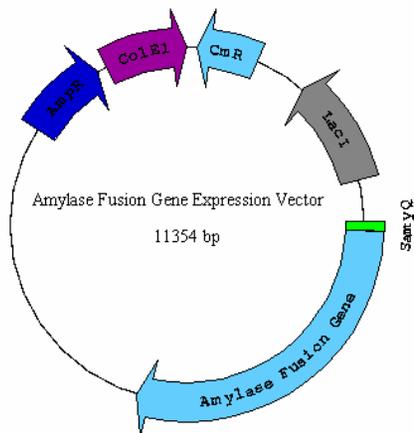


ROBUST AMYLASE FUSION ENZYME FOR BIO-CONVERSION

DESCRIPTION

The amylase fusion enzyme has been designed to operate in industrial processes and is unique because it can digest starch over a very wide range of temperatures (70C-100C). This property makes the fusion enzyme easier to use and improves glucose production.



Amylase Fusion Enzyme

The gene for the amylase fusion enzyme is cloned into a circular piece of DNA called an expression vector. Amylase fusion enzyme production is turned on by adding chemicals to the system. Enzyme expression is performed in bacterial cells and is directed outside into the culture medium.

The fusion enzyme works over a much larger range of temperatures than current market products. This engineered feature facilitates conversion of starchy feed stocks during mashing operations resulting in lower operating costs and higher glucose yields.

ADDITIONAL INFORMATION AVAILABLE

Patent information and performance data is available upon completion of non-disclosure agreements.

THE MARKET

The amylase fusion enzyme technology has multiple applications in multiple market sectors: renewable energy, fermentation and corn syrup. The world enzyme industry is \$2.7 billion and is estimated to increase by 4% annually through 2012. Grain processing encompasses all market sectors.

Essentially 1 kg of amylase enzyme is used to convert 1 ton of grain into sugar. Current market prices for amylase enzyme are \$2.12 - \$4.77 / kg. In the USA 62,800,000 metric tons of corn was converted into glucose to be used as sweetener, fuel or fermentation products. Hence the total amylase enzyme market is estimated at \$216 million. Based on our market study of bio-ethanol producers' temperature control during mashing operations is important for enzyme addition and glucose yield. Concerns about enzyme costs, performance, customer support and ease of use were raised. As the USA moves toward foreign oil independence and relies more on renewable energy demand for amylase enzymes will increase.

THE OPPORTUNITY

C2 Biotechnologies (C2B), LLC is seeking commercialization partner(s) to license the marketing, sales and distribution of the amylase fusion enzyme technology while C2B retains manufacturing rights. Scientists at C2B have engineered a new amylase fusion enzyme that operates over a broad range of temperatures. This property is anticipated to make it easier to use especially during large mashing operations resulting in increased yields while reducing operating costs. Up front licensing costs are based on licensee market and anticipated to facilitate manufacturing set up.

Patent Title: GENETIC CONSTRUCTION OF AN INDUSTRIAL PROCESS ROBUST AMYLASE FUSION ENZYME FOR BIO-CONVERSION

Patent: pending.

Territory: United States

Law Firm: Saile Ackerman, LLC: 28 Davis Avenue, Poughkeepsie, New York 12603, <http://www.saileackerman.com>

Assigned (Owner): C2 Biotechnologies, LLC

ABOUT US

C2 Biotechnologies (C2B) is operating as a small business and is structured as a limited liability company (LLC) formed in Ulster County, New York (2006) for profit that employs less than 500 individuals. A majority of C2B is owned by Larry Cosenza, Ph.D., who is a citizen of the United States with permanent residence in Germantown, NY. We design, construct and characterize consumables for the renewable energy market using our fusion enzyme technology platform. Our technology platform allows us to produce recombinant enzymes that have multiple biological activities desired by industry. By combining multiple activities into one enzyme we offer products that are easier to use, improve yields and reduce operational costs. C2B's goal is to become a bio-manufacturing company producing enzymes for the bio-fuel and fermentation markets.

CONTACT INFORMATION

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