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FOR IMMEDIATE RELEASE

MOOD for FOOD Appointed Distributor for Breakthrough Technology

The Patented VeriPure® System is the most advanced water purification and disinfecting system for produce and meats available today.

San Juan Capistrano, CA – November 11, 2009- VeriPure, Incorporated is proud to announce today that it has appointed Mood for Food as a distributor for its patented VeriPure® water purification and food sanitizing system. Mood for Food is the first California company to be awarded this distinction for VeriPure which markets its American-made products around the world.

“We are extremely pleased to align with a company of Mood for Food’s reputation and stature.” stated Darrel Burnett, President of VeriPure, Incorporated. “To combine Mood for Food’s experience in the restaurant and food industries with VeriPure’s technological breakthroughs is dynamic, especially at a time when food safety and consumer protection are so vital.”

The VeriPure® System is the most advanced portable water purification and disinfecting system available. The researchers and scientists at VeriPure, Inc. have combined the best elements of Mother Nature with the latest scientific advancements to create a system that kills bacteria, viruses and mold on meats, produce and surfaces while providing the safest, purest water.

Mood for Food has worked with many major brands and restaurant corporations within the food industry over the past two decades. Gina Galvan, CEO of Mood for Food adds, “Our goal at Mood for Food is to shift the Food Service industry towards Sustainable practices that are measurable on many platforms, energy, water, waste, health, community and Earth. These are all the components of the entire process, the Full Cycle of how foods get from Farm to Fork to Farm.”

Mood for Food has assumed a leadership role in promoting ecology, green and sustainability within the food industry. “The VeriPure® System fits perfectly into this philosophy.” Robert Zuetell, President of Mood for Food adds, “We feel at

Mood for Food that there are inherent risks that come with being an Operator. The VeriPure® System is a perfect safety measure for operators. Today, in the food service process, more and more we hear of a food recall or a contaminated food source. Plus, many restaurants are shifting to organic local produce, but this produce must still be washed. Though the produce is free from pesticides, there are still bacteria that can be transferred. Today's consumers want clean foods without chemicals. They want the security of knowing their food is safe, where it came from, and how it got to their plate. Plus, they do not want plastic bottles and want to conserve water, so what a better way to say I care about my customers than to serve them VeriPure® water on request or, better yet, offer to refill their re-useable canteens.”

From your local restaurant to our country's finest hospitals, the VeriPure® System is at work protecting the world's most precious resource.....YOU!