



**UNDERWRITERS LABORATORIES APPROVES
STERILOX TECHNOLOGIES' A-2000 DEVICE;**

Generator produces disinfectant/sanitizer for fighting food-borne pathogens

RADNOR, PA, January 20, 2004 – Sterilox Technologies, Inc. announced today that its A-2000 generator, which produces a disinfectant/sanitizer for fighting foodborne pathogens in food industry settings, has received certification by Underwriters Laboratories (UL).

UL is an independent, not-for-profit organization that has been testing products for safety for more than 108 years and assessing/certifying organizations for conformance to international standards. The A-2000 has now received both NSF and UL/CUL certification, giving this new product the backing of the two leading testing organizations in the world.

The A-2000 generator produces a safe, fast and effective non-toxic biocide on-site which works against a wide range of bacterial and viral pathogens and organisms that present major safety and health challenges in food retail and service industries. The generator is only 2 feet wide and less than 3 feet deep and fits under most sinks, saving valuable floor space.

“This UL listing, with the recent NSF certification granted last month, confirms the high level of manufacturing quality and performance of the A-2000 generator and signifies its high level of reliability and safety for use in the food industry. The UL certification also assures the marketplace that our equipment complies with all state and local building codes, insuring the highest degree of safety for our partners,” said Tom H. Daniel, VP/GM Global Food Safety, Sterilox Technologies, Inc. “This certification comes at an exciting time for our company, and coincides with our product launch into the food retail and hospitality industries,” added Daniel.

Sterilox solutions are effective in a variety of food industry uses. Sterilox reduces spoilage organisms associated with fruits, vegetables, seafood and cut flowers. In addition, Sterilox is an excellent hard surface sanitizer for counter tops, slicers, cutting boards and utensils. The product may also be used in produce misting systems and ice machines to remove bio-films associated with harmful bacteria, such as the organism that causes Legionnaires' disease. Sterilox has been determined suitable for food processing applications by the FDA and has passed EPA surface sanitizer testing requirements.

Sterilox Technologies, Inc., formed in 1997, is the world's leading developer and marketer of sterilization and disinfection generators. Using patented electrolytic technology, Sterilox generators produce a safe and environmentally friendly biocidal solution on demand, eliminating concerns about shelf stability or chemical storage. The Sterilox solution has received multiple use-

specific clearances as a high-level disinfectant/sanitizer from the U.S. FDA and EPA and has received the NSF certification for use in food industry use.

For a high-resolution picture of the generator or for more information on this or other Sterilox products, please contact:

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Learn more about Sterilox Technologies, Inc on the internet at <http://www.sterilox.com>