



FDA Lists Sterilox Food Safety Solution for Food Contact

Sterilox Solution formally recognized as safe for direct contact with food

MALVERN, PENNSYLVANIA, AND STAFFORD, UK, May 21, 2007—[Sterilox Food Safety](#), a division of [PuriCore](#) (London Stock Exchange: PURI), today announced it received notification that the US Food and Drug Administration (FDA) formally listed its Sterilox Solution as an approved food contact substance. This FDA Food Contact Substance Notification (FCN) is specific to the Sterilox System and formally recognizes the Sterilox hypochlorous solution for use as a food safe sanitizer to be used when re-hydrating or rinsing fresh produce including leafy green vegetables.

The Sterilox System is already used by leading US supermarket retailers to improve the safety and freshness of produce in supermarkets. The Sterilox Solution—which mimics the natural anti-microbial hypochlorous solution produced by the human body to fight pathogens—is highly effective at killing a broad range of pathogens and spoilage organisms including *E.coli*, *Salmonella*, *Staphylococcus*, *Listeria*, norovirus, avian influenza, yeast, and molds.

“This FDA Food Contact Notification represents yet another validation of our technology, and it builds on our existing EPA and other regulatory approvals for the use of the Sterilox Solution on fresh produce,” said Tom Daniel, Senior Vice President of Sterilox Food Safety. “Pursuing a formal FCN listing also demonstrates that Sterilox Food Safety remains committed to leading and working with the food retail industry to improve the safety and freshness of produce for supermarket chains and their customers. Food retailers rely on the Sterilox System as an added layer of brand protection in the stores’ comprehensive food-safety plan that starts with the grower and ends with the consumer.”

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About Sterilox Food Safety

[Sterilox Food Safety](#) is a division of [PuriCore plc](#). The Sterilox System uses salt, water, and electricity to generate a food-safe sanitizer on site and on demand and is currently used in thousands of US retail supermarkets to improve the safety and freshness of their produce, floral, and seafood categories. The Sterilox Solution kills harmful pathogens on contact to prevent cross contamination when re-hydrating, misting, or rinsing fresh produce. It also kills bacterial and spoilage organisms to enhance the shelf life and home life of fresh produce as well as reduce the labor required to maintain and clean the display case. With the Sterilox System, retailers are protecting their brand, improving their image, reducing category shrink, and achieving greater customer loyalty. More information on Sterilox Food Safety can be found at www.steriloxfresh.com.

About PuriCore

[PuriCore](#) (London Stock Exchange: 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, medical device disinfection, wound management, 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 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 web site at www.puricore.com, which does not form part of this press release.

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