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Botaneco advances oilseed oleosome platform for next-generation plant-based fats and nutrition ingredients

Calgary, Alberta — July 23, 2026 — As global food and nutrition companies seek better plant-based fat systems, cleaner labels and more resource-efficient ingredient platforms, Calgary-based Botaneco Inc. is advancing its proprietary oilseed processing technology for food and nutrition applications. Botaneco has established strategic relationships in personal care and feed and continues to explore additional partnerships with international companies across food and nutrition.

The technology builds on Botaneco's established personal care manufacturing platform, which has supported commercialization with customers ranging from emerging brands to global consumer packaged goods companies.

Botaneco's aqueous processing platform separates intact oleosomes and proteins from Canadian oilseeds, supporting greater utilization of the harvested seed and creating valuable ingredient and co-stream opportunities. Oleosomes — naturally occurring oil bodies found in seeds — can support emulsification, texture and fat delivery in plant-based formulations and may provide a naturally derived alternative to more conventionally processed fat systems. The company is also evaluating the potential application of its oleosome platform in structured plant-based fat systems, including oleogel formulations. This emerging area may offer opportunities in food products where structure, mouthfeel and formulation performance are important.

"Food and nutrition companies are increasingly looking for better plant-based lipid systems — not just alternatives to animal fat, but ingredients that can improve functionality, nutrition, and formulation performance," said **James Szarko, President and CEO of Botaneco**. "Botaneco has spent years building the science, processing know-how, and industrial capability required to bring oilseed oleosomes into real-world applications."

With laboratories and manufacturing infrastructure in Calgary, Botaneco is positioned at the intersection of oilseed valorisation, plant-based nutrition, and functional ingredient innovation. The company has developed a portfolio of ingredient platforms and brands, including Hydresia®, CapSol™, Purezome™, and Alofin™, reflecting its work across oleosome-based systems, plant-derived functionality, and high-value oilseed co-streams.

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Backgrounder: Botaneco and the opportunity in oleosome-based plant fats

About Botaneco

Botaneco Inc. is a Calgary-based ingredients company using proprietary water-based processing technology to separate intact oleosomes and proteins from oilseeds. The company develops high-value ingredient solutions for food, feed, and personal care markets, with a focus on sustainability, functionality, and co-stream valorisation.

Sustainability and co-stream utilization

Botaneco's processing approach is designed to create multiple high-value ingredient streams from oilseeds rather than focusing on a single extracted component. This supports more complete utilization of Canadian agricultural crops and creates opportunities to use proteins, lipids and other co-streams across food, feed and personal care applications.

The platform also uses a water-based separation process and may support formulations seeking naturally derived alternatives to more conventionally processed ingredient systems.

What are oleosomes?

Oleosomes are naturally occurring oil bodies found in oilseeds. In the plant, they store and protect oil inside a natural membrane structure. For food and nutrition applications, this creates a potential ingredient system that is different from conventional extracted vegetable oils.

Because oleosomes are native plant structures, they may offer functionality across texture, emulsification, mouthfeel, fat delivery, and clean-label formulation.

Why plant-based fats matter

The next generation of food and nutrition products require better fat systems: ingredients that can support functionality and sensory performance without relying on conventional saturated or highly processed fat systems.

This is relevant for categories such as plant-based dairy, hybrid dairy systems, nutrition products, sauces, dressings, spreads, and other formulated foods.

Botaneco's ingredient platforms

Botaneco's ingredient platforms and brands include Hydresia®, CapSol™, Purezome™, and Alofin™, reflecting its work across oleosome-based systems, plant-derived functionality, and high-value co-streams.

The platform is relevant across several markets:

- Food and nutrition: plant-based fats, emulsification, texture, nutrition, and clean-label formulation



- Feed: protein and lipid co-streams for high-value animal nutrition applications
- Personal care: natural emulsification, delivery systems, hydration, and sensory performance

Industrial capability

Botaneco combines scientific expertise with industrial infrastructure in Calgary. The company has internal laboratory capabilities and manufacturing assets at commercial scale.

Strategic relevance

Botaneco's platform speaks to several major industry priorities:

- higher-value use of Canadian commodity crops
- clean-label and naturally derived ingredient systems
- alternatives to conventional plant oils and saturated fat systems
- co-stream valorisation from oilseed processing
- scalable ingredient solutions for partners

Oleogels and structured fat systems

Oleogels are attracting attention as food companies look for ways to structure plant oils and reduce reliance on saturated or trans fats. Botaneco is evaluating where its oleosome expertise may be relevant to this emerging field, particularly in applications where structure, viscosity, fat delivery, and formulation performance are important.

Partnership focus

Botaneco is exploring strategic partnerships with international companies across food and nutrition. It is seeking partners that can help accelerate application development, market access and global commercialisation of its oilseed ingredient platform.