



News Release [January 19, 2020]

Tewari De-Ox Systems, Inc. [Richmond Hill, ON, CANADA} and Riz Global Foods, Inc. [Toronto, ON, Canada] have entered into a Joint-Venture use and market long shelflife HALAL beef portion cuts as well as primal cuts using Tewari's patented "Zero-OxTech"® [US & Several International Patents Pending] oxygen scavenging packaging system. Riz Global with its team of HALAL beef experts performed a rigorous testing of Tewari's "Zero-OxTech"® for shelf-life extension of premium HALAL beef cuts and secured a 70-day shelf-life on 28 day aged beef cuts under refrigeration. "Tewari's robust "Zero-OxTech"® shall allow us to reach globally to our HALAL customers to supply extended shelf-life portion beef cuts under refrigerated shipping, which was not possible before", says, Mr. Syed Ali, President of Riz Global Foods. He adds, "We are excited to use "Zero-OxTech"® for both domestic and export markets. We have successfully showcased the "Zero OxTech"® solution at the recently held largest annual trade show "Gulfood 2020" held in Dubai where major meat packers attending the show have showed keen interest in the technology and trials.

Dr. Tewari, President & CEO of Tewari De-Ox Systems, states, "We are excited to showcase our "Zero-OxTech"® process by entering into a Joint-Venture with Riz Global Foods, a Global market leader of HALAL beef from CANADA, who shall utilize our "Zero-OxTech"® for themselves and introduce "Zero-OxTech"® for their existing and potential clientele base in Canada and globally".

About Tewari De-Ox Systems, Inc. and Riz Global Foods, Inc.

Riz Global Foods, Inc. is one of the fastest growing companies in Canada, supplying HALAL proteins from Canada to customers within Canada and globally [www.rizglobalfoods.com].

Tewari De-Ox Systems, Inc. is in the business of commercializing its patented "Zero-OxTech"® [US & International Patents Pending] globally for shelf-life extension of all oxygen-sensitive proteins [www.tewarisystemsglobal.com].