

June 6, 2010

Ayus Technology Corporation  
3501 27<sup>th</sup> Street,  
Vernon, BC,  
Canada, V1T 4X1

**RE: Letter of Endorsement**

Dear Sirs:

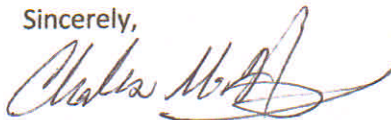
As an Executive Chef and board member of the Research Chef's Association I consult to most of America's leading food service chains. I have been amazed by Ayus Technology. The effect on water improves flavour profiles and it demonstrates that we can reduce ingredients required because it improves yield from anything mixed with water. With some companies buying millions of pounds of coffee, a small reduction can save a lot of money.

In addition, sensitive kitchen equipment like steam ovens stay clean of scale and run at 100% efficiency.

Yeast is more effective, when used with Ayus activated water, which means baked goods proof faster and more effectively. This means companies can save energy and ingredients without any impact on product quality.

Ayus works the same way with almost any water condition. This means that companies can improve food and beverage quality and consistency across their portfolio of locations. I recommend Ayus for any kitchen in the world.

Sincerely,



**Charles W. Hayes C.E.C. C.R.C.**

**Director Culinary; National Accounts**

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