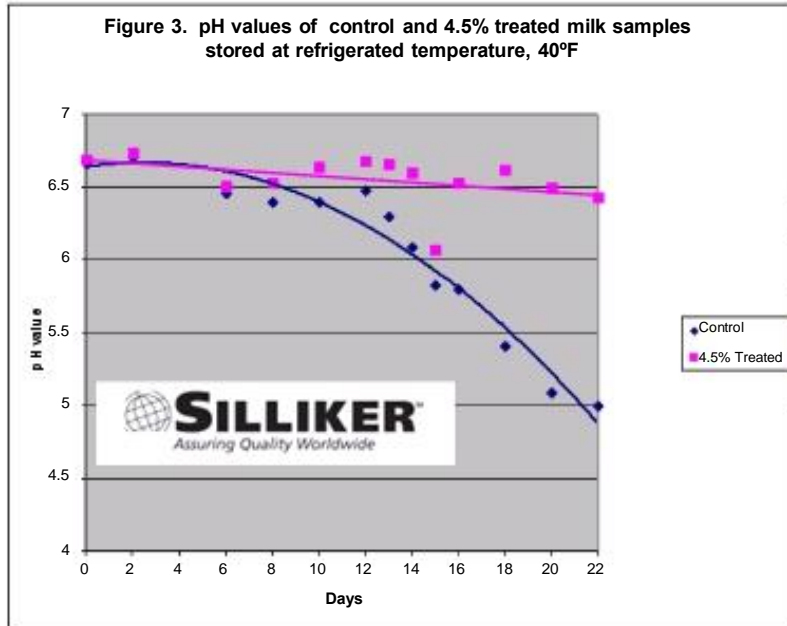


# Successful Lab Trials in USA (2004-2010)



96 Hours				
Sample ID	HML #	APC (cfu/g)	Yeast (cfu/g)	Mold (cfu/g)
Control		67,200	5000	12
Tomato Paste: growth of aerobic bacteria, yeast and mold				
A17043	218270	42,000	<1	<1

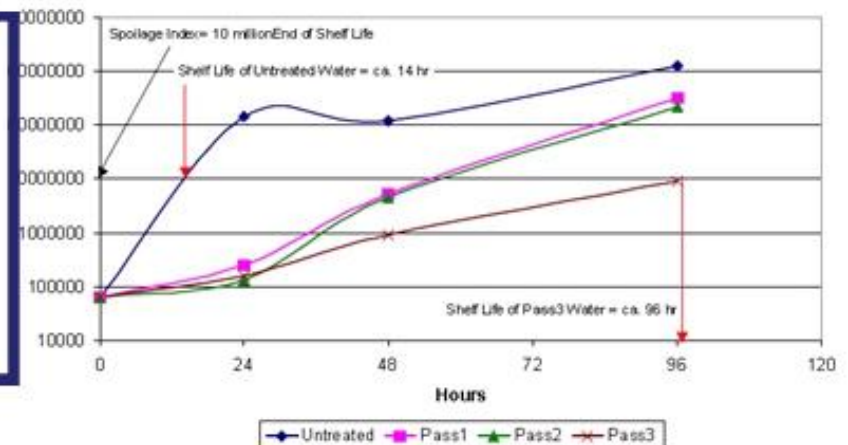


Effect of a New Laminated Microchip Device -3RN21- on The Indigenous Microflora of Fresh Meat Stored at Room Temperature

Thickness of the sample	Initial counts 0- hours	Control sample after 24 hours	Laminated microchip device treated sample after 24 hours	Difference between control and laminated microchip device treated samples after 24 hours
0.3 cm	410,000	210,000,000	13,000,000	93.8%
1.0 cm	410,000	210,000,000	7,200,000	96.6%
1.5 cm	410,000	210,000,000	45,000,000	78.6%
2.5 cm	410,000	210,000,000	210,000,000	0%



Escherichia coli in Untreated and MicroChip Treated 0.1% Peptone Water at Ambient Temperature



**Past Records on Mold Complaints**

Mold complaints from 09/10/2007 to 03/10/2008 =39 (English Muffins only)

Mold complaints from 09/10/2008 to 03/10/2009 =16 (English Muffins only)

March 11-June 11 2007 and 2008 requested by Victor

The total mold complaints for all Thomas EM's produced in the Greenwich Facility for the periods below:	
March 11-June 11, 2007	= 50
March 11-June 11, 2008	= 16

The total mold complaints for all Thomas EM's produced in the Greenwich Facility for the periods below:	
June 10 - Oct 10, 2007	= 83
June 10 - Oct 10, 2008	= 31

March 11- April 31, 2009	= 3	(March 24, April 17th & 29th)
May 4 - May 8, 2009	= 0	
May 11 - May 15, 2009	= 0	
May 18 - May 22, 2009	= 0	
May 25 - May 29, 2009	= 1	
June 1 - June 5, 2009	= 1	
June 8 - June 12, 2009	= 1	

June 15 - June 19, 2009	= 0
June 22 - June 26, 2009	= 0
June 26 - July 2, 2009	= 0
July 6 - July 10, 2009	= 1
July 13 - July 17, 2009	= 1
July 20 - July 24, 2009	= 0
July 27 - July 31, 2009	= 1
August 3 - August 7, 2009	= 0
August 10 - August 14, 2009	= 0
August 17 - August 21, 2009	= 0
August 31 - September 4, 2009	= 1
Sept 8 - Sept 11, 2009	= 0
Sept 14 - Sept 18, 2009	= 1
Sept 21 - Sept 25, 2009	= 1

Reduction in Mold complaints by 99.12 % GWB Connecticut Plant



Whole Milk total 119 days shelf life



Tests on high moisture bread par baked and baked products



Ground beef and muscle cut, only rinsed with APSE™ water after 24 hours at room temperature.