

New Era in Food Safety Begins in China

HAINAN ISLAND, CHINA--(Marketwire - July 1, 2008) - Global Food Technologies ("GFT"), a California based food safety company, and Tongwei Hainan Aquatic Products Co. Ltd. ("Tongwei"), part of the Tongwei Group, announced plans to introduce the iPura Food Safety Program at Tongwei's newest seafood processing facility, slated to open in September 2008. GFT will apply its iPura program that includes pathogen reduction systems and daily onsite services in the new Hainan facility.

GFT President & CEO Keith Meeks voiced his pleasure over the agreement, "Tongwei spared no expense in the design and infrastructure of the new processing facility. They also have control over raw material by being vertically integrated. We are starting with a very good base. By adding the iPura program's organic antimicrobial measures with a 'boots on the ground' approach, iPura labeled tilapia will differentiate itself from every other supply source. When distributors and retailers purchase iPura labeled products, they will know that they are providing consumers with The Highest Standard in Food Safety, which is our commitment as well as our motto. We back up our program with regulatory intervention insurance which covers all iPura labeled products throughout the distribution chain."

"The focus of the iPura program is to execute environmentally friendly methods to combat foodborne hazards and prevent contaminants from entering the food supply," explained Aaron Ormond, Director of Science at GFT. "We apply our organic and non-thermal antimicrobial technologies with extraordinary science based controls along with the iPura food safety team, which includes quality assurance, system technicians, packaging and labeling supervisors and a microbiology team to verify daily results. Additionally, iPura seafood products are individually packaged with anti-counterfeit labels on master cartons. For those who care most about safety, quality, value and sustainability, 'iPura inside' will be the right choice," Ormond added.

Wang Changan, General Manager of Tongwei, stated, "We are very happy to welcome GFT and iPura. We share the same conception about food safety and each of us has our own advantages that we bring together. The Tongwei Group is also dedicated to health and life quality, and as the biggest supplier of fresh water fish feed in the world, we manage every component of the supply chain with traceability and control from fingerling, feed and farming to processing and cold storage. GFT alongside Tongwei will make two wins as we work hand in hand. This strong combination will produce the safest aquatic foods in the world, and start a new history in food safety and quality for China and the U.S."

"The biggest wealth in Hainan Island is its biology. Hainan Island is the sunshine island, health island and long life island. The water here is exceptionally clean which makes it the best for growing seafood without contamination. Hainan is also a great place for working and living. I love it!" commented Ms. Wang Lin, sales director for Tongwei Hainan.

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Shigeaki Tetsuka, VP of Asia Operations for GFT, stated, "China is the world's largest producer of seafood products, but its reputation for food safety has suffered recently. Our two companies intend to lead the way in food safety by demonstrating the highest level of commitment anywhere in the world. We are targeting to hit the U.S. market with iPura labeled tilapia from this new facility in October."

Min Han, GFT's representative in the PRC, remarked, "The Tongwei Group is one of the most respected names in China because of its dedicated management teams and high quality products. By adding the iPura program, Tongwei will further honor its long commitment to producing the best products with great care for the environment and for the health of people. I believe that iPura and Tongwei are a world class match."

More information on GFT and iPura can be found at www.globalfoodtech.com.

More information on Tongwei Group can be found at www.tongwei.com.

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