

食品實驗室-高雄 FOOD LAB-KAOHSIUNG

測試報告 **Test Report**

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POLILAM NEW MATERIAL CO.,LTD

Report No: VA/2020/32418A-01

Date: 2020/03/27

THE FOLLOWING MERCHANDISE WAS(WERE) SUBMITTED AND IDENTIFIED BY THE CLIENT AS:

Product Name: LAVA BOARD

Sample packaging: Please refer to the photos for sample shown at the page of this report

Sample condition/amount : Ambient temp./24 piece

Item No.:

Lot. No.:

Applicant: POLILAM NEW MATERIAL CO..LTD

Applicant address/ telephone number/ contact person :

Manufacturer/Vendor:

Manufacture Date :

Expiry Date: 2020/03/04

Country of Origin:

Sample Received : a2020/03/13 Testing Date: 2020/03/16 Test Method: JIS Z2801

Test Result: -Please refer to next page(s)-

Yueh Hsiao/Asst. Manager Signed for and on behalf of SGS Taiwan Ltd.

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	Test Organism : Staphylococc	us aureus ATCC 6538P	•
Test Group	CFU/cm ²	LOG	Antibacterial activity (R)
Control test piece at 0h (U_o)	2.1X10 ⁴	4.32	
Control test piece after 24h (U_t)	4.3X10 ³	3.63	>3.83
Test piece after 24h (A_t)	<0.63	-0.20	

-	Test Organism : Escherich	ia coli ATCC 8739	
Test Group	CFU/cm ²	LOG	Antibacterial activity (R)
Control test piece at 0h (U_o)	1.4X10 ⁴	4.14	
Control test piece after 24h (U_t)	9.2X10 ⁵	5.96	>6.16
Test piece after 24h (A_t)	<0.63	-0.20	

-	Test Organism : Klebsiella pneu	moniae ATCC 4352	
Test Group	CFU/cm ²	LOG	Antibacterial activity (R)
Control test piece at 0h (U_o)	9.3X10 ³	3.96	
Control test piece after 24h (U_t)	9.2X10 ⁴	4.96	>5.16
Test piece after 24h (A_t)	<0.63	-0.20	

-	Test Organism : Salmonella	ATCC 14028	
Test Group	CFU/cm ²	LOG	Antibacterial activity (R)
Control test piece at 0h (U_o)	1.6X10 ⁴	4.20	
Control test piece after 24h (U_t)	1.3X10 ⁴	4.11	>4.31
Test piece after 24h (A_t)	<0.63	-0.20	

Note:

- The test report merely reflects the test results of the consigned matters of the client and is not a certification of the legitimacy of the related products.
- This testing report contains 4 pages and it's invalid when they are separated. 2.
- U_o : Untreated test piece at 0h, bacteria counts should be at 6.2×10^3 to 2.5×10^4 CFU/cm² 3.
- U_t: Untreated test piece after 24h
- A_t: Antibacterial test piece after 24h
- Antibacterial activity R (log) = U_t A_t ; R shall be ≥ 2 for Antibacterial effectiveness. 6.
- 7. If "Untreated test piece" can't be prepared, "Blank" may be used.
- All items in this testing report is based on the request from client and we are responsible for that.

- END -



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PHOTO

VA/2020/32418



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The information requested from client is shown as below:

VA/2020/32418A-01

Test Item	Test Method	LOQ/LOD
Staphylococcus aureus	JIS Z2801	Please refer to the
Staphylococcus aureus	JIS 22001	result table above
Escherichia coli	JIS Z2801	Please refer to the
Escriencina con	JIS 22001	result table above
Klebsiella pneumoniae	JIS Z2801	Please refer to the
Niebsiella prieumoniae	JIS 22001	result table above
Salmonella	JIS Z2801	Please refer to the
Saimonella	JIS 22001	result table above

The testing method has been accredited by MOHW, which is marked with ★.

The externally provided testing method has been accredited by MOHW, which is marked with .