Independent Quality Assurance Declaration for ASEA

An independently directed laboratory has been established at the ASEA manufacturing sites for the purpose of analyzing the components of ASEA for Quality Control and Assurance purposes. A stringent Quality Assurance procedure has been established and is in place to ensure that every bottle of ASEA is of consistent composition. This procedure involves a routine chemical analysis of every batch before it is approved for distribution. Regular random testing of bottles is also performed. At least twice a year a comprehensive series of analytical tests are done, including a test for any trace contaminants that might accidentally have been introduced. All manufacturing equipment, supplies, containers, materials, processes and procedures meet and exceed FDA standards for food processing.

The routine batch testing and random testing includes:

- A test for the concentration of active ingredients: A controlled test that utilizes standard fluorescence spectroscopy to identify the concentration of the reactive molecules in ASEA that result from the oxidation and reduction of saline solution during production. This is compared against the results for the "Gold Standard" product. All samples must measure up to the Gold Standard. These reactive molecules are clearly detected by the use of fluorescent dyes such as RPE, APF and HPF.
- A test for pH: This test determines the acidity or alkalinity of ASEA. The pH of ASEA is between 7.3 and 7.4. The pH naturally determined by the production process is about 7.35, this being the same pH of the Gold Standard and roughly the same pH as blood.
- A test for Free and Total Chlorine: This test determines the concentration of the several different forms of chlorine compounds found in ASEA. The forms of chlorine found in ASEA are native to the body, non-irritating to all soft tissues and eyes as shown over 15 years of testing. Again this is tested against the Gold Standard.
- A test for contaminants: General analytical tests are run to determine if any potentially harmful substances might have been accidentally introduced during the production process.

Other periodic tests include:

- Shelf-life tests: The above tests are run to determine the decay in concentration of the reactive molecules over time due to aging or packaging. ASEA has a shelf life of over a year, retaining the original active ingredients after one year when stored in cool, shaded environments. ASEA is highly antimicrobial, no microbes survive in ASEA, it does not spoil.
- Comprehensive trace element tests: Gas Chromatography and Mass Spectrometry analysis is done to determine trace amounts of compounds introduced into ASEA by processing and packaging.

All analytical lab equipment used in these tests has been calibrated against NIST traceable standards.