

Test report n°: **20LA05886** of **01/06/2020**

Dear
Colorificio Atria srl
C/da Camarro Formeca
91028 Partanna (TP)

Acceptance DataSubject of the test: **Generic Material**Transport: **Customer**Date of arrival: **29/04/2020** Time of arrival: **11.00**Acceptance date: **29/04/2020****Sample data**

Description: **AntiBacterial Washable water-based paint with double antibacterial action(preventive and inhibitory), super-opaque, anti-mold for interiors**

Sampling dataSampling 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°: **20LA05886** of **01/06/2020**

Parameter - Specification <i>Method - Notes</i>	M.U.	Results Notes	LoQ	LoD	Test start Test end
Determination of antibacterial activity (R) - $R = (U_t - U_o) - (A_t - U_o)$ ISO 22196:2011		> 4.1	0,3		12/05/2020 14/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.992	50		12/05/2020 14/05/2020
Size of test specimens (H x L)	mm	50x50			12/05/2020 14/05/2020
Thickness of test specimens	mm	2,0			12/05/2020 14/05/2020
Type of polymer used for the cover film		Polypropylene			12/05/2020 14/05/2020
Size of the cover film (H x L)	mm	40x40			12/05/2020 14/05/2020
Thickness of the cover film	mm	0,10			12/05/2020 14/05/2020
Type of Gram-negative strain		Acinetobacter baumannii - ATCC 19606			12/05/2020 14/05/2020
Method of conditioning		UV-C radiation (30 min per side)			12/05/2020 14/05/2020
Reference used		Inert Internal material (polypropylene)			12/05/2020 14/05/2020
Volume of test inoculum	ml	0,4			12/05/2020 14/05/2020
Number of viable bacteria in the test inoculum	n°	200000			12/05/2020 14/05/2020
U _o - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,1	0,4		12/05/2020 14/05/2020
U _t - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	4,1	0,4		12/05/2020 14/05/2020
A _t - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		12/05/2020 14/05/2020

* (§) Test report reproduced in another language

30/04/2020

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

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°: **20LA05886** of **01/06/2020****(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 specified in the test method; summations are calculated using the criterion of the lower bound (LB)**(*)**: Test/activity not accredited by ACCREDIA**Notes:**

§ Report in english version.

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

Test report n°: **20LA05887** of **01/06/2020**

Dear
Colorificio Atria srl
C/da Camarro Formeca
91028 Partanna (TP)

Acceptance Data

Subject of the test: **Generic Material**

Transport: **Customer**

Date of arrival: **29/04/2020** Time of arrival: **11.00**

Acceptance date: **29/04/2020**



Sample data

Description: **AntiBacterial Washable water-based paint with double antibacterial action(preventive and inhibitory), super-opaque, anti-mold for interiors**

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°: **20LA05887** of **01/06/2020**

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		> 5.0	0,3		07/05/2020 11/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.999	50		07/05/2020 12/05/2020
Size of test specimens (H x L)	mm	50x50			07/05/2020 11/05/2020
Thickness of test specimens	mm	2,0			07/05/2020 11/05/2020
Type of polymer used for the cover film		Polypropylene			07/05/2020 11/05/2020
Size of the cover film (H x L)	mm	40x40			07/05/2020 11/05/2020
Thickness of the cover film	mm	0,10			07/05/2020 11/05/2020
Type of Gram-positive strain		Enterococcus hirae - ATCC 1054			07/05/2020 11/05/2020
Method of conditioning		UV-C radiation (30 min per side)			07/05/2020 11/05/2020
Reference used		Inert Internal material (polypropylene)			07/05/2020 11/05/2020
Volume of test inoculum	ml	0,4			07/05/2020 11/05/2020
Number of viable bacteria in the test inoculum	n°	300000			07/05/2020 11/05/2020
Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,3	0,4		07/05/2020 11/05/2020
Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	5,0	0,4		07/05/2020 11/05/2020
At - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		07/05/2020 12/05/2020

★ (§) Test report reproduced in another language

30/04/2020

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

(§): Indicates a change from the previous version of the 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

Test report n°: **20LA05887** of **01/06/2020**

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

(*): Test/activity not accredited by ACCREDIA

Notes:

§ Report in english version.

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

Test report n°: **20LA05883** of **01/06/2020**

Dear
Colorificio Atria srl
C/da Camarro Formeca
91028 Partanna (TP)

Acceptance Data

Subject of the test: **Generic Material**

Transport: **Customer**

Date of arrival: **29/04/2020** Time of arrival: **11.00**

Acceptance date: **29/04/2020**



Sample data

Description: **AntiBacterial Washable water-based paint with double antibacterial action(preventive and inhibitory), super-opaque, anti-mold for interiors**

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°: **20LA05883** of **01/06/2020**

Parameter - Specification <i>Method - Notes</i>	M.U.	Results Notes	LoQ	LoD	Test start Test end
Determination of antibacterial activity (R) - $R = (U_t - U_o) - (A_t - A_o)$ ISO 22196:2011		> 5.1	0,3		29/04/2020 02/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.999	50		29/04/2020 02/05/2020
Size of test specimens (H x L)	mm	50x50			29/04/2020 02/05/2020
Thickness of test specimens	mm	2,0			29/04/2020 02/05/2020
Type of polymer used for the cover film		Polypropylene			29/04/2020 02/05/2020
Size of the cover film (H x L)	mm	40x40			29/04/2020 02/05/2020
Thickness of the cover film	mm	0,10			29/04/2020 02/05/2020
Type of Gram-negative strain		Escherichia coli ATCC 8739			29/04/2020 02/05/2020
Method of conditioning		UV-C radiation (30 min per side)			29/04/2020 02/05/2020
Reference used		Inert Internal material (polypropylene)			29/04/2020 02/05/2020
Volume of test inoculum	ml	0,4			29/04/2020 02/05/2020
Number of viable bacteria in the test inoculum	n°	350000			29/04/2020 02/05/2020
Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,3	0,4		29/04/2020 02/05/2020
Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	5,1	0,4		29/04/2020 02/05/2020
At - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		29/04/2020 02/05/2020
* (§) Test report reproduced in another language					30/04/2020

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°: **20LA05883** of **01/06/2020**
20LA05883/01 AntiBacterial Washable water-based paint with double antibacterial action(preventive and inh

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		> 3.8	0,3		29/04/2020 02/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.984	50		29/04/2020 02/05/2020
Size of test specimens (H x L)	mm	50x50			29/04/2020 02/05/2020
Thickness of test specimens	mm	2,0			29/04/2020 02/05/2020
Type of polymer used for the cover film		Polypropylene			29/04/2020 02/05/2020
Size of the cover film (H x L)	mm	40x40			29/04/2020 02/05/2020
Thickness of the cover film	mm	0,10			29/04/2020 02/05/2020
Type of Gram-positive strain		Staphylococcus aureus - ATCC 6538			29/04/2020 02/05/2020
Method of conditioning		UV-C radiation (30 min per side)			29/04/2020 02/05/2020
Reference used		Inert Internal material (polypropylene)			29/04/2020 02/05/2020
Volume of test inoculum	ml	0,4			29/04/2020 02/05/2020
Number of viable bacteria in the test inoculum	n°	140000			29/04/2020 02/05/2020
Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,0	0,4		29/04/2020 02/05/2020
Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	3,8	0,4		29/04/2020 02/05/2020
At - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		29/04/2020 02/05/2020

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.

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°: **20LA05883** of **01/06/2020**

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

(*): Test/activity not accredited by ACCREDIA

Notes:

§ Report in english version.

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

Test report n°: **20LA05884** of **01/06/2020**

Dear
Colorificio Atria srl
C/da Camarro Formeca
91028 Partanna (TP)

Acceptance Data

Subject of the test: **Generic Material**

Transport: **Customer**

Date of arrival: **29/04/2020** Time of arrival: **11.00**

Acceptance date: **29/04/2020**



Sample data

Description: **AntiBacterial Washable water-based paint with double antibacterial action(preventive and inhibitory), super-opaque, anti-mold for interiors**

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°: **20LA05884** of **01/06/2020**

Parameter - Specification <i>Method - Notes</i>	M.U.	Results Notes	LoQ	LoD	Test start Test end
Determination of antibacterial activity (R) - $R=(U_t-U_o)-(A_t-U_o)$ ISO 22196:2011		> 3,5	0,3		13/05/2020 18/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.968	50		13/05/2020 18/05/2020
Size of test specimens (H x L)	mm	50x50			13/05/2020 18/05/2020
Thickness of test specimens	mm	0,1			13/05/2020 18/05/2020
Type of polymer used for the cover film		Polypropylene			13/05/2020 18/05/2020
Size of the cover film (H x L)	mm	40x40			13/05/2020 18/05/2020
Thickness of the cover film	mm	0,10			13/05/2020 18/05/2020
Type of Gram-positive strain		Staphylococcus aureus Methicillin resistant - ATCC 33591			13/05/2020 18/05/2020
Method of conditioning		UV-C radiation (30 min per side)			13/05/2020 18/05/2020
Reference used		Inert Internal material (polypropylene)			13/05/2020 18/05/2020
Volume of test inoculum	ml	0,4			13/05/2020 18/05/2020
Number of viable bacteria in the test inoculum	n°	350000			13/05/2020 18/05/2020
U _o - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,3	0,4		13/05/2020 18/05/2020
U _t - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	3,5	0,4		13/05/2020 18/05/2020
A _t - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		13/05/2020 18/05/2020
★ Lettura 1 Diluizione 1 PCA		40			13/05/2020 18/05/2020
★ (§) Test report reproduced in another language					30/04/2020

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

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°: **20LA05884** of **01/06/2020**

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

(*): Test/activity not accredited by ACCREDIA

Notes:

§ Report in english version.

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

Test report n°: **20LA05885** of **01/06/2020**

Dear
Colorificio Atria srl
C/da Camarro Formeca
91028 Partanna (TP)

Acceptance Data

Subject of the test: **Generic Material**

Transport: **Customer**

Date of arrival: **29/04/2020** Time of arrival: **11.00**

Acceptance date: **29/04/2020**



Sample data

Description: **AntiBacterial Washable water-based paint with double antibacterial action(preventive and inhibitory), super-opaque, anti-mold for interiors**

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°: **20LA05885** of **01/06/2020**

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		> 5.0	0,3		07/05/2020 10/05/2020
Determination of antibacterial activity (R) ISO 22196:2011	%	> 99.999	50		07/05/2020 10/05/2020
Size of test specimens (H x L)	mm	50x50			07/05/2020 10/05/2020
Thickness of test specimens	mm	2,0			07/05/2020 10/05/2020
Type of polymer used for the cover film		Polypropylene			07/05/2020 10/05/2020
Size of the cover film (H x L)	mm	40x40			07/05/2020 10/05/2020
Thickness of the cover film	mm	0,10			07/05/2020 10/05/2020
Type of Gram-negative strain		Pseudomonas aeruginosa - ATCC 27853			07/05/2020 10/05/2020
Method of conditioning		UV-C radiation (30 min per side)			07/05/2020 10/05/2020
Reference used		Inert Internal material (polypropylene)			07/05/2020 10/05/2020
Volume of test inoculum	ml	0,4			07/05/2020 10/05/2020
Number of viable bacteria in the test inoculum	n°	370000			07/05/2020 10/05/2020
Uo - N° of viable bacteria recovered from the untreated test specimens after inoculation	log	4,4	0,4		07/05/2020 10/05/2020
Ut - N° of viable bacteria recovered from the untreated test specimens after 24 h	log	5,0	0,4		07/05/2020 10/05/2020
At - Count bacteria recovered from the treated samples 24 hours post inoculation	log	NQ	0,4		07/05/2020 10/05/2020

★ (§) Test report reproduced in another language

30/04/2020

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

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°: **20LA05885** of **01/06/2020****(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 specified in the test method; summations are calculated using the criterion of the lower bound (LB)**(*)**: Test/activity not accredited by ACCREDIA**Notes:**

§ Report in english version.

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