

PRESS RELEASE

RGF FOOD SAFETY SYSTEMS

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Contact: Public Relations Dept.

RGF's President/CEO Ron Fink announced today that RGF is back in the food processing business. In 1998 RGF was instrumental in obtaining USDA approval for the use of ozone and UV technologies in food processing plants. In 2003 RGF sold seven of its proprietary Ozone/UV technology products to BOC (NYSE). The contract also included a non-compete in certain food processing industries. In 2005 BOC decided to shut down all of its food ventures, including the contract with RGF. A lawsuit was filed by RGF and after more than two years in Federal Court, RGF has received its food products business back and has established a distribution agreement with Food Safety Systems, LLC, and a leading technology provider to the food industry.

Mr. Fink stated, "We were disappointed with BOC's behavior; however we are very pleased with the outcome and that RGF technologies are again available to the food industry. Food safety is a critical issue to manufacturers of food products and to consumers. Our technologies provide the tools to help make food safer without adversely affecting flavor or consumer acceptance. With our partner – Food Safety Systems, LLC, we will work with the food industry to create the safest possible food products in all segments of the market."



Dr. James Marsden, Regent's Distinguished Professor at Kansas State University and former American Meat Institute Foundation President who has been associated with RGF for 10 years, praised RGF as the only company worldwide with ozone and ultraviolet systems successfully installed and operating in the anti microbial treatment of beef, pork, poultry, seafood, vegetables, fruit, pasta, grain, water and ice. According to Dr. Marsden, "RGF's customers rank among the largest food processors in the world. RGF is a technology leader and its products will empower food companies to produce the safest possible consumer products." These technologies are also available to the pet food and livestock industries.

RGF offers the customer turnkey installation, training and after sales support for its full line of ozone and ultra-violet based food safety equipment. Every portion of the plant operation can be treated with RGF systems for non-chemical anti-microbial control on plant air, HVAC systems, conveyor belts, slicing blades, brine injection water systems, brine chill systems, flumes, direct product surface contact, refrigerated storage and coolers, carcass washers, spiral freezers, evaporator coils, hot box hydration systems, hydro coolers, plant equipment wash down systems, and wastewater recycling among many others.

Ron Fink, president of RGF adds that "Our unique ability to provide custom engineered solutions, coupled with many years of experience in actual *in plant operation*, has provided us a huge head start over other companies entering the market today."

For additional information, please contact Walter Ellis at RGF Environmental Group, 3875 Fiscal Court, West Palm Beach, Florida 33404 USA. Tel: (561) 848-1826 or 800-842-7771 Fax: (561) 848-9454, or visit our website: <http://www.rgf.com>.