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: 14.02
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.
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Laboratory management system certified UNI EN ISO 9001: 2015 by CISQA with the No. 14270. 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.
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.
# Test report n°: 20LA07538 of 23/06/2020

<table>
<thead>
<tr>
<th>Parameter - Specification</th>
<th>M.U.</th>
<th>Results</th>
<th>Notes</th>
<th>LoQ</th>
<th>LoD</th>
<th>Test start</th>
<th>Test end</th>
</tr>
</thead>
<tbody>
<tr>
<td>Determination of antibacterial activity (R) - R = (Uo-Ut)-(At-Uo) ISO 22196:2011</td>
<td></td>
<td>&gt; 3.9</td>
<td></td>
<td>0.3</td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Determination of antibacterial activity (R) ISO 22196:2011</td>
<td>%</td>
<td>&gt; 99.987</td>
<td></td>
<td>50</td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Size of test specimens (H x L)</td>
<td>mm</td>
<td>50x50</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Thickness of test specimens</td>
<td>mm</td>
<td>1.0</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Type of polymer used for the cover film</td>
<td></td>
<td>Polypropylene</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Size of the cover film (H x L)</td>
<td>mm</td>
<td>40x40</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Thickness of the cover film</td>
<td>mm</td>
<td>0.10</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Type of Gram-positive strain</td>
<td></td>
<td>Enterococcus faecalis - ATCC 29212</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Method of conditioning</td>
<td></td>
<td>UV-C radiation (30 min per side)</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Reference used</td>
<td></td>
<td>Inert Internal material</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Volume of test inoculum</td>
<td>ml</td>
<td>0.4</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Number of viable bacteria in the test inoculum</td>
<td>n°</td>
<td>99000</td>
<td></td>
<td></td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation</td>
<td>log</td>
<td>3.8</td>
<td></td>
<td>0.4</td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h</td>
<td>log</td>
<td>3.9</td>
<td></td>
<td>0.4</td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
<tr>
<td>At - Count bacteria recovered from the treated samples 24 hours post inoculation</td>
<td>log</td>
<td>NQ</td>
<td></td>
<td>0.4</td>
<td></td>
<td>05/06/2020</td>
<td>09/06/2020</td>
</tr>
</tbody>
</table>

If the sampling is not the responsibility of 3A Laboratori 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.

($) 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:

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**3A Laboratori SRL** - The tests are performed at the registered office

**Via A.Volta 1/d Maseri di Padova - 35020 (PD) - Email info@3alaboratori.it Tel. 049 0994650-0994671 Fax. 049 8868430 Cap. Soc. €100000,00 I.V. - REA di PD 378402 - Codice Fiscale, Iscriz. Reg. Imprese di Padova e Partita Iva 04296730289**
Test report n°: 20LA07538 of 23/06/2020

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 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

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