

For release to Journalist and the Financial and Business sector

BioSpec Global Solutions Inc., is developing a new bio system (AMUDOS) filter for the detection of E.coli, salmonella, listeria and pseudomonas for food industry.

New York, Toronto Montreal, June 7, 2010 BioSpec Global Solutions Inc., and partner –**ICBS Ltd. (OTCPK: ICBT)**, announced today that it has begun development of three new bio filter for the testing of E.coli, salmonella, listeria and pseudomonas in food samples. Development of Antibody/antigen multiple discrete filters and optical system (AMUDOS) for the simultaneous analysis of E.coli, salmonella, listeria and pseudomonas in food samples.

BGS has developed test vessel with multiple discrete sites, each site specific to a microbe, strategically embedded within the walls of the test vessel. Developing and testing software and methodologies for simultaneous detection and enumeration of the above microbes in various types of food samples.

E.coli (*Escherichia coli*) are a large and multiform group of bacteria that lives in the intestines of animals and people. E. coli can cause diarrhea, while others cause respiratory illness, urinary tract infections, pneumonia, and other illnesses. Some kinds of E. coli cause disease by making a poison called *Shiga toxin*. The bacteria that make this poison are called "Shiga toxin-producing" E. coli, or STEC. The most commonly identified STEC in North America is E. coli O157:H7. When you hear reports of outbreaks of "E. coli" infections, they are usually talking about E. coli O157.

Food borne illness is an ever-present threat that can be prevented with proper care and handling of food products. It is estimated that between 24 and 81 million cases of food borne diarrhea disease occur each year in the United States, costing between \$5 billion and \$17 billion in medical care and lost productivity.

Dole Lettuce E. coli Outbreak - A voluntary recall of all salad products bearing the name "Dole Hearts Delight" was issued by Dole Fresh Vegetables, a division of Dole Food Company, Inc. following fears that the product may be contaminated by E.coli. The recall was issued after the Canadian Food Inspection Agency found a positive sample.

Dole said that all "Dole Hearts Delight" products sold in the U.S. and Canada with a "best if used by (BIUB)" date of September 19, 2007, and a production code of "A24924A" or "A24924B" were subject to the recall.

Escherichia coli or (E. coli) is a bacterium normally found in the gut of human beings. Under normal circumstances, the bacteria play an important role in waste processing, vitamin K production, and food absorption from the large intestine.

However the E. coli strain O157:H7 is associated with a host of illnesses in man.

Prime among these diseases are food poisoning, urinary tract infections, peritonitis, meningitis and septicemia.

The O157:H7 strain of E.coli was linked to the outbreak caused by fresh bagged spinach in late 2006. That outbreak claimed at least three lives and sickened hundreds. In the very young and the very old, E.coli can prove to be a fatal infection. E.coli is also found in raw and undercooked beef, infected water and milk.

Symptoms of E.coli infection include bloody diarrhea and abdominal cramps. Most E.coli infections are linked to consuming undercooked, contaminated ground beef, according to the US Centers for Disease Control and Prevention. It added that there are at least 76 million cases of food borne disease reported in the country each year.

News Locale Written by Theresa Maher www.newslocale.org

BioSpec's new technology will allow food manufacturers to test processed food in a matter of hours with 100% accuracy. Cases of E-coli contamination have been seen in the Salad and vegetable products recalled in the U.S. last year along with the incidents in fast food chains and food manufacturers causing recalls of products resulting in major health problems for those infected.

BioSpec, has developed the TOGS 9000™ to analyze total E-coli bacterial count in water samples. Given the advantages not only on test time results, but the accuracy of these machines, can equip the public and the food industry with the technology needed to insure safe drinking water and food . The new filters will allow the food industry to stop contamination within hours of testing.

Conventional methods of food and water quality testing have been depended on sophisticated laboratories and highly trained technicians. Conventional methods are generally time consuming, complex and difficult to undertake outside a laboratory environment. With the advent of chromomeric reagents for these indicator organisms not only time, complexity and cost have been reduced in water testing but the potential for on-site testing has been made possible.

Improper sampling, sample preservation and transporting can all lead to erroneous results when testing is done away from the point of sampling. In most cases this requires trained technicians to collect samples and deliver the samples to the laboratory.

The Aquasure TOGS 9000™ this single test, precision, portable incubator utilizing the patented STEPPI™ technology provide on-site testing of microbial contamination in drinking water. Used in conjunction with a chromomeric reagent, it provides an accurate, fool-proof microbial test in the detection of Total Coliforms and E.coli to WHO standards using globally approved methods (USEPA, AWWA-APHA etc).

Verification studies for the TOGS 3000™ has been completed by Ryerson University and the instrument has, like the TOGS 3000™ has, been accepted by the EPA in the U.S. for use in presence absence testing of drinking water when used with an EPA approved method and reagent. The TOGS 3000™ has been used by the United Nation for a emergency relief project in the Dominican Republic. A verification study by Michigan State University, an EPA laboratory, is ongoing for viruses. Further verification and validation studies will be done shortly by users and ETV (Environmental Technology Verification) for microbial quantification for beach and wastewater applications.

The company holds worldwide patents on the TOGS 3000 and 9000.

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