

Safe food. Healthy people.

26828 Maple Valley Highway #246 Maple Valley, WA 98038 <u>www.FCSMATS.com</u>

SPARKING ECONOMIC GROWTH 2.0

Companies Created from Federally Funded University Research Fueling American Innovation and Economic Growth



Fast Facts

Founders:	Kevin Petersen
	Robert Wilson
Date Founded:	2010
Employees:	4
Headquarters:	Maple Valley, WA
Revenue:	N/A
University:	Washington State University
Federal Funding Agency:	Department of Defense (Army Solider Systems Center)
Initial Research Funding:	\$2.5M

Food Chain Safety is the exclusive provider of the latest generation, FDA-approved, advanced food sterilization process. The company's proprietary microwave-based systems are used for food sterilization and pasteurization. Food Chain Safety is actively engaged with academia, government, research organizations, and industry members to develop alternate uses of technology to provide safer, environmentally-preferred solutions in the life sciences field.

The Microwave Assisted Thermal Sterilization (MATS[®]) food sterilization system is a new technology developed by Washington State University (WSU) that addresses many of the problems to which current food processing methods are prone and accustomed. Microwave Assisted Thermal Sterilization uses new microwave food processing practices to create fresher, higher-quality foods with improved organoleptic characteristics.

The Story Behind the Company

The MATS[®] technology is based on the work of Washington State University scientist Dr. Juming Tang. The work of Tang and his team was supported over the course of a decade by the Department of Defense, as the technology has immediate implications for military MREs and food aid, promising longer shelf-life, better flavor, and more nutritional value than canning or other forms of preserving food. In 2010, the WSU Research Foundation licensed the MATS technology to Food Chain Safety, which was created to commercialize the MATS[™] system.

Dr. Tang and his research team remain involved in the effort to commercialize MATS technology by working to validate the performance and efficacy of Food Chain Safety's commercial systems at partner facilities and continuing research to further improve the technology.

HALOSOURCE

Clean water leaders. Helping people. Championing nature.

1725 220TH Street SE, Suite 103 Bothell, WA 98021 <u>www.halosource.com</u>





Fast Facts

Founders:	Jeffrey F. Williams
Date Founded:	1998
Employees:	80
Headquarters:	Bothell, Washington
Revenue:	\$13,271,000 (year ended Dec. 31, 2012)
University:	Auburn University
Federal Funding Agency:	Department of Defense (Army and Navy)
	U.S. Department of Agriculture
Initial Research Funding:	\$250,376

HaloSource, Inc. is a global clean water technology company that develops and manufactures products and out-licenses proprietary technology for the water treatment and antimicrobial coatings markets. HaloSource is focused on the provision of cleaner, clearer and safer water using its proprietary technologies for drinking water, recreational water, textile coatings, and environmentally friendly wastewater recycling.

The Story Behind the Company

HalosSource was established based on the potential of an Auburn University professor's discoveries. The company's principal antimicrobial technology was developed at Auburn University in the early 1990's. S. Davis Worley was concerned about the lack of access to clean water in many parts of the world. An estimated one billion people do not have access to clean drinking water, with an estimated two million people dying from waterborne diseases every year. A low-cost, effective system for point-of-use water disinfection could dramatically change this public health problem. A key application of Worley's technology involves attaching biocidal bromine onto polystyrene porous beads for use in inexpensive disinfecting cartridges that can be incorporated into water purification and filtration devices. This HaloPure[™] technology purifies water to U.S. Environmental Protection Agency (EPA) standards and kills bacteria and viruses on contact at the point-of-use. HaloPure enhances drinking water while eliminating germs, including poliovirus, rotavirus, MS2, Klebsiella terrigena, Escherichia coli (E.Coli), salmonella, and vibrio cholera.

Worley's work on polymeric water disinfection and detoxication was supported in part by the Department of Defense, through the Army and Navy, and the U.S. Department of Agriculture.