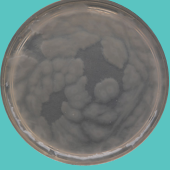
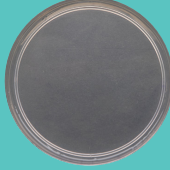
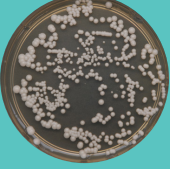
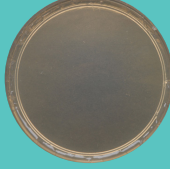
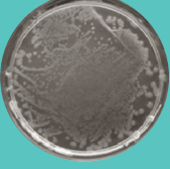
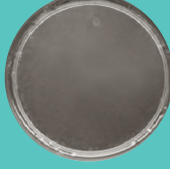

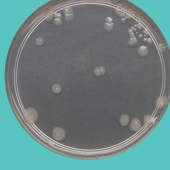
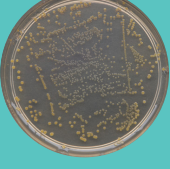
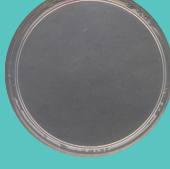

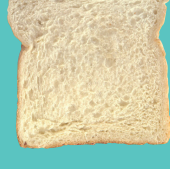


Microbiology Tests

An independent lab test conducted by Monash University shows a significant reduction in harmful microorganisms after using our Cerafusion™ Technology.

Bacteria/Mould Type	Without Cerafusion™ Technology	With Cerafusion™ Technology	Test Results
Bacillus species <ul style="list-style-type: none"> Causes anthrax and food poisoning 			100% killed
Candida albicans <ul style="list-style-type: none"> Common yeast that causes skin and systemic infection 			100% killed
Pseudomonas Aeruginosa <ul style="list-style-type: none"> Causes eye, ear, and joint infections, hospital-acquired infections, and wound infections 			99.99% killed
Escherichia coli <ul style="list-style-type: none"> Causes food poisoning, urinary infections, meningitis, and septicaemia 			99.99% killed
Methicillin-resistant Staphylococcus aureus <ul style="list-style-type: none"> Causes pimples, boils, pneumonia, food poisoning, septicaemia, and hospital acquired infections 			100% killed
Rhizopus species <ul style="list-style-type: none"> Causes allergic reactions 			No mould growth

Comparison of mould growth on exposed bread after 10 days in room temperature in the absence or presence of a MedKlinn Air+Surface Sterilizer.

Test Procedure: Bacteria or yeast were spread onto agar plates. The plates were then incubated in two humidified incubators — one with Cerafusion™ Technology and one without.

Test Conducted by:

Associate Professor Sek C. Chow

Dr Med Sc, Registered Toxicologist (UK)
Monash University, Sunway Campus

Dr. Anne Vaughan

Lecturer, School of Science
Monash University, Sunway Campus

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