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CONTACT:

David Carpenter
AMFIL Technologies, Inc.
ph-805.550.3145
fax-225.612.6373
dcarpenter@amfiltech.com
www.amfiltech.com

**AMFIL Technologies Receives Multiple Orders From
Southwest US Chili Pepper Processors**

San Luis Obispo, California, December 18, 2008 – AMFIL Technologies announces the sale of multiple ozone cleaning and antimicrobial systems to Southwest US Chili processors. The systems reduce the amount of pathogenic microorganisms found on chili peppers grown in the US and imported from Mexico by keeping both equipment and harvested chili product clean during operation. Unlike traditional chemical cleaners or sanitizers, AMFIL's mPact™ systems can treat both product and/or equipment concurrently during processing. No ingredient requirements are required for products during production and the mPact systems are National Organic Program allowable for use.

AMFIL Technologies, an integrator of ozone-based cleaning and antimicrobial systems for the food and beverage industry, is very excited about the recent sales. Matt Lowe, VP of AMFIL Technologies, Inc. states that, "the need for additional antimicrobial intervention points is important for chili processors to reduce potentially deadly pathogens that have recently plagued chili pepper processors. The unique ability to clean and antimicrobially treat product during process has been very helpful and scientifically validated." In addition Matt stated that, "Our microbial testing with normal customer based providers has shown significant reductions in microbial counts across the board. Both the dry and wet processing lines of peppers at our customers in the southwest have resulted in significant reductions in microbial counts." AMFIL uses both mPact™ mobile and stationary recirculating systems to clean and antimicrobially treat food and processing equipment.

ABOUT AMFIL Technologies, Inc. – AMFIL is the manufacturer of cold water ozone cleaning and antimicrobial systems for food/food processing equipment, aquaculture, and gaseous ozone fumigation systems for produce cold storage and refrigerated produce transport containers. AMFIL's products include the mobile mPact-5 and mPact-10 systems, the mPact-25, mPact-45S, mPact-120S, mPact-250S, and mPact-500S centralized systems, mPact-CSF cold storage fumigation system, and mPact-RCF refrigerated container (reefer) fumigation system. In addition, AMFIL also offers the mPact-CAS, a system designed specifically for cased meat log cleaning & antimicrobial treatment. Please visit www.amfiltech.com for additional information on mPact™ systems.

Parties interested in obtaining further information or receiving news releases from AMFIL Technologies may e-mail a request to dcarpenter@amfiltech.com or visit AMFIL's corporate website at www.amfiltech.com.

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