

Herstal, November 3rd, 2025

PRESS RELEASE

Fungal Chitosan Certified™

The Trusted Seal of Purity and Origin

KitoZyme Sets a New Global Standard for Transparency and Authenticity in Fungal Chitosan products

Herstal, Belgium — November 3rd, 2025 — KitoZyme, a pioneer and global leader in fungal chitosan, introduces the “Fungal Chitosan Certified” label and logo. This new seal establishes a universal benchmark for quality and trust across multiple sectors — from health and agriculture to winemaking and cosmetics.

Leadership Over 25 Years

For more than 25 years, KitoZyme has shaped the evolution of fungal chitosan from discovery to industrialization and built the global regulatory framework that defines it today: including Novel Food (EU), GRAS (US FDA), OIV, EFSA, COSMOS, HACCP, ISO 13485, Halal, and Kosher.

KitoZyme’s fungal chitosan is recognized for its exceptional purity and consistency, the result of unmatched expertise in fungal biopolymers. In every application, it delivers a reliable, high-quality solution that meets the most demanding standards.



Guaranteed Authenticity

As the chitosan market expands, so does the risk of fraud and the appearance of inferior products, especially from animal sources (derived from shrimp or crab shells) sometimes falsely marketed as “fungal”. The “Fungal Chitosan Certified” label today offers a clear and visible guarantee of authenticity and compliance.

“Our mission is to set the highest standard for chitosan quality and transparency,” says François Blondel, CEO of KitoZyme. *“The ‘Fungal Chitosan Certified’ label is our promise to partners and consumers: we guarantee origin, purity, and performance,”* he adds.

Confirmed by Science

To secure this authenticity, **Fondazione Edmund Mach**, an independent organization, has developed a robust methodology. At its core lies Stable Isotope Ratio (SIR) analysis, which distinguishes origin through $\delta^{13}\text{C}$ and $\delta^{15}\text{N}$ values. This is reinforced by Fourier Transform Infrared Spectrometry (FTIR) and Thermogravimetric Analysis (TGA), providing additional layers of verification.



KitoZyme

This approach was very recently and officially recognized by the **International Organisation of Vine and Wine** (OIV) in resolution OENO-OIV 728-2025, following international interlaboratory validation.

This method now stands as the regulatory gold standard for fungal chitosan authentication.

The adoption of these techniques has been widely welcomed by leading industry players.

Lallemend oenology - Olivier Abgueuen, President & General Manager, stated:
"The OIV-OENO 728-2025 resolution on chitosan is a major step forward. It allows buyers to ensure CODEX compliance of their chitosan-based products, by requesting product analysis from their suppliers—protecting both producers and consumers."

In parallel, the cosmetics sector has reached the same conclusion. At the IFSCC Congress 2025 in Cannes, **L'Oréal Research & Innovation** presented a study (*"Authentication and Differentiation of Chitosan Origins (Fungal vs Crustacean Origin)"*, Poster IFSCC2025-1289) validating this analytical strategy to secure the cosmetics supply chain.

About KitoZyme

Founded in 2000 in Herstal (Liège, Belgium), KitoZyme (www.kitozyme.com) is a pioneer and global leader in fungal chitosan. Its mission is to harness the unique potential of fungal biopolymers to deliver safer, healthier, and more sustainable ingredients—replacing petrochemical, animal-derived, or toxic components across key industries. With **25 years of expertise** and products distributed in **over 40 countries**, KitoZyme continues to innovate through a **portfolio of more than 20 patents** covering production, purification, and application technologies.

For more information

Media inquiries: Ir. Guillaume Deleixhe, Business Development Manager

✉ info@kitozyme.com

📍 KitoZyme, Parc Industriel des Hauts Sarts – 680, rue de Milmort – 4040 Herstal – Belgium



KitoZyme