



PRESS RELEASE

October 16, 2007

Lactic yeast production

Green Yeast Corp. – Levure Verte inc. (ex Anticus International Corp hereafter Green Yeast) is a politic body legally incorporated under the laws of Nevada. As a public corporation, its over-the-counter shares are traded on the “pink sheet” (ATCI.PK) under its old name.

Green Yeast is pleased to inform you that the demonstration and operating unit of the Quebec science complex has started production of lactic yeast (*Kluyveromyces marxianus*) samples. Green Yeast has begun distributing these yeast samples to its potential customers and partners, so that they can analyze this yeast themselves, suggest adjustments specific to their needs (e.g., live or inactive yeast, dried or not, according to different drying methods (spray, drum, fluidized bed), suggest adjustments to the nutrient content, etc.), and recognize the product’s quality. The objective of this sampling campaign is to show with certainty our ability to produce a quality yeast strain that meets the market’s expectations. This phase also has the aim of refining the process to achieve maximum production efficiency.

The demonstration stage is indispensable to prepare for the industrial phase with construction of a first production unit. The sampling campaign should last about 2 months, during which a number of samples will be delivered to our various prospects. After this campaign, a full report will be produced, which will present the best industrial modus operandi clearly and precisely.

Simultaneously, Green Yeast is pursuing its discussions with cheese companies, which generate large quantities of whey in their activities. Whey and its derivatives are choice raw materials in the production of *Kluyveromyces marxianus* yeast. On this specific point of securing supplies of whey derivatives for our future yeast production, signing medium to long term contracts with suppliers is Green Yeast main objective.

Furthermore, contacts are now being made regarding the financing of our first lactic yeast production unit. The cost of the investment and its implementation are being reviewed in details.

Green Yeast will be present at Pollutec 2007 (annual trade show of environment-related industries), which will be held in Paris Villepinte from November 27 to 30, 2007. We will provide you with more details in subsequent press releases.

About Green Yeast Corp. – Levure Verte inc.:

Green Yeast Corp. – Levure Verte inc. owns the exclusive worldwide license for a microbiological process known under the name of “ProLactis”. This process uses a bioreactor to transform milk by-products and other sugars into a protein-rich biomass. The “ProLactis” process will also reduce COD from those by-products. The process was developed by Jacques Goulet, Ph.D. Agriculture, professor at Université Laval in Quebec City, Michel Deblois, Engineer, and Lucien Pomerleau, M.Sc. Agriculture. The process is patent pending.

Note:

This document may contain forward-looking statements, as this expression is defined in section 27A of the Securities Act of 1933 and its amendments, and in section 21 E of the Securities Exchange of 1934 and its amendments. All statements in this document, with the exception of statements based on historical facts, are considered as forward-looking statements. Although our management is confident and considers that the forward-looking statements contained in this document are reasonable, they still remain forward-looking statements and our management cannot guarantee their execution. These forward-looking statements depend on a number of factors and comprise risks and

uncertainties. The actual results may differ from our plans. Our management assumes no obligation to update or revise these forward-looking statements following new information or future events.

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