



Sterilox Food Safety Solution Listed by OMRI for Certified Organic Food Production

MALVERN, PENNSYLVANIA, AND STAFFORD, UK, April 28, 2008 — [Sterilox Food Safety](#), a division of [PuriCore](#) (LSE: PURI), today announced that the [Organic Materials Review Institute](#) (OMRI) has placed the Sterilox Solution on the *OMRI Products List*. The Sterilox Solution is used by leading US retail supermarket chains and foodservice operators to protect fresh produce, seafood, and floral products from harmful pathogens and cross-contamination. The OMRI Listed® Seal assures the suitability of a product for use in organic food production, processing, and handling in compliance with the USDA National Organic Program.

This Organic Food listing complements the US FDA Food Contact Notification, which formally recognizes that the Sterilox Solution is safe for direct contact with food (see [release](#) dated May 21, 2007).

“This OMRI listing further solidifies Sterilox Solution’s value to retailers as a safe, natural, and green answer to food safety,” said Tom Daniel, Senior Vice President and General Manager of Sterilox Food Safety.

“Further, this Organic Food production listing assures retailers that the fresh produce and seafood in their supermarkets are safe for their customers and that Sterilox Solution itself is safe for customers, employees, and the environment.”

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 chains, 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 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 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, Helicobater 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.

Contact

Jennifer Guinan
Sage Strategic Marketing
610.410.8111
Jennifer@sagestrat.com

Tom Daniel
Geoff Koontz
Sterilox Food Safety
484 321 2700