

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

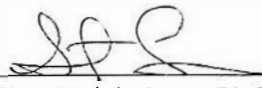
Surface	Matrix	Duration of Cleaning	*Avg. Percent Elimination
Restaurant Grade Stainless Steel	Sheep Blood, # of Runs: 3	Control	0%
		8 seconds	100%
		32 seconds	100%
	Sterile Drinking Water, # of Runs: 2	Control	0%
		8 seconds	100%
		32 seconds	100%

*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