

CERTIFICATE OF ANALYSIS
SA-1412-19111

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

Test performed: Microbicidal efficacy of Optima™ Steam Cleaner, *Optimized laboratory conditions	LL SOP# 8566.2
Microbe <i>Listeria monocytogenes</i>	ATCC # 19111

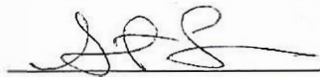
Surface	Matrix	Duration of Cleaning	*Avg. Percent Elimination
Restaurant Grade Stainless Steel	Sterile, Organic Beef Broth, # of Runs: 5	Control	0%
		8 seconds	91.4%
		32 seconds	100%

*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
Director of Quality Assurance

3/12/16
Date



Stewart J. Lebrun, Ph.D.
Study Director

3-12-16
Date

Lebrun Labs LLC
3301 E. Miraloma Ave. Suite 194. Anaheim, CA 92807
Tel. : (714) 345-4689 Fax. : (844) 272-9854