

CERTIFICATE OF ANALYSIS
SA-1412-6538

Attn: Steamerics™
808 Hindry Ave.
Inglewood, CA 90301

| | |
|---|----------------|
| Test performed: Microbicidal efficacy of Optima™ Steam Cleaner, *Optimized laboratory conditions | LL SOP# 8566.3 |
| Microbe <i>Staphylococcus aureus subsp. aureus</i> | ATCC # 6538 |

| Surface | Matrix | Duration of Cleaning | *Avg. Percent Elimination |
|-------------------------------------|---|----------------------|---------------------------|
| Restaurant Grade Stainless Steel | Sheep Blood, # of Runs: 3 | Control | 0% |
| | | 8 seconds | 100% |
| | | 32 seconds | 100% |
| | Sterile Drinking Water, # of Runs: 2 | Control | 0% |
| | | 8 seconds | 100% |
| | | 32 seconds | 100% |

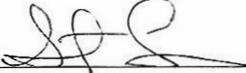
*Optimized conditions may not be representative of field conditions, see publication manuscript for details.
<http://www.foodsafety magazine.com/signature-series/food-processing-surface-sanitation-using-chemical-free-dry-steam1/>



Julie La, BS
Director of Quality Assurance

3/12/16

Date



Stewart J. Lebrun, Ph.D.
Study Director

3-12-16

Date