


CERTIFICATE OF ANALYSIS
SA-1412-10708

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

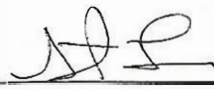
Test performed: Microbicidal efficacy of Optima™ Steam Cleaner, *Optimized laboratory conditions	LL SOP# 8566.1
Microbe <i>Salmonella enterica subsp. enterica</i> (ex Kauffman and Edwards)	ATCC # 10708

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.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