

Test report n°: **20LA07542** of **22/06/2020**

Dear
Spandex Ltd
1600 Park Avenue Aztec West
BS32 4UA Bristol ()

Acceptance Data

Subject of the test: **Polymers**

Transport: **Customer**

Date of arrival: **22/05/2020** Time of arrival: **14.04**

Acceptance date: **22/05/2020**

Sample data

Description: **ImagePerfect, SafeTouch**

Sampling data

Sampling by: **Customer**

Place: **Customer location**

The analytical results are exclusively referred to the sample.

Representation of a Test Report signed electronically in accordance with current legislation.

This document can not be reproduced in part without the written permission of the laboratory.

Laboratory management system certified UNI EN ISO 9001: 2015 by CSQA with the No. 14270. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registered laboratory for the analysis of food contact materials intended for export to Japan.

Laboratory registered in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. It is the responsibility of the OSA to communicate the warnings to the bodies in charge

Mod.PT01.01 Rev.9

Test report n°: **20LA07542** of **22/06/2020**

| Parameter - Specification <i>Method - Notes</i> | M.U. | Results Notes | LoQ | LoD | Test start Test end |
|--|------|---|-----|-----|--------------------------|
| Determination of antibacterial activity (R) - R=(Ut-Uo)-(At-Uo) ISO 22196:2011 | | > 5.2 | 0,3 | | 25/05/2020 27/05/2020 |
| Determination of antibacterial activity (R) ISO 22196:2011 | % | > 99.999 | 50 | | 25/05/2020 27/05/2020 |
| Size of test specimens (H x L) | mm | 50x50 | | | 25/05/2020 27/05/2020 |
| Thickness of test specimens | mm | 0,1 | | | 25/05/2020 27/05/2020 |
| Type of polymer used for the cover film | | Polypropylene | | | 25/05/2020 27/05/2020 |
| Size of the cover film (H x L) | mm | 40x40 | | | 25/05/2020 27/05/2020 |
| Thickness of the cover film | mm | 0,10 | | | 25/05/2020 27/05/2020 |
| Type of Gram-negative strain | | Escherichia coli ATCC 8739 | | | 25/05/2020 27/05/2020 |
| Method of conditioning | | UV-C radiation (30 min per side) | | | 25/05/2020 27/05/2020 |
| Reference used | | Inert Internal material | | | 25/05/2020 27/05/2020 |
| Volume of test inoculum | ml | 0,4 | | | 25/05/2020 27/05/2020 |
| Number of viable bacteria in the test inoculum | n° | 200000 | | | 25/05/2020 27/05/2020 |
| Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation | log | 4,1 | 0,4 | | 25/05/2020 27/05/2020 |
| Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h | log | 5,2 | 0,4 | | 25/05/2020 27/05/2020 |
| At - Count bacteria recovered from the treated samples 24 hours post inoculation | log | NQ | 0,4 | | 25/05/2020 27/05/2020 |

If the sampling is not the responsibility of 3ALaboratori srl, the latter declines all responsibility with regard to sampling information as provided by the Customer; the test results refer only to the sample as received. When these data include measurements that affect the measurement unit, the results expressed are obtained by processing them. The Acceptance Data is the responsibility of the Laboratory while the sample data are the responsibility of the Customer. If the sample is not suitable but the Customer chooses to continue anyway, the laboratory declines all responsibility for the results that could be influenced by the deviation

LEGEND: **U.M.** = Unit of measurement; **(Sup)** = upper limit; **(Inf)** = Lower Limit ; **LoQ** = limit of quantification, it is the lower limit of concentration above which it is possible to obtain a quantitative measurement instrumentally; in microbiology the LoQ is of a theoretical nature; **LoD** = limit of detectability, is the lower limit of concentration below which the sample cannot be detected; in qualitative analyzes it represents the minimum concentration at which an analyte can be determined or not; **NQ** = unquantifiable, indicates a value less than LoQ; **NR** = not detectable, indicates a value lower than LoD; "<x" or ">x" respectively indicate a value lower or higher than the measuring range of the test, where x is the result

(S): Indicates a change from the previous version of the Test Report.

(le): Indicates that the parameters/activities are performed in subcontracting.

UNLESS OTHERWISE SPECIFIED: Quantitative microbiological tests are performed on single replica and two consecutive dilutions in accordance with UNI EN ISO 7218: 2013 (with the exception of the analysis of water and MPN); the results of this test report are not corrected for recovery factors (R) as the values of recovery are in the tolerance

The analytical results are exclusively referred to the sample.

Representation of a Test Report signed electronically in accordance with current legislation.

This document can not be reproduced in part without the written permission of the laboratory.

Laboratory management system certified UNI EN ISO 9001: 2015 by CSQA with the No. 14270. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registered laboratory for the analysis of food contact materials intended for export to Japan.

Laboratory registered in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. It is the responsibility of the OSA to communicate the warnings to the bodies in charge

Mod.PT01.01 Rev.9

Test report n°: **20LA07542** of **22/06/2020**

specified in the test method; summations are calculated using the criterion of the lower bound (LB)

(*): Test/activity not accredited by ACCREDIA

Technical Director

Dr. Giovanni Mitaritonna
Chemist

Ordine Interprov. Chimici del Veneto - Padova n° 910 SEZ. A

----- End of Test Report -----

The analytical results are exclusively referred to the sample.

Representation of a Test Report signed electronically in accordance with current legislation.

This document can not be reproduced in part without the written permission of the laboratory.

Laboratory management system certified UNI EN ISO 9001: 2015 by CSQA with the No. 14270. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registered laboratory for the analysis of food contact materials intended for export to Japan.

Laboratory registered in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. It is the responsibility of the OSA to communicate the warnings to the bodies in charge

Mod.PT01.01 Rev.9