PATENT ASSIGNMENT

Electronic Version v1.1
Stylesheet Version v1.1

SUBMISSION TYPE:	NEW ASSIGNMENT
NATURE OF CONVEYANCE:	SECURITY AGREEMENT

CONVEYING PARTY DATA

Name	Execution Date
SafeFresh Technologies, LLC	04/13/2012

RECEIVING PARTY DATA

Name:	Andrew W. Miller
Street Address:	520 SW Yamhill, Suite 700
City:	Portland
State/Country:	OREGON
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PROPERTY NUMBERS Total: 22

Property Type	Number
Patent Number:	8101220
Patent Number:	8012521
Patent Number:	7666456
Patent Number:	7575770
Patent Number:	7415428
Patent Number:	7205016
Patent Number:	7093734
Patent Number:	6866832
Patent Number:	8137722
Application Number:	13422740
Application Number:	13024965
Application Number:	61595537
Application Number:	13224994
Application Number:	13024178
Application Number:	61493876

Application Number:	11720594
Application Number:	12520802
Application Number:	12697592
Application Number:	12968045
Application Number:	13355953
Application Number:	13324744
Application Number:	61617511

CORRESPONDENCE DATA

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ATTORNEY DOCKET NUMBER:	7457-5

NAME OF SUBMITTER:	Christopher D. Erickson

Total Attachments: 3
source=FINAL Patent Security Agreement between SafeFresh Technologies LLC and Andrew W Miller dated 4-13-#page1.tif
source=FINAL Patent Security Agreement between SafeFresh Technologies LLC and Andrew W Miller dated 4-13-#page2.tif
source=FINAL Patent Security Agreement between SafeFresh Technologies LLC and Andrew W Miller dated 4-13-#page3.tif

PATENT SECURITY AGREEMENT

This Patent Security Agreement ("Agreement"), dated April _13th_, 2012, is between SafeFresh Technologies, LLC, a Delaware limited liability company ("Borrower") and Andrew W. Miller, an individual ("Lender").

WHEREAS, Borrower and Lender are parties to those certain Commercial Security Agreements dated February 28, 2012 and February 29, 2012 (the "Commercial Security Agreements"), wherein Borrower granted Lender a security interest in certain Collateral (as defined in the Commercial Security Agreements).

WHEREAS, Borrower and Lender wish to execute this Agreement to memorialize Borrower's grant of a security interest in a specific portion of the Collateral, namely patents and patent applications, and to allow Lender to record this Agreement with the United States Patent and Trademark Office.

1.   Security Interest. In order to secure payment and performance of all of Borrower's Obligations (as defined below), and without limiting the scope of the security interest granted under the Commercial Security Agreements, Borrower hereby grants to Lender a security interest in the Patent Collateral (as defined below).

2.   Definitions. As used in this Agreement, the following terms have the meanings set forth below:
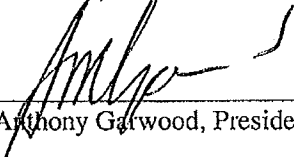
(a)   "Patent Collateral" means all of Borrower's patents and patent applications, whether now owned or hereafter acquired, including without limitation the patents and patent applications listed in Exhibit A to this Agreement, and all divisions, reissues, continuations and extensions of such patents and patent applications.

(b)   "Borrower's Obligations" means all of the present and future debts, obligations and liabilities of Borrower to Lender of every nature, arising out of existing or future loans advanced or credit granted by Lender to Borrower, or Borrower and others, or arising in any other fashion whatsoever, however evidenced, and including without limitation all obligations of Borrower under the Notes (as defined in the Commercial Security Agreements).

3.   Agreement Effect. This Agreement is subject to the terms of the Commercial Security Agreements, and in the event of a dispute between this Agreement and the Commercial Security Agreements, the Commercial Security Agreements will control.

BORROWER: **LENDER:**

SafeFresh Technologies, LLC   Andrew W. Miller
8015 SE 28th St., Suite 305   520 SW Yamhill, Suite 700
Mercer Island, WA 98040   Portland, OR 97204

By: _____   _____
Anthony Garwood, President and CEO   Andrew W. Miller
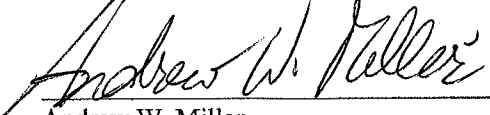
Exhibit A

Title	App. No.	Patent No.
Treatment to reduce microorganisms with carbon dioxide by multiple pressure oscillations	12/627931	8,101,220
Method for controlling water content with decontamination in meats	11/589320	8,012,521
Methods for separating tallow from boneless beef using liquid carbon dioxide and carbonic acid	10/868394	7,666,456
Continuous production and packaging of perishable goods in low oxygen environments	10/368933	7,575,770
Processing meat products responsive to customer orders	10/369079	7,415,428
Packages and methods for processing food products	10/385158	7,205,016
Tray with side recesses and channels for gas transfer	10/384874	7,093,734
Method and apparatus for sanitizing perishable goods in enclosed conduits	10/027929	6,866,832
Method for separation of fatty materials to produce lean meat products	11/911338	8,137,722
Separation of fatty materials to produce lean meat products	13/422740	
Antimicrobial ultraviolet device	13/024965	
Automatic Production of Various Grades of Ground Beef	61/595537	
Method for controlling water content with decontamination in meats	13/224994	
Method for separating bone fragments and tallow from a single ingredient stream of beef by controlling the frozen condition of the beef and immersing in carbonic acid at elevated pressures	13/024178	
Method for separating bone fragments and tallow from a single ingredient stream of beef by controlling the frozen condition of the beef and immersing in carbonic acid at elevated pressures	61/493876	
Method of separating meat components via centrifuge	11/720594	
Harvesting oil from fatty meat materials to produce lean meat products and oil for use in bio-diesel production	12/520802	
Methods for separating tallow from a single ingredient stream of boneless beef using liquid carbon dioxide and carbonic acid	12/697592	

Decontamination methods for meat using carbonic acid at high pressures	12/968045	
Treatment to reduce microorganisms with carbon dioxide by multiple pressure oscillations	13/355953	
Ultraviolet C pathogen deactivation device and method	13/324744	
Process for separating tallow and lean beef from a single ingredient boneless beef supply	61/617511	

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