CERTIFICATE OF ANALYSIS SA-1412-10708

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

Test performed: Microbicidal efficacy of Optima™ Steam Cleaner, *Optimized laboratory conditions	LL SOP# 8566.1
Microbe Salmonella enterica subsp. enterica (ex Kauffman and Edwards)	ATCC # 10708

Surface	Matrix	Duration of Cleaning	*Avg. Percent Elimination
Restaurant Grade Stainless Steel	Sterile, Organic Chicken Broth, # of Runs: 5	Control	0%
		8 seconds	99.8%
		32 seconds	99.9%

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

Julie La, BS

Date

3/12/16

Director of Quality Assurance

Stewart J. Lebrun, Ph.D.

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Date

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