

For immediate publication

Epikura Foods: A Revolutionary Approach in the Treatment for Dysphagia

Montreal, May 3, 2006 – Prophagia Inc., together with its production partner Healthcare Food Services Inc., is proud to officially launch Epikura foods in the Canadian market. This is a world premier in functional food technology for the elderly population. An innovation in the nutritional treatment for dysphagia, Epikura therapeutic foods have an authentic taste and offer equivalent nutritive value, while looking like conventional foods. Clinical research has shown that they improve the health of persons who choke while eating, and for whom mastication and swallowing are difficult, because Epikura is adapted for their condition. For these clients, Epikura menus will also bring back the joy of eating and a taste of life!

Patented technology, developed in Quebec

Thérèse Dufresne, President and CEO of Prophagia Inc., comments: “Prophagia’s patented technology has led to the development of Epikura foods, a real solution to malnutrition subsequent to dysphagia.” Prophagia’s team of experts offers unique scientific competencies in human nutrition, food rheology (science of textures) and colloid chemistry. “Epikura foods are characterized by a safe swallowing texture index (SSTI). The SSTI results from a calculation taking into account the rheological parameters of firmness, cohesiveness, adhesiveness and springiness”, explains Ms Dufresne. Incorporated in 2000, Prophagia is a spin-off of Ste. Anne’s Hospital, the Ste-Anne-de-Bellevue Veterans Affairs Canada establishment, where the technology was initially developed.

Strategic Alliance with HFS

A strategic alliance has been developed between **Prophagia Inc.**, the scientific partner, and **Healthcare Food Services Ontario Inc.** (HFS), the production and distribution expert, to ensure the accessibility and availability of this unique technology throughout Canada. This alliance brings a new standard of care considering the clinical efficiency, appetizing look and great taste of the Epikura foods. The Epikura line offers more than 60 foods in 2 controlled textures corresponding to clinical standards, quantified by rheological measurements (measurement of textures).

A non-profit organization founded in 1979, HFS is the leader in Canadian hospital food supply. “Our company’s goal is to produce and distribute high quality foods to Canadian hospitals”, affirms HFS Executive Chef Jean-Pierre Maheu. “We offer Prophagia’s extensive expertise to serve institutional clients, as well as production and distribution capacities, in line with the latest technology available,” he adds.

Variety of Foods: Health, à la carte!

The Epikura line-up features more than 30 main courses – maple ham, chicken cacciatore, meat ball stew - diverse fruit and vegetables, such as asparagus tips, pickled beets, peaches and strawberries, as well as scrumptious desserts. These complete and nutritious menus are familiar in appearance, appetizing and delicious, enhancing wellness and the joy of eating for people with dysphagia. For these individuals, it is a joy to rediscover the real look and flavours of food. According to Prophagia President Thérèse Dufresne, “At least 35% of the institutionalized elderly, and 10% of the elderly living at home, suffer from dysphagia - a total estimated at 400,000 Canadians. This number will double in the next 20 years.”

A multimillion dollar venture

To date, Prophagia and Ste. Anne’s Hospital have invested more than 6M\$ to create this new technology and complete its development. For its pre-start-up phase, Prophagia has received financial support notably from late Roger Néron, Alliance Management Groupe Conseil, the Québec Ministry of Industry and Commerce, National Research Council Canada (NRC), Centre Québécois de la valorisation des biotechnologies (CQVB) and SGF Soquia. More recently, for the scaling up of its technology to a commercial dimension, Prophagia has succeeded in obtaining financial support notably from Lodial Capital, Business Development Bank of Canada (BDC), Fonds Bio-Innovation, private investors and NRC.

The Prophagia / HFS partnership is proud to offer the dysphagic population dignity, pleasure of eating and a unique true solution to malnutrition subsequent to dysphagia. The solution is Epikura! In the next few months, 200 establishments across Canada will be offered the opportunity to feature Epikura on their menus; home care clients will be next in line.

For further information, please visit www.gohfs.org

- 30 -

For more information, contact:

Thérèse Dufresne

President & CEO

Prophagia Inc.

(514) 457-8468

therese.dufresne@vac-acc.gc.ca

Hélène Martin

Sales Coordinator

Healthcare Food Services (HFS)

(613) 834-3367

hmartin@gohfs.org

Laurence Levy

Public Relations

Nicole Doucet Communications

(514) 485-0646

doucetcom@sympatico.ca

epikura

Taste and Texture of Life

HFS

Experts in Healthcare Food