



Sterilox Food Safety System Wins Two Additional Industry Awards

NSF International and National Restaurant Association Recognize Food Safety Design and Achievements

MALVERN, PENNSYLVANIA, AND STAFFORD, UK, February 19, 2008 –[Sterilox Food Safety](#), a division of [PuriCore](#) (LSE: PURI), today announced that its safe, natural, and environmentally friendly Sterilox Food Safety System has received two additional major industry awards: NSF International's 2008 Food Safety Leadership Award and the National Restaurant Association's 2008 Kitchen Innovations Award. Last fall, Sterilox Food Safety received the Product of the Year Award from the Food Consultants Society International (see [release](#)).

"We are honored to be recognized by the prestigious awards from NSF International and the National Restaurant Association," said Denny Romer, Sterilox Food Safety's Vice President of Foodservice and Hospitality. "These awards are continuing industry endorsements of our food safety products and technology and provide further recognition from well-respected foodservice industry leaders that the Sterilox System should be an integral part of any commercial food safety program."

NSF International's Food Safety Leadership Awards Program recognizes key individuals and organizations that demonstrate groundbreaking food safety achievements and leadership in the foodservice industry. The 2008 award recipients will be honored at the Food Safety & Security Summit on March 19 in Washington, DC.

The NRA Kitchen Innovations program recognizes the most inventive and cutting-edge equipment in the worldwide foodservice market. The Sterilox Food Safety System will be showcased in the exclusive Kitchen Innovations Pavilion at the 2008 National Restaurant Association Restaurant, Hotel-Motel Show on May 17 through 20 in Chicago.

About Sterilox Food Safety Systems

[Sterilox Food Safety](#), a division of [PuriCore](#), provides systems that produce a natural food-safe sanitizer using only salt, water, and electricity. More than 20 leading US supermarket chains (including two of the top five) use the Sterilox Food Safety System to rinse fresh food products and sanitize food contact surfaces to prevent cross contamination of infectious pathogens. The Sterilox Solution is highly effective at killing harmful pathogens and spoilage organisms such as *E.coli*, Salmonella, Norovirus, Psuedomonas, yeast, and molds. When used on fresh food, the Sterilox Solution reduces the risk of infectious pathogens and enhances the product shelf life. With the Sterilox System, retailers are protecting their brand, improving their image, reducing inventory loss, and achieving greater customer loyalty. For more information, visit www.steriloxfresh.com.

About NSF International

[NSF International](#) (formerly the National Sanitation Foundation), an independent, not-for-profit organization, helps protect consumers by certifying products and writing standards for food, water, and consumer goods. Founded in 1944, NSF is committed to protecting public health and safety worldwide. NSF is a World Health Organization Collaborating Centre for Food and Water Safety and Indoor Environment. Additional services include safety audits for the food and water industries, management systems registrations delivered through NSF International Strategic Registrations, organic certification provided by Quality Assurance International, and education through the NSF Center for Public Health Education.

About the NRA

The [National Restaurant Association](#) is the leading business association for the restaurant industry, comprising 945,000 restaurant and foodservice outlets and a work force of 13.1 million employees. The Kitchen Innovations Pavilion remains a highly anticipated feature at the annual conference for restaurant-and-foodservice operators, dealers, distributors and the news media.

About PuriCore

[PuriCore plc](#) (LSE: PURI) is a life sciences company focused on developing and commercializing proprietary products that safely, effectively, and naturally kill contagious pathogens. PuriCore's technology provides a solution to a broad range of markets that depend upon controlling contamination, including food safety in retail and foodservice, medical device disinfection, wound therapy, and hospitality. The Company's proprietary technology mimics the human body's production of the natural antimicrobial hypochlorous acid, which is highly effective in killing bacteria, viruses, and

fungal spores. Deploying hypochlorous acid solutions as rinses, soaks, sprays, mists, and in other forms, PuriCore's technology is designed to limit the spread of infectious disease, including major public health threats of *M. tuberculosis*, *MRSA*, *E.coli*, Norovirus, Avian Influenza, HIV, Polio Virus, *Helicobacter pylori*, and *Legionella*. PuriCore is headquartered in Malvern, Pennsylvania, with offices in Stafford, UK.

To receive additional information on PuriCore, please visit our website at www.puricore.com, which does not form part of this press release.

Certain statements made in this announcement are forward-looking statements. These forward-looking statements are not historical facts but rather are based on the Company's current expectations, estimates, and projections about its industry; its beliefs; and assumptions. Words such as 'anticipates,' 'expects,' 'intends,' 'plans,' 'believes,' 'seeks,' 'estimates,' and similar expressions are intended to identify forward-looking statements. These statements are not guarantees of future performance and are subject to known and unknown risks, uncertainties, and other factors, some of which are beyond the Company's control, are difficult to predict, and could cause actual results to differ materially from those expressed or forecasted in the forward-looking statements. The Company cautions shareholders and prospective shareholders not to place undue reliance on these forward-looking statements, which reflect the view of the Company only as of the date of this announcement. The forward-looking statements made in this announcement relate only to events as of the date on which the statements are made. The Company will not undertake any obligation to release publicly any revisions or updates to these forward-looking statements to reflect events, circumstances, or unanticipated events occurring after the date of this announcement except as required by law or by any appropriate regulatory authority.

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