



STERILOX TECHNOLOGIES A-2000 DEVICE RECEIVES NSF CERTIFICATION FOR FOOD INDUSTRY USE

RADNOR, PA, December 8, 2003 – Sterilox Technologies, Inc. announced today that its A-2000 generator has received C2 certification for food equipment by NSF International and has earned the ability to display the NSF Certification Mark on this device. This certification, granted to food equipment and/or devices used in storing, preparing, or handling food and beverages which meet the NSF/ANSI standard for this category, confirms the A-2000 generator is appropriate for use in the food industry.

The A-2000, the first model in Sterilox's compact line of generators designed specifically for the food industry, is only 2 feet wide and less than 3 feet deep and fits under most sinks, saving valuable floor space. This 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.

“NSF certification is the gold standard in the food industry, and we are proud that the A-2000 has met the high standards from the world leader in product certification for public health and safety,” said David W. Anderson, CEO of Sterilox Technologies, Inc. “The NSF Mark will give purchasers in the food industry full confidence in our product's safety.”

Sterilox solutions are effective in a variety of food retail and service 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. is the world's leading developer and marketer of sterilization and disinfection generators, and their solutions (Sterilox(TM), Aqualox(TM)) are based on the proprietary electrochemical activation of dilute brine solutions. Sterilox is safe -- the solution is pH neutral, non-toxic, virtually odorless and tasteless, and is an environmentally friendly oxidant. Using patented electrolytic technology, the A-2000 unit generates Sterilox on demand, eliminating concerns about shelf stability or chemical storage.

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

Tom H. Daniel (Food Safety Applications)
Vice President/General Manager
Sterilox - Global Food Safety
1-866-369-3130 ext. 212

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