TO: WHOM IT MAY CONCERN

FROM: JOSEPH ALVAREZ , DIRECTOR OF OPERATIONS, BOSTON MARKET CORPORATION

SUBJECT: PREMIER A..L NATURAL FILTERS

DATE: 5/26/2010

CC: ROGER AND BECKY STEPIC

I am always looking for new products in the restaurant business, so when Roger and Becky Stepic, formerly with Humitech, first contacted me about their humidity control filters; I agreed to test their filters, in 13 Boston Market stores in Tampa. Corporate compiled the electrical data and analyzed the difference in our bills from 2/2005-7/2005, and my local Team let me know what they were seeing in our walk-in coolers.

On average, the stores without other equipment issues were saving from $175-$250 per month in energy costs. My Team also saw a noticeable reduction in temperatures and odors; a longer shelf life of fruits and vegetables, and an elimination of all problematic molds.

As a Director of Operations, I see two benefits- they help us stay compliant with the Health Department's HACCP safety regulations for cold storage; and I am reducing my costs for emergency HVAC service and extending the life of my equipment.

Becky and Roger Stepic have been instrumental in developing the relationship as well as making sure that our return on investment makes sense. I am very confident that the product they provide is one of great benefit to my stores.

Please feel free to contact me directly at 813-[redacted], if I can answer any further questions.