



NEW at NAFEM!

ELECTROLYZED WATER:

***IMPROVES FOOD QUALITY
EXTENDS SHELF-LIFE OF FRESH FOOD
CONTROLS WORKPLACE HEALTH & HYGIENE***

Water Just Got Better™

FOR IMMEDIATE RELEASE

Woburn, Massachusetts, September 19, 2005 --- Electrolyzed Water is changing the way business is done across the entire food industry. This week, Electrolyzer Corporation demonstrates its Electrolyzed Water system at the National Association of Food Equipment Manufacturers (NAFEM) Show in Anaheim, California. Based on a unique patented technology, the Electrolyzer ElectroCide system produces water that kills bacteria and viruses within seconds of contact without the use of harsh chemicals, and at the same time, safely extends the shelf life of fresh food.

Produced through an electrochemical separation process using simple salt and tap water, Electrolyzed Water is a non-toxic, powerful disinfectant, sanitizer and degreaser. Electrolyzer Corporation has installed its ElectroCide system in hotels, restaurants, culinary schools, and food and seafood processing facilities throughout the United States. The typical system continuously produces 360 gallons of sanitizing solution and 360 gallons of degreasing solution over a 24 hour period for a total cost of \$2.30.

Because no mixing or multiple-product management is required, and because the water is odorless, environmentally safe, and disposable through the normal waste system, users of the ElectroCide system save on the cost of labor as well as the cost of supplies.

"We are pleased to introduce the benefits of electrolyzed water to the food service professionals attending the biennial NAFEM Show," stated Duane Mayo, CEO, Electrolyzer Corporation. "We know that they have not had the opportunity before at NAFEM to get a hands-on demonstration of electrolyzed water, and many will certainly be surprised to learn that they can harness its power for less than a penny per gallon, including the cost of water, electricity and salt."

Visit Electrolyzer Corporation at NAFEM in Hall C of the Anaheim Convention Center, Booth #3245, September 23-25, 2005 or contact Kathleen O'Donnell, Vice President at 978.465.1100 kod@electrolyzercorp.com for further information.

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About Electrolyzer Corporation Electrolyzer Corporation provides low-cost, high-results disinfecting and sanitizing solutions using FDA-approved electrolyzed water technology. The proprietary ElectroCide System generates on site a dilute hypochlorous acid solution that eliminates aggressive pathogens, including E-coli, hepatitis B, and HIV, from surfaces in approximately 5 seconds of contact. Despite its potency, the electrolyzed water is safe, non-toxic, and can be used to sanitize any surface, including spraying directly on food. The company delivers these systems to customers operating wherever the risk of transmitting infectious disease is high, or wherever shelf-life of food is critical. End-user industries include food and food processing, travel and leisure, hospitality, schools and hospitals, among many others. Applications include hand-washing, machinery disinfecting, and extending the safe shelf-life of fresh food. Based in Woburn, Massachusetts, the company was founded in 2002 by Samuel Coco, former President of Cabot Corporation, and Donald Harper, Principal of Barbin Harper Inc.