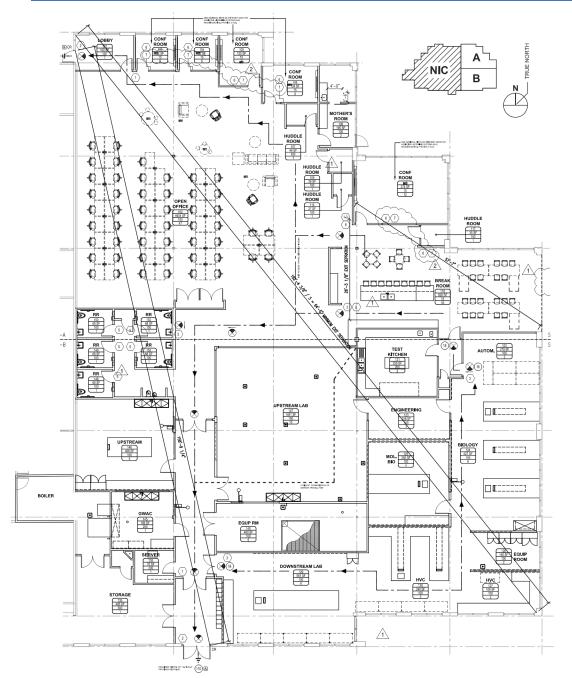
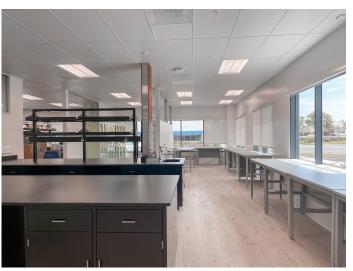
Floorplan and Representative Images











17,000 SF ~50/50 lab-office ratio

850 Marina Village Drive Alameda, California 94501

Features of the Available Facility

- Current 800A electrical service capacity w/ potential for future expansion to 1400A
 240 SF Glass Washroom w/ 100% OA, Beta Star 20 cu/ft Sterilizer in approximately 1 year timeline
- 60 kW capacity natural gas emergency generator
- 3,000 SF L-Shaped Open Lab Area w/ 100% OA, lab benching/storage throughout, and 16' Hanson Fume Hood
- 600 SF Fermentation Lab w/ 100% OA, fan powered HEPA filters, and lab benching/storage throughout
- 460 SF Molecular Biology Lab w/ 100% OA, fan powered HEPA filters, 2 NuAire 6' exhausted biosafety cabinets, and lab benching/storage throughout
- 1,540 SF Pilot Plant w/ 100% OA separate 490 SF Support Equipment Room with the following centralized utilities distributed to ceiling service panels:
 - Clean Steam
 - 9.5 HP Low NOx Parker Steam Boiler
 - Nominal 328-lbs/hr. steam output
 - Max allowable working pressure of 100 PSI
 - Compressed Dry Air
 - Atlas Copco ZT 22VSD compressor w/ 240-gallon receiver
 - Compressed Air output 145 PSI @ 73 F
 - Chilled Water
 - Advantage MGD-7.5A chiller
 - 6.7-ton capacity, 18 GPM water @ 50 F
 - Evoqua Water Softener system feeding steam boiler and RO system
 - Evoqua RO Water system
 - 2 GPM Vantage Series M41RS RO System w/ 480-gallon storage tank
 - 15-20 GPM DIRS distribution skid
 - Effluent performance requirements of: < 40 uS/cm (25 PPM TDS), Iron < 0.05 ppm, Manganese < 0.02 ppm,
 - Silicate < 5 ppm, Aluminum < 0.05 ppm, Particle size < 10 micron & Turbidity < 1 NTU
 - Floor sinks piped to Washtec Pump Lift Station and PH Adjustment System w/ operating capacity of 585 gallons
 - Separate exhaust for future biosafety cabinet
 - Stainless exhaust vent line for single fermenter w/ provision for expansion
 - Overhead 30A/70A electrical circuits for CIP cart use

- fed by central steam system, and 3 compartment sink
- 430 SF Engineering Room w/ 100% OA
- 360 SF Test Kitchen w/ commercial grade appliances and finishes
 - 48" 8 burner Southbend range and convection Oven, 259,000 BTU w/ Type I ansul exhaust hood
 - Continental reach-in refrigerator and freezer, 21 cu. ft each.
 - 3 compartment sink
 - Stainless worktables throughout
- 1,200 SF Break Area w/built-in island and appliances
- 4,400 SF Open Office Area
- 5 individual exclusive gender-neutral restrooms w/ Dyson Airblade hand dryers
- 2 100 SF Small Conference Rooms, 2 140 SF Medium Conference Rooms, and 1 420 SF Large Conference Room w/ consumer grade displays and Neat Bar Collaboration AV Systems
- 4 Individual Built-in Huddle/Phone Rooms
- 500 SF Shipping/Receiving Area w/ exclusive roll-up door
- 210 SF Mother's room w/ sink and refrigerator
- Separate IT room w/ security and AV racks
- Brivo Card reader access system
- Provisions for future exterior roll-up door and patio area