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## **GLG ACHIEVES 430% INCREASE IN REBAUDIOSIDE M GLYCOSIDE CONTENT AND 320% INCREASE IN REBAUDIOSIDE D GLYCOSIDE CONTENT IN LATEST RESULTS OF ITS NON-GMO PATENTED HYBRIDIZATION PROCESS**

**Vancouver, B.C. September 30, 2015** - GLG Life Tech Corporation (TSX: GLG) (“GLG” or the “Company”), a global leader in the agricultural and commercial development of high-quality zero-calorie natural sweeteners, is pleased to announce today another major agricultural breakthrough, one that could revolutionize the global food and beverage industry’s ability to utilize naturally-sourced Rebaudioside D (“Reb D”) and Rebaudioside M (“Reb M”). Through GLG’s development of its Reb D seedling using its non-GMO patented breeding methodology, the GLG agriculture team has developed a new strain containing significantly higher levels of Reb D and Reb M glycosides. Historically, conventional stevia leaf has had Reb D concentrations of around 0.3% of dry leaf weight, or 2.5% of total steviol glycosides (TSG), and Reb M concentrations less than 0.1% of dry leaf weight, or less than 1% of total steviol glycosides (TSG). GLG’s new Reb D seedling has significantly improved both the amounts of Reb D and Reb M. GLG’s new Reb D seedling contains 320% more Reb D than conventional leaf strains, with 1.26% of dry leaf weight, amounting to 9.4% of TSG’s. And GLG expects to have further improvements in the near future given its proven patented hybridization process.

Moreover, as expected, the increased Reb D levels also saw a corresponding increase in the Reb M levels. Reb M levels in the new seedling increased by over 430%, compared to the typical percentage in a leaf. Reb M glycoside content amounted to was 4% of TSG’s, or 0.53% of dry leaf weight.

The TSG in the Reb D seedling was 13.43% of dry leaf weight. Lab tests of this Reb D seedling also included a substantial amount of Reb A in the leaf (68% of the TSGs were Reb A). This increase in Reb D represents a major milestone in developing a commercially viable high-Reb D and high-Reb M seedling and is another significant leap forward in the natural, non-GMO agronomic development of the historically scarcer steviol glycosides. GLG made its first announcement in 2014 with its breakthrough in high Reb C seedlings, clearly demonstrating the promise of its patented Non-GMO seedling hybridization technology.

This Reb D/Reb M seedling breakthrough is truly important to the stevia industry as the flavor profile of Reb D and Reb M has been shown to have a vastly superior profile to Reb A, showing a flavor profile closer to that of sucrose. GLG sensory tests found Reb D to have a noticeable absence of astringency, aftertaste and licorice flavor. Reb M sensory tests were found to be even better and very close to sucrose.

A natural stevia leaf source high in Reb D and Reb M will bring production costs down significantly, as we have experienced with Reb C. This is due to the fact that these scarcer glycosides have historically occurred in such low concentrations that processing costs to extract and purify them on a commercial scale were virtually prohibitive.

GLG is in the process of filing for patent protection for its new Reb D/Reb M seedling. Dr. Luke Zhang, CEO and Chairman of GLG, commented: “GLG’s agriculture team has once again demonstrated the strength of our patented Non-GMO stevia seedling hybridization process. These results are extremely

encouraging after only 12 months of development by the team. In 2014, we were first to develop a new seedling very high in Reb C and in 2015 our team has once again demonstrated excellent results and progress from our high Reb D and Reb M seedling program. I am confident that GLG will produce higher levels of Reb D and Reb M in our patented seedlings in the near future, replicating the success of our Reb C Gold patented seedling. Reb C Gold and Super RA seedlings are developing very well and we expect these seedlings to be commercially planted in 2016 as originally planned. ”

GLG has filed two GRAS applications with the FDA for high-purity Reb D (GRN 548) and Reb M (GRN 512), with purity levels ranging from 80% to 95% to be used as a sweetener.

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#### **About GLG Life Tech Corporation**

GLG Life Tech Corporation is a global leader in the supply of high-purity zero calorie natural sweeteners including stevia and monk fruit extracts used in food and beverages. GLG’s vertically integrated operations, which incorporate our Fairness to Farmers program and emphasize sustainability throughout, cover each step in the stevia and monk fruit supply chains including non-GMO seed and seedling breeding, natural propagation, growth and harvest, proprietary extraction and refining, marketing and distribution of the finished products. Additionally, to further meet the varied needs of the food and beverage industry, GLG has launched its Naturals+ product line, enabling it to supply a host of complementary ingredients reliably sourced through its supplier network in China. For further information, please visit [www.glglifetech.com](http://www.glglifetech.com).

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