



Fraunhofer

**TESTED[®]
DEVICE**

Coroplast
Coroflex Food Hygienic 3300
Report No. CO 1509-784

DUPLICATE

Statement of
Qualification

Biological Resistance

Statement of Qualification

Customer
Coroplast Fritz Müller GmbH & Co. KG
Wittener Strasse 271
42279 Wuppertal
Germany

Component tested
Category: Materials
Subcategory: Plastics
Product name: Coroflex Food Hygienic 3300
(manufacturing date: 8/2015; color: light gray; serial number: 29-3300)

Biological resistance test
Standards/Guidelines: ISO 846; VDI 2083-18
The norms stated generally refer to the version valid at the time of the tests.

Test environment parameters: Microbiological laboratory:S2

Test procedure parameters:

- Fungus test (Procedure A) using spore suspension containing:
 - *Aspergillus niger*
 - *Penicillium funiculosum*
 - *Paecilomyces variotii*
 - *Gliocladium virens*
 - *Chaetomium globosum*
- Bacteria test (Procedure C) using bacteria suspension containing *Pseudomonas aeruginosa*
- Incubation at 24 °C (Procedure A) respectively 29 °C (Procedure C) and 95 % relative humidity; visual analysis after four (4) weeks

Test result / Classification

The biological resistance of the cable sheathing material Coroflex Food Hygienic 3300 with regard to growth intensity was investigated in accordance with ISO 846 and classified with the following result:

Biological resistance	Growth intensity	Classification
Fungi (Procedure A)	0	excellent
Bacteria (Procedure C)	0	excellent
Overall result	0	excellent

The classification is based on a worst-case consideration of Procedures A and C. In the process, growth intensity was assessed according to the classification system used in ISO 846:

0 = excellent
1 = very good
2 = good
3 = weak
4 = very weak
5 = none

The measuring devices used for the qualification tests are calibrated at regular intervals; their results can be traced back to national and international standards. In cases where no national standards exist, the test procedure implemented complies with the technical regulations and norms applicable at the time of the test. The relevant documentation can be viewed on request at any time.

For further information about the test environment and parameters, please refer to the Fraunhofer IPA test report.

Fraunhofer Institute for Manufacturing Engineering and Automation IPA

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on behalf of 
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