

FOR IMMEDIATE RELEASE

Bühler Barth AG & LOG5 Corporation winners of 2010 IFT innovation award

Chicago, IL – July 19, 2010

Phoenix MD based Log5 Corporation and Bühler Barth AG (Freiberg, Germany) received the prestigious 2010 IFT Food Expo Innovation Award for their Controlled Condensation Pasteurization (CCP) technology during the opening keynote session on Sunday, July 18, 2010 at the McCormick convention center in Chicago. The award, presented by IFT Incoming President Bob Gravani and IFT President-Elect Roger Clemens, was accepted by Mr. Rudolf Schad on behalf of Bühler Barth AG and by Mr. Jochem Dekker of Log5 Corporation.

The prominent 2010 IFT Food Expo Innovation Awards program—open only to exhibiting companies at Food Expo in Chicago—honors outstanding innovation in products, equipment, instrumentation, technology, and services. A panel of nine jurors reviewed the entries based on degree of innovation, technical advancement, benefit to food manufacturers and/or consumers, and scientific merit.

Responding to the outbreak of salmonella infections after the consumption of chocolate in the early 1980s, Bühler Barth AG developed cocoa processing equipment able to sterilize cocoa during roasting. Today over 75% of the world's cocoa crop is roasted/sterilized on Bühler Barth equipment. However, as became evident during recent nationwide almond, peanut and pistachio recalls there is a noticeable lack of appropriate pasteurization technology for dry foods. In 2007 Bühler Barth AG started a research project together with Dr. Rainer Perren to develop an advanced pasteurization technology for low water activity foods. The research resulted in an innovative technology that will pasteurize dry foods by creating unique thermal equilibrium conditions. All natural quality attributes of the products are preserved during the CCP pasteurization process.

The CCP technology is all natural and chemical free and able to pasteurize any tree nut and peanut (also in shell) while preserving their authentic taste, texture and appearance. Also grains, seeds, spices and herbs (even in powdered form) can be pasteurized efficiently using this technology.

The CCP pasteurization system can also be extended to sterilization conditions, resulting in a complete inactivation of all living organisms including heat resistant survival forms such as spores.

Founded in 1939, the nonprofit scientific society, The Institute of Food Technologists (IFT) exists to advance the science of food and the long-range vision is to ensure a safe and abundant food supply contributing to healthier people everywhere. Buhler Barth AG and Log5 Corporation are therefore very proud that their Controlled Condensation Process met the demanding standards set by the IFT.

The commercialization of the technology started approximately one year ago. The first 10 t/hr CCP pasteurization plant will be installed in California in the fall of 2010. The Log5 CCP pasteurization technology from Bühler Barth will be instrumental in improving the food safety standards for consumers worldwide.

For further information please contact:

Jennifer Bates
Log5 Corporation
4 Glenberry Court
Phoenix, MD 21131
Tel: 240-544-20510
Email: sales@log5.com
Fax: 443-705-022

www.log5.com