



Bio-Safe[®]

by BioSecurity Technology



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This presentation includes forward-looking statements within the meaning of the federal securities laws. These statements relate to, among other things, our history, our business lines, business strategy, goals, plans and expectations concerning our business, our market position and the growth of our business, business lines and future business plans in which we compete and the benefits that our customers will realize from our services. We use the words "anticipate", "believe", "could", "estimate", "expect", "intend", "may", "plan", "predict", "project", "will" and similar terms and phrases to identify forward-looking statements in this presentation.

Although we believe the assumptions upon which these forward-looking statements are based are reasonable, any of these assumptions could prove to be inaccurate or plans could change based upon circumstances and the forward-looking statements based on these assumptions could be incorrect. Our operations involve risks and uncertainties, many of which are outside our control, and any one of which, or a combination of which, could materially affect our results of operations and whether the forward-looking statements ultimately prove to be correct. Actual results and trends in the future may differ materially from those suggested or implied by the forward-looking statements depending on a variety of factors including risks to the business. These risk factors are explained in detail in the company's filings with the Securities and Exchange Commission including the Form 10-K for fiscal year ended December 31, 2019. In addition, risk information is contained and supplemented under the heading "Management's Discussion and Analysis of Financial Condition and Results of Operations" and elsewhere in our Annual Report on Form 10-K and Quarterly Reports on Form 10-Q. All future written and oral forward-looking statements attributable to us or persons acting on our behalf are expressly qualified in their entirety by the previous statements. We undertake no obligation to update any forward-looking statements that may be made to reflect events or circumstances that occur, or that we become aware of, after the date of this presentation.

This presentation contains certain information that has not been derived in accordance with generally accepted accounting principles ("GAAP"). Reconciliations of such information to the most directly comparable information derived in accordance with GAAP are contained in this presentation. This information should not be considered a substitute for any measures derived in accordance with GAAP.

Bio-Safe is an advanced manufacturer and distributor of disinfection products and services obtained through engineered water, gas, and fogging.

Founded by the Expert

- Dan Lynn is one of the foremost experts on pathogenic control research and ozone effectiveness & application.
- He is an FDA Clinical Investigator, HACCP and infectious disease certified, and is an Agra-Terrorism and Bio-Security expert for the U.S. Department of Homeland Security.
- Lynn's numerous patents related to cleaning and pathogenic control led to the founding of Bio-Safe.



Bio-Safe is environmentally-friendly, chemical-free and safe to use as it utilizes true oxygen and water as a byproduct...because clean matters.



The Story of Ice



Safe Ice: The Cold Hard Facts

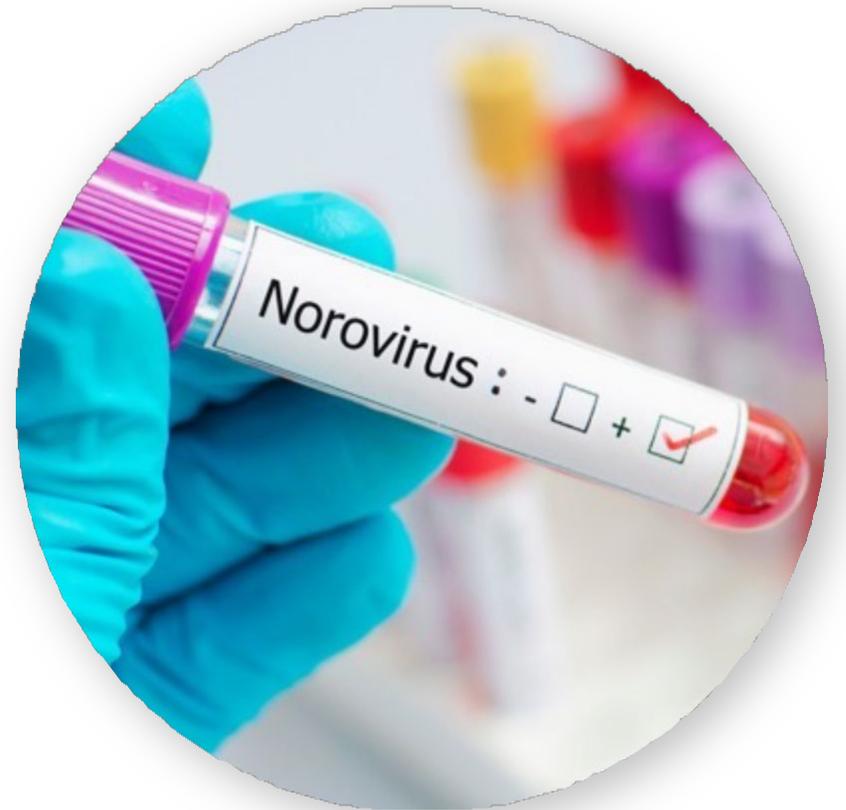
Safe Ice: The Cold Hard Facts

- Ice when in less-developed countries. The ice could be made from contaminated water, and that can make you sick. But local ice made was all frequent travelers know, it's best to avoid drinking beverages that contain the fresh water should always be safe, right?
- In fact, ice can and does cause foodborne illness in developed countries such as the United States. Some of the illnesses are caused by bacteria and some are caused by viruses. Many outbreaks have been linked to the presence of norovirus in the ice. In some cases, the norovirus came from contaminated well water that had been used to make the ice, in other cases, from poor handling practices. Other outbreaks associated with ice consumption have been caused by Salmonella, hepatitis A and Escherichia coli O157:H7.



Safe Ice: The Cold Hard Facts

- There is no excuse for using contaminated water to make ice; freezing water does not kill bacteria, nor does it inactivate viruses.
- Viral particles can survive undamaged in ice for lengthy periods, and just a few viral particles can cause illness.
- In fact, norovirus has been described as the most infectious agent ever studied in humans. It accounts for more than one-half of all foodborne illnesses.



Safe Ice: The Cold Hard Facts

- Last year, over 11,000 children in Europe were sickened by norovirus that was in a shipment of frozen strawberries from China.
- Norovirus usually finds its way into food, including ice, due to poor handling practices.
- Norovirus originates in human fecal matter, and improperly washed hands are thought to be the main cause of contamination. If you have ever seen a bar person drag a glass through an ice tub with his bare hands or watched an employee drop the ice scoop back into an ice machine bin with the handle coming into contact with the ice, you have seen a norovirus outbreak waiting to happen.



Safe Ice: The Cold Hard Facts

- If ice is handled with care, many problems can be prevented. However, the ice itself must be safe to begin with.
- Most commercial quantities of ice are made using ice machines or ice makers that are permanently connected to a water supply.
- It's the responsibility of the ice machine operator to ensure that the water supply is safe. If the water comes from a well on the premises, the water must be tested frequently. If it is connected to a municipal water supply, remember that if the authorities notify you of any problem with the water, then the ice from the ice machine may not be safe.



Safe Ice: The Cold Hard Facts

Cleaning and sanitizing the ice machine is another very important step to provide safe ice.

- Ice machines should be cleaned and sanitized using the chemical products supplied by the machine manufacturer at least once per month.
- Machines on some sites will require even more frequent cleaning, especially those in environments with dusty air, high humidity or high airborne microbiological load.
- Bakeries, microbreweries, sandwich outlets with on-site baking and bars with draft beer on tap can have high concentrations of airborne yeast, and this can cause microbiological buildup to happen very quickly inside ice machines in these environments.



Safe Ice: The Cold Hard Facts

- Cleaning an ice machine can be a difficult and expensive exercise.
- In a large commercial kitchen, it is often performed by outside contractors, and these contracts can be the first to be downsized when cost-cutting measures are called for.
- Deep cleaning and servicing involve dismantling the equipment, which can be difficult to do without disrupting kitchen service.



Safe Ice: The Cold Hard Facts

- Some ice machines are better designed than others for ease of cleaning.
- Nooks and crannies, joints and deeply squared internal corners are difficult to clean because cloths and brushes do not penetrate easily.
- A well-designed ice machine will have rounded internal corners on its ice chutes and ice bins, smooth internal surfaces and an easy-to-access, ice-making chamber.
- External surfaces should be impervious, corrosion resistant and designed so that food scraps, grime and dust can easily be wiped off.
- Water contact and ice contact surfaces inside the machine should be made only from food-safe materials to prevent migration of unwanted chemicals into the ice.

Ice in six out of ten of
fast-food restaurants
has more bacteria than
water from toilets.

Ice in the Restaurant Industry

- Experts said the samples from McDonald's, KFC, and Nando's showed that contamination was likely to have been caused by 'environmental issues', such as a dirty ice machine.
- The Burger King result suggested the cause was human contamination, likely to be from a staff member failing to wash their hands.
- The results have prompted some of the chains to review their cleaning procedures, although two companies disputed the findings.



- Dr Melody Greenwood, a former laboratory director for the Health Protection Agency, said the results show restaurants need to ensure staff are properly trained to handle ice. ‘This is a warning,’ she said. ‘It is easy to forget ice can carry bacteria because they think it is too cold for germs, but that is far from the truth.’
- Nasty bugs such as E.coli can lurk in ice machines. In some cases, such as Nando’s, we found double the amount of bacteria we would expect to find [in drinking water]. This is caused by things such as a failure to clean machines and scoops used by staff.’
- The samples were tested for pathogens and their total bacteria counts at 22C and 37C. Higher counts at 37C are often associated with contamination by human or animal contact, such as meat in the kitchen. Raised 22C counts are usually due to environmental organisms and can indicate a failure to clean ice machines.



The Solution

The Solution

- Ice machine sanitation has recently received a boost from new technology that can prevent and control biofilm formation.
- All models of ice makers can benefit from this patented device that converts tap water into engineered water that controls and eliminates bio-film build up from all surfaces and spillways.
- The technology converts the municipal tap water into powerful oxidant that makes contact with all surfaces throughout the machine and destroys microorganisms.
- When the water freezes and melts into a drink you have micro-free water.



The Solution

- The technology mounts outside the ice machine, the ice machine itself is not touched in anyway.
- The engineered water is a powerful bio-film control, bacteria killing agent that cleans and sanitizes without the use of chemicals. Users of these devices report significantly cleaner ice-making chambers, with no mold and slime.



Bio-Safe Antimicrobial Unit

- Better Results
- Complete disinfection on contact at ORP level recommended by the World Health Organization (WHO)
- Lower Costs
- Disinfectant produced on site and on demand with cold water (no storage, mixing or handling of chemicals).
- Easy to Use - No Labor



*Available in all Flow Rates



Bio-Safe Antimicrobial Unit

The system controls microorganisms in the water by adding oxidation that meet WHO standards. It generates an oxidation reduction potential that provides pathogenic control of the solution as well as pathogenic control of the surfaces that the solution comes in immediate contact with.

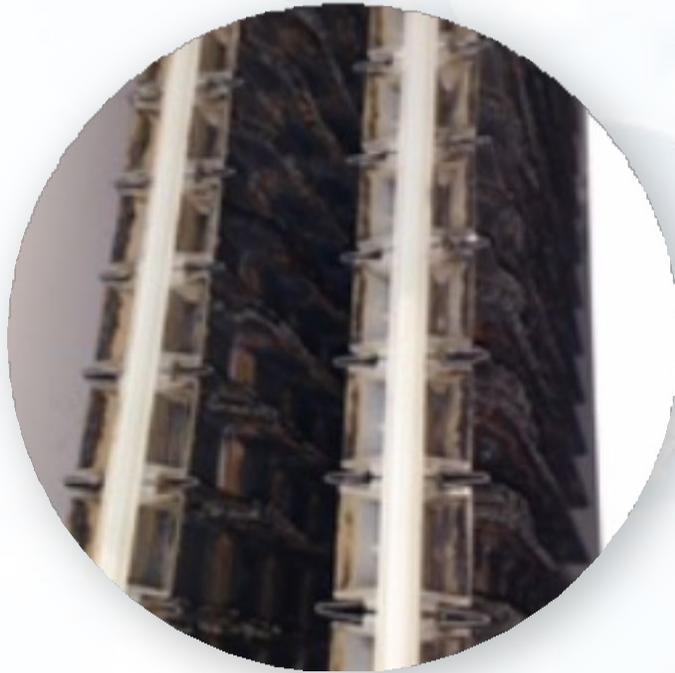
The system provides a safe, economical, easy to handle and environmentally friendly solution for maintaining pathogenic control both in the water and on immediate contact surfaces. It removes contaminants from the water and supplies a continuous sanitizer created on-site and on-demand without any additional chemicals or additives.



*Available in all Flow Rates



Before Bio-Safe Technology with Filtration



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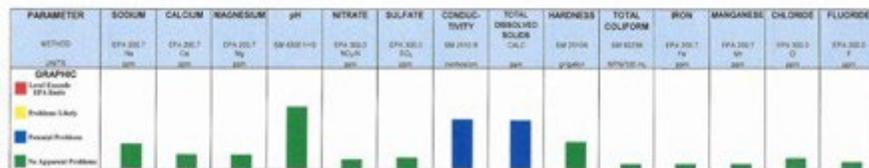
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Domestic Suitability
For: (48645) Biosecurity Technology
WATER ANALYSIS

Analytical Results for MUNICIPAL TAP WATER

PARAMETER	SODIUM	CALCIUM	MAGNESIUM	pH	NITRATE	SULFATE	CONDUCTIVITY	TOTAL DISSOLVED SOLIDS	HARDNESS	TOTAL COLIFORM	IRON	MANGANESE	CHLORIDE	FLUORIDE
METHOD	EPA 200.7 Na	EPA 200.7 Ca	EPA 200.7 Mg	SM 4500-H+8	EPA 200.2 NO ₃ -N	EPA 200.1 SO ₄ -S	SM 2110.9	SM 2110.8	SM 2110.8	SM 9223A	EPA 200.7 Fe	EPA 200.7 Mn	EPA 200.1 Cl	EPA 200.1 F
UNITS	ppm	ppm	ppm		ppm	ppm	ppm	ppm	ppm	MPN/100 mL	ppm	ppm	ppm	ppm
LEVEL FOUND	42.5	39.1	14.3	8.92	2.6	77	0.533	346	9.2	n.d.	n.d.	n.d.	36	0.7
CAUTION LEVEL	100	80	30	6.5-9	10	400	0.75	500	20	1	0.3	0.05	200	4



All results are reported on an AS RECEIVED basis. n.d. = not detected, MPN = most probable number, ppm = parts per million, ppm = mg/kg, ppm = mg/L

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REPORT OF ANALYSIS
For: (48645) Biosecurity Technology
WATER ANALYSIS

Analysis	Level Found	Reporting			Analyst-Date	Verified-Date
	As Received	Units	Limit	Method		
Sample ID: HOSHIZAKI ICEMAKER	Lab Number: 8602507	Date Sampled: 2019-03-11	1600			
E. coli (generic)	< 1	MPN/100 mL	1	SM 9223 B	qjb 2019/03/12	jjg 2019/03/12

All results are reported on an AS RECEIVED basis. MPN = most probable number

For questions please contact:

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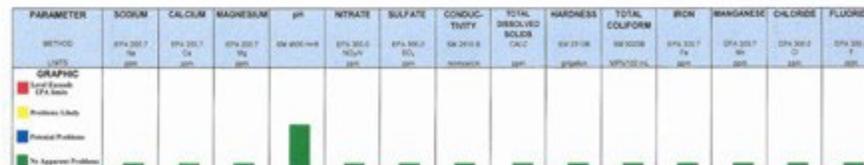
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Domestic Suitability
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WATER ANALYSIS

Analytical Results for HOSHIZAKI ICEMAKER

PARAMETER	SODIUM	CALCIUM	MAGNESIUM	pH	NITRATE	SULFATE	CONDUCTIVITY	TOTAL DISSOLVED SOLIDS	HARDNESS	TOTAL COLIFORM	IRON	MANGANESE	CHLORIDE	FLUORIDE
METHOD	EPA 200.7 Na	EPA 200.7 Ca	EPA 200.7 Mg	SM 4500-H+8	EPA 200.2 NO ₃ -N	EPA 200.1 SO ₄ -S	SM 2110.9	SM 2110.8	SM 2110.8	SM 9223A	EPA 200.7 Fe	EPA 200.7 Mn	EPA 200.1 Cl	EPA 200.1 F
UNITS	ppm	ppm	ppm		ppm	ppm	ppm	ppm	ppm	MPN/100 mL	ppm	ppm	ppm	ppm
LEVEL FOUND	0.78	0.73	0.22	7.26	n.d.	3	0.024	16	0.2	n.d.	n.d.	n.d.	1	0.1
CAUTION LEVEL	100	80	30	6.5-9	10	400	0.75	500	20	1	0.3	0.05	200	4



All results are reported on an AS RECEIVED basis. n.d. = not detected, MPN = most probable number, ppm = parts per million, ppm = mg/kg, ppm = mg/L



One Year After Bio-Safe Technology without Filtration



Approvals From Federal Agencies



Intellectual Property

Issued Patents			Pending Applications	International Patents	Provisional Patents	U.S. Trademarks
U.S. 10,231,466	U.S. 10,232,070	U.S. 10,232,071	16/744,877	PCT/US21/46350	63/233,600	6,452,610
U.S. 10,233,583	U.S. 10,233,584	U.S. 10,238,125	17/391,152	PCT/US21/44022		6,452,613
U.S. 10,426,855	U.S. 10,597,317	U.S. 10,834,929		PCT/US21/47089		6,601,987
U.S. 10,836,661	U.S. 11,019,827	U.S. 11,045,571		PCT/US21/63968		
U.S. 11,078,078	U.S. 11,078,079	U.S. 11,097,946		PCT/US21/63076		
U.S. 11,098,910	U.S. 11,130,104	U.S. 11,198,627				
U.S. 11,214,503	U.S. 11,247,899	U.S. 11,274,053				
U.S. 11,292,735	U.S. 11,305,991	U.S. 11,312,644				





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