



CERTIFICATE OF ANALYSIS

Attn: Steamerics™

| | |
|--|------------------|
| Test performed: Microbicidal efficacy of Optima™ Steamer | Modified AME5122 |
| Microbes used: <i>Zygosaccharomyces bailii</i> | ATCC No. 58445 |

| Surface | Condition | CFU/mL (average) | Percent Elimination | Procedure |
|----------------------------------|------------------|------------------|---------------------|------------------|
| Plastic (Polystyrene) | Negative Control | TNTC | N/A | **10D/ENRICH BAM |
| | Optima™ Steamer | < 0 | *100% | **10D/ENRICH BAM |
| Glass (16 oz. Glass Tumblers) | Negative Control | TNTC | N/A | **10D/ENRICH BAM |
| | Optima™ Steamer | < 0 | *100% | **10D/ENRICH BAM |
| Restaurant Grade Stainless Steel | Negative Control | TNTC | N/A | **10D/ENRICH BAM |
| | Optima™ Steamer | < 0 | *100% | **10D/ENRICH BAM |

**10 day pre-enriched followed by BAM CFU analysis. *100% elimination = an average of zero detectable colonies on agar plates.

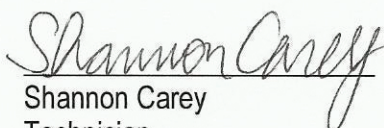
CFU: Colony Forming Unit

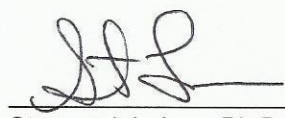
N/A: Not Applicable, Negative control end values were greater than 10⁷ (TNTC)

Analyzed: October-December, 2012

Report Release: February 4, 2013

Reviewed and Approved by:


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