

NEWS RELEASE

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Anticus to Build Yeast Production Plant in Montreal/Quebec Corridor

Montreal, Canada – July 26, 2006 – Anticus Corporation (OTCBB: ATCI) (the “Company”) today announced that it intends to complete the construction of an automated processing plant in the Montreal/Quebec corridor in the second half of 2006.. The company believes that the plant will be capable of processing at least 4.0 million kilograms of whey solids and related by-products that can be converted through the Prolactis™ process to yield at least one (1) million kilograms of commercially viable yeast for resale. Anticus will require additional financing to construct this plant and is currently exploring various non-equity based funding options and discussing with potential suppliers the sourcing of raw material. Anticus has signed a non binding letter of intent with a major Canadian supplier of raw material for an original term of five (5) years. According to the terms of the LOI, Anticus and the said Canadian supplier intend to execute a final agreement on or before January 1st 2007.

In order to comply with applicable environmental laws and regulations in most developed countries, cheese processors, beer and soft drink manufacturers and bottle recyclers, are required to safely dispose of any environmentally sensitive by-products that are derived through the normal course of their respective production cycles. The Prolactis™ bioconversion process utilizes a proprietary microbiological approach that is capable of transforming by-products, waste and “expired” goods into commercially viable and resalable yeast. Anticus intends to offer the Prolactis process to cheese processors, beer and soft drink manufacturers and bottle recyclers as an alternative to the costly transport and disposal of these environmentally sensitive by-products and “expired” products. Furthermore, Anticus intends to generate revenue from the resale of yeast derived through the bioconversion process.

About Anticus:

Anticus has licensed the exclusive, worldwide rights to Prolactis™, a microbiological process that provides for the bioconversion of lactose and other sugars, into high protein biomass through the use of a proprietary bioreactor. Through this process, Anticus is able to transform dairy and beverage related by-products and expired goods into commercially viable water and yeast. The process has been developed by Jacques Goulet, Ph.D., agr., professor at Laval University in Quebec City, Quebec, Michel Deblois, engineer, and Lucien Pomerleau, M.Sc., agr. Worldwide patents are pending.

NOTE: This press release may include projections of future results and “forward looking statements” as that term is defined in Section 27A of the Securities Act of 1933 as amended (the “Securities Act”), and Section 21E of the Securities Exchange Act of 1934 as amended (the “Exchange Act”). All statements that are included in this press release, other than statements of historical fact, are forward looking statements. Although management believes that the expectations reflected in these forward looking statements are reasonable, it can give no

assurance that such expectations will prove to have been correct. Except for the historical information contained herein, the matters discussed in this press release are forward-looking statements that involve risks and uncertainties which include but are not limited to; our ability to obtain the necessary financing for the construction and initial operation of the plant, our reliance on cheese processors, beer and soft drink manufacturers and bottle recyclers to provide Anticus with lactoserum and its related by-products and the development and commercialization of Prolactis™ and other risks detailed from time to time in our Securities and Exchange Commission filings. Actual results may differ materially from those projected. These forward-looking statements represent our judgment as of the date of the release. We disclaim, however, any intent or obligation to update these forward-looking statements.