

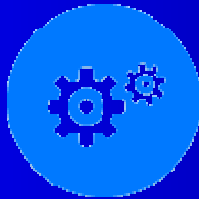


# Welcome to the new age of **FOOD PRESERVATION.**



## New Methodology

We anticipate that BFresh will become the gold standard in food industry and is likely to eradicate food shortage.



## Usages Unlimited

Our innovative product will shield food from microorganisms and pests.



## Increase Your Sales

Offering an organically preserved product to your customers will dramatically increase your revenue.



## Global Impact

Our product will affect food preservation as we know it, on a grand global scale.

# Testing B.Fresh



Non preserved, Day 0



B.Fresh, Day 0



Non-preserved, Day 8

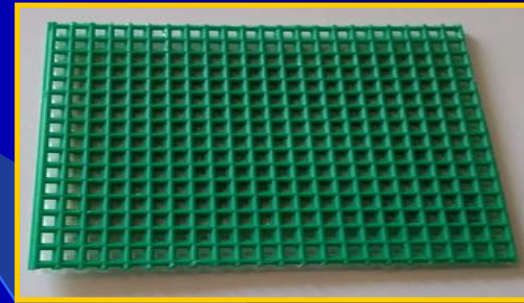


B.Fresh, Day 8

# *The Kit Components*

When you sign MTA with BFresh, Inc., you will receive a BFresh test kit, which includes all the components for testing antimicrobial properties of BFresh formulation on bacteria and fungi grown over Agar plates as well as on fruits or other types of food

This is a blind test so that the identity of each membrane (A, or B) is not known to you at the time of testing. Before the test starts, you will receive a password protected PDF file. You will receive the password for opening the PDF file after you return all the kit components.



**BFresh membrane  
holder**

# *The Kit Components*

BFresh test kit, includes the components shown here

You will receive two Eppendorf tubes with sufficient concentration of mixed salivary bacteria and mixture of fungi from pineapple, strawberry, raspberry, banana, bread and tomatoe for overnight growth.



**Eppendorf  
tubes with  
bacteria  
and fungi**

# The Kit Components

BFresh test kit, includes the components shown here

You will also receive two sets of Agar plates, and a spreader for spreading the bacteria or fungi over the agar plates.



Agar plates

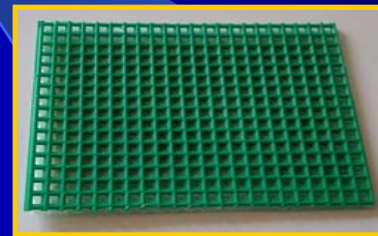
Spreader

# *The Kit Components*

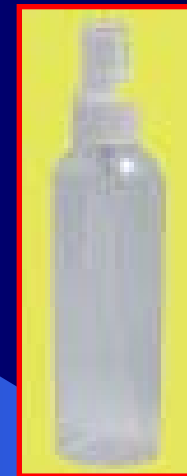
BFresh test kit, includes the components shown here

You will receive multiple cassettes containing either the control or BFresh membranes, and a sprayer for wetting the membranes.

**BFresh membrane**



**BFresh  
membrane holder**



**Sprayer**

# *The Kit Components*

BFresh test kit, includes the components shown here

You will receive an incubation and observation chamber for viewing the growth of microorganisms over the agar plates or on food.



**Incubation and  
observation chamber**

# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

Open the packet that includes the spreader. Two spreaders are provided one for spreading bacteria and the other for spreading fungi over agar plates.



**Spreader**



# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

Open Eppendorf tube containing bacteria, hold the spreader with the L shaper part and insert the tip of spreader into the tube. Remove the spreader from the tube.



# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

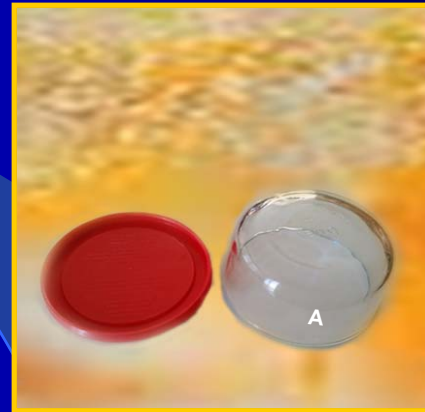
Touch the top of the agar plate with the tip of the spreader and then in a zigzag motion, gently move the tip of spreader over the agar surface. Repeat this process for spreading fungi over a separate agar plate.



# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

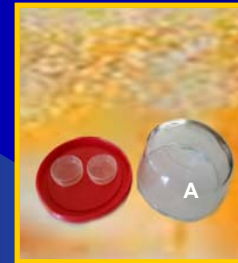
Remove the top glass cover of each incubation/observation chamber.



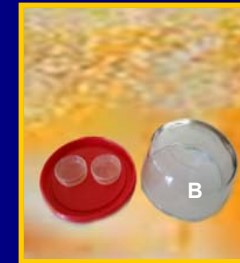
# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

Place one set of agar plates streaked with bacteria and fungi within chamber A and one set in chamber B. Within each chamber there is a membrane labeled A or B.



**Chamber A**  
includes bacterial  
and fungal  
cultures and  
membrane A

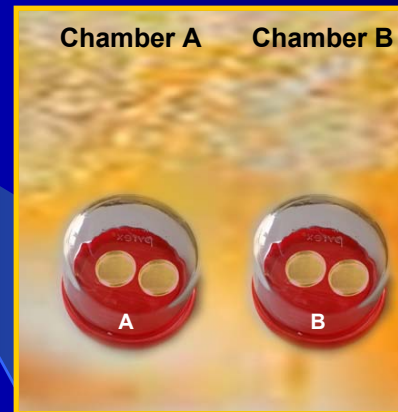


**Chamber B**  
includes bacterial  
and fungal  
cultures and  
membrane B

# The Kit Components

Carry out the test for bacteria and fungal cultures as shown below.

Wet the membranes with the sprayer and then invert each glass top over the bottom plastic cover. Apply pressure over each glass until it snaps closed.



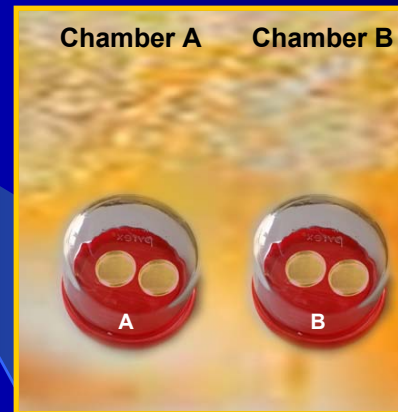
**Chamber A**  
includes bacterial  
and fungal  
cultures and  
membrane A

**Chamber B**  
includes bacterial  
and fungal  
cultures and  
membrane B

# The Kit Components

Carry out the test for bacteria and fungal cultures as shown below.

Keep chambers at room temperature and observe each chamber over several days. You will see bacterial and fungal growth in one of the two sets A or B.



**Chamber A**  
includes bacterial  
and fungal  
cultures and  
membrane A

**Chamber B**  
includes bacterial  
and fungal  
cultures and  
membrane B

# *The Kit Components*

Carry out the test for bacteria and fungal cultures as shown below.

The bacterial and fungal colonies appear over the surface of agar in about 1-2 days and growth increases further over time.



Bacteria



Fungi



No  
Growth

# The Kit Components

Test fruit spoilage in chambers C-D as shown below

Raspberry is the best fruit choice for testing since it allows you to see the fungal growth over the fruit in 1-2 days. However, you can place strawberry, blackberry or bread within the chamber. Fungal growth is readily visible through the glass top.

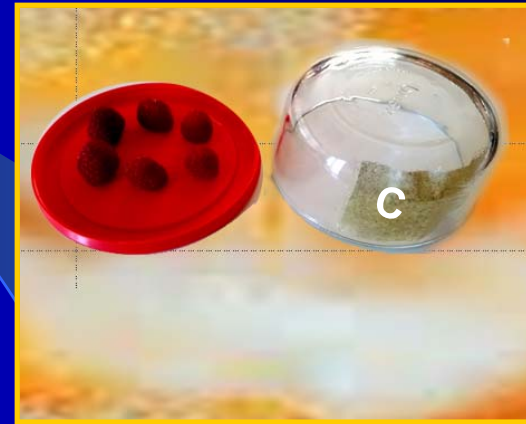




# *The Kit Components*

Carry out the test on fruits as shown below.

In two separate dishes, labeled C and D, place fruits over the bottom plastic covers.



# *The Kit Components*

Carry out the tests on fruits as shown below.

Wet the membranes with the sprayer and then invert each glass top over the bottom plastic cover. Apply pressure over each glass until it snaps closed.



Chambers C&D

# *The Kit Components*

Carry out the test on fruits as shown below.

View the fruits/food through the glass to see the growth of fungi on their surfaces



# *Return the kit components*

Record the results of the tests and then mail the kit components to the following address: 16471 Scientific Way, Irvine CA 92618





Welcome to the new age of  
**FOOD PRESERVATION.**

Thank you for your interest in BFresh, Inc

Do not let a great taste go to waste