

**TUV INDIA PRIVATE LIMITED** 

CIN: U74140MH1989PTC052930

Toll free: 1800-209-0902

Email : pune@tuv-nord.com

Website: www.tuv-nord.com/in

: 020 - 67900000 / 01

TÜV India House, Survey No. 42, 3/1 & 3/2,

Sus, Tal. Mulshi, Dist. Pune - 411 021

Tel

## **Test Report**

Report No : TUV(I)/5311/17-18/0081700489-0490

receint

Date: 23 Aug 2017

Name & Address of Customer

Hindalco Industries Ltd.

Century Bhavan, 3<sup>rd</sup> floor Dr. Annie Besant Road

Worli, Mumbai 400030

Reg No.

5311/17-18

CA No.

0081700489-0490

Date of sample

03 Aug 2017

Date(s) of analysis

04 Aug 2017 -22 Aug 2017

Sample Drawn by

Customer

We were submitted a pack of Freshwrapp aluminium foil 14 micron and 18 micron by the client to detect the penetration of the pathogenic bacteria, Fungus and yeast into packets of aluminium foil over a period of time.

## TEST METHOD:

Freshly growing broth cultures of pathogenic bacteria namely

Escherichia coli, Staphylococcus aureus, Salmonella typhimurium, fungus Aspergillus niger and yeast Candida albicans were used.

Sterile rehydrated sponges of dimension 1.5 x 3 inch were packed in aluminium foil. Sterile rehydrated sponges simulate food material. In vitro studies are done using sterile rehydrated sponges (simulant of food material) to avoid contamination while handling packets and further analysis. These packets were individually placed in sterile petri plates and 2 ml of the freshly growing broth culture of each test organism individually was put onto the packets and kept at room temperature. Penetration of the test organism over a contact period of 1 hour, 3 hours, 6 hours, 12 and 24 hours was studied using the sponge and our observations are given below.

A negative control was prepared to exhibit the absence of the pathogen in the sponge by itself. A positive control (sponge inoculated with the two pathogenic bacteria and one fungus individually) was incubated along with the test samples to show that the food product supported the growth of the pathogens and was not inhibitory to them.

Dolp

aboratory Div

Moo

Page 1 of 3

Registered & Head Office: 801, Raheja Plaza - 1, L.B.S. Marg, Ghatkopar (W), Mumbai 400 086.

Phone: (22) 6647 7000 • Fax: (22) 6647 7009 • E-mail: mumbai@tuv-nord.com • Website: www.tuv-nord.com/in

Report No: TUV(I)/5311/17-18/0081700489-0490

Date: 23 Aug 2017

## Observation:

Sample Foil 18 micron CA No : 0081700490



Contact time/Controls	Escherichia coli	Staphylococcus aureus	Salmonella typhimurium	Aspergillus niger	Candida albicans		
Original count	1.2 x 10 <sup>9</sup> cfu/ml	3.2 x 10 <sup>9</sup> cfu/ml	2.3 x 10 <sup>9</sup> cfu/ml	9 x 10 <sup>5</sup> cfu/ml	5.7 x 10 <sup>7</sup> cfu/ml		
Negative Control	Nil				Oranin		
Positive Control	Growth						
1 hr	nil	nil	nil	nil	nil		
3 hrs	nil	nil	nil	nil	nil		
6 hrs	nil	nil	nil	nil	nil		
12 hrs	nil	nil	nil	nil	nil		
24 hrs	nil	nil	nil	nil	nil		

Sample Foil 14 micron CA No: 0081700489

Contact time/Controls	Escherichia coli	Staphylococcus aureus	Salmonella typhimurium	Aspergillus niger	Candida albicans			
Original count	1.2 x 10 <sup>9</sup> cfu/ml	3.2 x 10 <sup>9</sup> cfu/ml	2.3 x 10 <sup>9</sup> cfu/ml	9 x 10 <sup>5</sup> cfu/ml	5.7 x 10 <sup>7</sup> cfu/ml			
Negative Control	Nil							
Positive Control	Growth							
1 hr	nil	nil	nil	nil	nil			
3 hrs	nil	nil	nil	nil	nil			
6 hrs	nil	nil	nil	nil	nil			
12 hrs	nil	nil	nil	nil	nil			
24 hrs	nil	nil	nil	nil	nil			

**Conclusion:** From the above experiment we can conclude that Freshwrap 14-micron aluminium foil and Freshwrap 18- micron aluminium foil under test did not permit the penetration of concentrated broth culture of standard microorganisms e.g. Escherichia coli, Staphylococcus aureus, Salmonella typhimurium, Aspergillus niger and Candida albicansinto the packet upto a contact period of 24 hrs.





Mrs

Page 2 of 3



Report No: TUV(I)/5311/17-18/0081700489-0490

Date: 23 Aug 2017

Sr. Microbiologist

Verified by

Premkumar In charge - Microbiology

"This report is electronically generated & does not require signature"

-- End of Report --

- 1. Test Results are based on & related only to the particular sample(s) tested.
- 2. This Report cannot be re-produced, except when in full, without the written permission from TUV India Pvt. Ltd.,
- 3. This Certificate reflects our findings at the time and place of testing.
- 4. Sample(s) will be retained by us for a period of one month for non-perishable items only. Perishable items will be destroyed after completion of tests.
- 5. This Report, in full or in part, shall not be used to make any misleading claims or for any legal purposes.
- 6. All terms and conditions of our quotation on the basis of which this testing service has been provided are deemed to be fully accepted by the customer and are deemed to be in full force and effect.
- 7. This Report is exclusively for the use of the customer whose name and address is indicated above. No third party can derive rights against the company on the basis of this report . No third party has any right to raise any claims on the company.

Page 3 of 3