Green Seaweed Kefir Powder Achieves Key Commercialisation Milestone Following Successful Independent Testing

Highlights

- **Ocean Sciences Ltd (ASX: OSS)'s freeze-dried green seaweed kefir powder formulation has successfully passed independent microbiological testing undertaken by Eurofins Food Testing Singapore.**
- **All five microbiological parameters tested were within the applicable Singapore Food Agency (SFA) limits for ready-to-eat foods, with most results below the laboratory's limits of quantification.**
- **The successful testing represents a further significant step towards the potential commercialisation of the Company's green seaweed kefir powder formulation, providing independent validation of an important product safety requirement.**
- **The powdered formulation is being developed to improve storage stability, shelf life and scalability, and to facilitate its incorporation into a broader range of food and beverage products**

Ocean Sciences Ltd (**ASX: OSS**) (**OSS, Ocean Sciences** or **Company**) a leading commercial seaweed supply, research and development company, is pleased to announce that its freeze-dried green seaweed kefir powder formulation has successfully passed independent microbiological testing conducted by Eurofins Food Testing Singapore Pte Ltd (**Eurofins**), part of the international Eurofins group. Eurofins is accredited under the Singapore Accreditation Council's SINGLAS scheme (Accreditation No. LA-2021-0789-A), and its analytical report (AR-26-VS-024199-01) was issued on 11 November 2026.

The testing was undertaken as part of the Company's ongoing research and development program with Singapore Polytechnic's Food Innovation and Resource Centre (**FIRC**) to develop a powdered formulation of its probiotic green seaweed kefir beverage.

The independent laboratory tested the powdered formulation for five microbiological indicators and pathogens. All results were within the applicable limits established by the Singapore Food Agency (**SFA**) for ready-to-eat foods, with most results below the laboratory's limits of quantification.

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The results are summarised below:

Microbiological Parameter	Test Result (cfu/g)	SFA Limit (cfu/g)
Enterobacteriaceae	<10	<10,000
Escherichia coli (*E. coli*)	<10	<100
Coagulase-positive *Staphylococcus aureus*	<10	<100
Bacillus cereus	<100	<200
Clostridium perfringens	<10	<100

cfu/g = colony-forming units per gram.

The results demonstrate that the powdered formulation satisfies the applicable SFA microbiological limits for the parameters tested, providing independent technical validation of an important product safety requirement.

Green Seaweed Kefir Development Program

The successful testing builds upon the Company's earlier research collaboration with Singapore Polytechnic, which developed probiotic and postbiotic kefir beverages incorporating *Caulerpa lentillifera*, a species of green seaweed.

The transition from a liquid beverage to a powdered formulation is intended to enhance the product's commercial potential by improving storage stability, extending shelf life and reducing transportation and handling requirements. The powdered format also provides greater flexibility for incorporation into a range of food and beverage products, potentially enabling the Company to supply seaweed-derived functional ingredients to beverage manufacturers and other food industry participants.

Commercialisation Pathway

The Company will continue to assess commercial opportunities for the powdered formulation as a functional food and beverage ingredient, consistent with its broader strategy to develop higher-value seaweed products and applications.

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