems and resulting from lost productivity is estimated by EFSA to be approximately EUR 2.4 billion a year. This is a great example of where phage technology could really benefit both individuals and economies.'

The Campylo-Phage project builds on Micreos' heritage in food safety, with Listex and Salmonelex phage products already established as food processing aids against Listeria and Salmonella in cheese, fish and meat production. Micreos' innovation in human health, Staphefekt™, was also recognised recently with an invitation to speak and present new data around endolysin technology at the 2015 Medical Innovation Spring Summit at the Royal Society of Medicine in London.

References

 https://www.food.gov.uk/sites/default/files/multimedia/pdfs/campyloconf.pdf (accessed 12.06.15)

About Eurostars

Eurostars is a joint EU initiative between EUREKA and the EU's Eighth Framework Programme for Research and Technological Development (Horizon 2020). The purpose is to provide funding for applied research and development with a focus on commercialization for small- and medium-sized enterprises.