

TO:
 Michael Elliot
 Eco Safe USA
 19528 Ventura Blvd
 Tarzana, CA 91356

Certificate of Analysis
 COA #: EcoS061306001
 COA Date: 6/15/2006
 Sample Received: 06/13/2006

Laboratory Results

Sample Description: 10:30am, 6/13/06
 Swab of Salmon Filet A-1
 Fish before it is washed
 FML#: EcoS06-00112
 Condition Received: Good
 Temp. Received: 16.9C

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>
Aerobic Plate Count	22000	cfu/swab	AOAC 966.23	06/13/2006

Sample Description: 10:30am, 6/13/06
 Swab of Salmon Filet A-2
 Fish after washed in regular water
 FML#: EcoS06-00113
 Condition Received: Good
 Temp. Received: 16.9C

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>
Aerobic Plate Count	4100	cfu/swab	AOAC 966.23	06/13/2006

Sample Description: 10:30am, 6/13/06
 Swab of Salmon Filet B-1
 Fish washed in Ozonated 90F
 Ozonated Water, 800 ORP
 To leave in the cooler for
 three days untouched
 FML#: EcoS06-00114
 Condition Received: Good
 Temp. Received: 16.9C

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>
Aerobic Plate Count	400	cfu/swab	AOAC 966.23	06/13/2006

Sample Description: 10:30am, 6/13/06
 Swab of Salmon Filet C-1
 Fish washed in Ozonated 90F
 Ozonated Water, 800 ORP
 Leave in cooler for 3 days &
 wash everyday
 FML#: EcoS06-00115
 Condition Received: Good
 Temp. Received: 16.9C

<u>Analysis</u>	<u>Result</u>	<u>Units</u>	<u>Method Reference</u>	<u>Test Date</u>
Aerobic Plate Count	510	cfu/swab	AOAC 966.23	06/13/2006



Approved by: _____
 Karilyn Gonzales, M.S. Laboratory Director