

Test report n°: 17LA14810 of 19/09/2017





LAB N° 1165

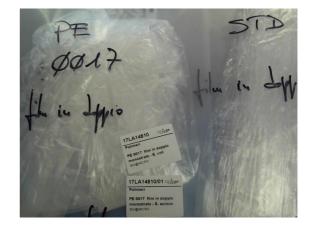
Dear **Parx Plastics Europe BV** Westblaak 189 3012KJ Rotterdam ()

#### **Sample Information**

Description: PE 0017 film in doppio monostrato - E. coliTest subject: PolymersRegistration date: 11/09/2017Registration hour: 14.52Date of arrival: 11/09/2017Hour of arrival: 14.52

Notes on receipt: Idoneo

Date analysis commenced: **11/09/2017** Date analysis completed: **15/09/2017** 



### Sampling data

Sampling by: cliente Transport: cliente

The analytical results are exclusively referred to the sample.

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Laboratory management system certified UNI EN ISO 9001: 2008 by CSQA with the No. 14270. Inclusion in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registrated laboratory for the analysis of food contact materials intended for export to Japan.







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U.M.	Result <sub>Note</sub>	LoQ
	<b>&gt; 4,5</b> Reduction > of 99.997%	0,6
mm	50x50	
mm	0,1	
	Polipropilene	
mm	40x40	
mm	0,10	
	E,coli - ATCC 25922	
ml	0,4	
n°	140000	
log	4,0	0,4
log	4,5	0,4
log	< 0,4	0,4
-	mm mm mm mm ml n° log log	Note   > 4,5 Reduction > of 99.997%   mm 50x50   mm 0,1   Polipropilene   mm 40x40   mm 0,10   E,coli - ATCC 25922   ml 0,4   n° 140000   log 4,5

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PE 0017 film in doppio monostrato - S. aureus			
Parameter - Note Method - Note	U.M.	Result <sub>Note</sub>	LoQ
Determination of antibacterial activity (R) - R=(Ut-Uo)-(At-Uo) ISO 22196:2011		<b>&gt; 3,0</b> Reduction > of 99.900%	0,6
Size of test specimens (H x L)	mm	50x50	
Thickness of test specimens	mm	0,1	
Type of polymer used for the cover film		Polipropilene	
Size of the cover film (H x L)	mm	40x40	
Thickness of the cover film	mm	0,10	
Type of Gram-positive strain		S,aureus - ATCC 25923	
Volume of test inoculum	ml	0,4	
Number of viable bacteria in the test inoculum	n°	130000	
Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	3,9	0,4
Ut - $N^\circ$ of viable bacteria recovered from the untreated test specimens after 24 h	log	3,0	0,4
At - Count bacteria recovered from the treated samples 24 hours post inoculation	log	< 0,4	0,4

LEGEND: U.M. = Unit of measurement; (Sup) = upper limit; (Inf) = Lower Limit ;; x ÷ y = acceptable range; LoQ = limit of quantification, the threshold value below which you choose not to bring any numerical result for the parameter in question; this limit is provided directly by the method, or is chosen on the basis of the experimental detection limits (LoQ or LoD) so as not to be changed over time or according to the chemical-physical or microbiological single sample; LOD = limit of detection; NQ = unquantifiable, indicates a value less than LoQ

"<x" or ">x" respectively indicate a value lower or higher than the measuring range of the test

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 correct for recovery factors (R) as the values of recovery are in the tolerance specified in the test method; summations are calculated using the criterion of the lower bound (LB)

The results marked in red indicate a exceeding the defined limits.

#### **Technical Director**

Dr. Giovanni Mitaritonna Chemist Ordine Interprov. Chimici del Veneto - Padova nº 910 SEZ. A

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