

How can I be certain stabilized aqueous ozone™ actually cleans?

2014

On **June 9, 2014**, Tersano received a letter from **Green Seal** stating that its stabilized aqueous ozone meets the GS-37 and GS-53 standards for cleaning products - with both including a specific standard for cleaning performance. The letter can be viewed at Tersano.com.

2015

On **July 30, 2015**, Tersano received a similar letter from the **Green Clean Institute** which has similar standards for cleaning performance. This letter can also be found at Tersano.com.

2016

Over a period of **two years between 2014 and 2016**, **McDonald's franchises** in Europe tested the efficacy of stabilized aqueous ozone as a cleaner in their restaurants. The solution passed their stringent cleaning standards and today stabilized aqueous ozone is on the approved list of cleaners and sanitizers for McDonald's.

How do I know that stabilized aqueous ozone actually sanitizes?

On **February 26, 2016**, scientists at **MycoSience** laboratory confirmed that stabilized aqueous ozone kills staph and e.coli to a 5-log reduction on food-contact surfaces. Results from **Lapluck** laboratory shows a 3-log reduction in 30 seconds for non-food contact test. The test document that confirms this bacterial elimination can be found at Tersano.com.

The device is used around water. How do I know it is electrically safe?

The lotus® PRO, which produces stabilized aqueous ozone has TUV certification. Tersano hired the North American division of TUV to assist with approvals to UL, CSA, and other global electrical safety standards. During the UL-standard testing, TUV also tested to OSHA standards ensuring no ozone gas is emitted.

It is widely known that high concentrations of ozone gas can be hazardous.

How do I know that stabilized aqueous ozone is safe?

On **June 14, 1997**, a panel of scientists from the **Energy Power Research Institute** declared aqueous ozone GRAS meaning it is generally regarded as safe by the scientific community.

On **June 26, 2001**, the **FDA** ruled that aqueous ozone is safe for use as an antimicrobial agent for meat and poultry processing and storage. Shortly thereafter **USDA** ruling CFR 173.368 stated that aqueous ozone can be safely used in the treatment, storage and processing of foods.

In **April of 2014**, the composition of Tersano's stabilized aqueous ozone was scientifically analyzed and found to be safe for humans, animals and the environment, receiving an **MSDS rating of 0-0-0-A**. This document can be found at Tersano.com.

In **December of 2014**, the composition of Tersano's stabilized aqueous ozone was analyzed by **Dell Tech Laboratories** for a safety data sheet and was found to be safe for use by humans and around animals, receiving a rating of 0-0-0-A. This document can be found at Tersano.com.

Each of these governmental rulings can be found at their respective organizational websites.