Signé Caméline selected for the SIAL Innovation Awards for its camelina shoyu sauce, a world first

Barrel-aged using traditional Japanese methods, made from camelina meal — wheat-free and soy-free

SAINT-ÉDOUARD, Quebec, September 9, 2026 – Oliméga inc., owner of the Signé Caméline brand, announces that its camelina shoyu sauce has been selected for the SIAL Innovation Awards, held during the Salon International de l'Alimentation (SIAL) in Paris. It is the only product of its kind on the market: a shoyu sauce fermented from camelina meal, the co-product of cold-pressing camelina oil.

Developed and manufactured in partnership with Symbiose AlimenTerre (Symbiose ALT inc), a Quebec company specializing in fermentation, the camelina shoyu sauce follows the traditional Japanese method: aged in wooden barrels for a minimum of eight months, with a salt content above 10%, then pasteurized before bottling. It is made without wheat and without soy, a distinctive alternative to classic soy sauces, offering a rich, savory umami flavor.

By valorizing camelina meal — which accounts for nearly 70% of the raw material volume from seed processing — this innovation is a direct extension of Oliméga's mission: a virtuous production model in which every part of the camelina seed is given a second life instead of being discarded.

> *"This shoyu sauce is the perfect example of the circular economy we want to build at Oliméga: nothing is wasted, everything is transformed. Being the only product of its kind selected for the SIAL Innovation Awards confirms that our approach — making full use of the camelina seed, from field to plate — has a real place in international markets."*
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> **— Chantal Van Winden, President and CEO, Oliméga inc.**

The camelina shoyu sauce will be showcased to the public at the Signé Caméline booth, in the Canada pavilion (Hall 5B), at SIAL Paris.

About Signé Caméline and Oliméga

Founded in 2007 in Saint-Édouard, Quebec, by Chantal Van Winden and Raymond Durivage, Oliméga inc. is a vertically integrated camelina oil producer, from field to bottle. The company markets its products under two brands: Signé Caméline, for human nutrition, and Oliméga Farm, for animal nutrition. SQF Level 2 certified, Oliméga exports to more than six countries — including Japan, South Korea, Taiwan, France, China and the United States — and is carried in more than 2,000 points of sale across Canada. Its products have been recognized with the SIRHA Innovation Award in Lyon in 2023 and a SIAL Innovation Gold Medal in Toronto in 2025.

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