



FOR IMMEDIATE RELEASE

O3 INNOVATIONS INC. OBTAINS CFIA APPROVAL FOR WHITEWATER

Montreal, Quebec – June 13, 2008 – O3 Innovations Inc., a leader in ozone-based cleaning and sanitizing solutions, announced today that it has received CFIA (Canadian Food Inspection Agency) approval for use of the WhiteWater ozone-based cleaning & sanitizing product line in food processing plants across Canada.

O3 Innovations is the exclusive distributor of Ozone International's WhiteWater line of products for Canada and Latin America.

WhiteWater technology is based on ozone, a naturally occurring chemical that has been proven to eradicate a wide range of bacteria and other pathogens within seconds. Ozone is 50 times more powerful than chlorine, 3,000 times faster acting and does not leave behind any residue or create toxic by-products. Ozone is considered an organic and environmentally friendly green solution.

EFFICIENCY, COST-SAVINGS, AND RISK REDUCTION

WhiteWater has been approved for use for continuous cleaning, intervention cleaning, and end of process cleaning and will provide immediate cost savings and other benefits to companies using the product.

"Both continuous and intervention cleaning are particularly important to all companies," states Stuart Brick, President of O3 Innovations. "Unlike conventional chemicals which require all food products to be removed from the production area before use, WhiteWater can be used during production and breaks reducing the amount of cleanup required at the end of day. An extra benefit of this is that we can minimize the buildup of soil and related bacteria on an ongoing basis and greatly reduce the potential for cross contamination during production."

Companies using WhiteWater typically realize cost savings of up to 50% of sanitation labour costs, 75% of chemical costs, and tremendous energy savings relating to the use of cold water for cleaning and sanitizing instead of hot water of 180-degrees or more. Whitewater systems typically deliver payback in less than one year and provide savings in the six to seven figures over their life.

Ozone has been approved for use in the United States since 2001 without any reported problems or issues. WhiteWater is currently in use in a number of leading U.S. processors in the seafood, produce, poultry, meat, and ready-to-eat industries.

ABOUT OZONE INTERNATIONAL

Ozone International is a global leader in ozone-based cleaning & sanitizing systems for the food & beverage industries. Its patented technology provides a chemical-free solution to maximize savings, productivity, and quality.

ABOUT O3 INNOVATIONS

O3 Innovations is a leader in ozone-based cleaning & sanitizing serving the consumer, restaurant, and food processing industries. O3 Innovations' OPURA hand and hard surface sanitizer and WhiteWater cleaning & sanitizing systems provide an effective, environmentally friendly means of eliminating bacteria.

For more information about WhiteWater or O3 Innovations Inc. please call 800-750-3870 or visit www.O3innovations.ca.