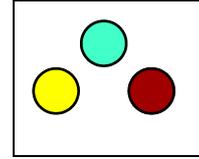


# Abbott Analytical



Consulting Scientists to the Disinfectant Industry

2nd February 2009

## CERTIFICATE OF ANALYSIS.

**Samples:** One sample of Sanisafe 1 solution received from Allied Paper Products Ltd., 5 Centurion Way, Erith, Kent. DA18 4AF 19th January 2009

**Certificate No:** 09A.082.APP

**Page:** 1 of 1

**Sample Ref:** 9a / 082

**Analysis Required:** Surface test to determine organoleptic effect on fresh cooked ham.

**Samples Tested:** 30th January 2009

Product stored at room temperature in the dark.  
Active substance: Not declared

### Experimental conditions:

A rough hard work surface was sprayed with an aerosol of Sanisafe as used in normal cleaning procedures. Slices of fresh ham were placed on the surface immediately, 15 minutes and 60 minutes after applying the product to the surface and left in contact for 15 minutes. Processed Ham is very susceptible to tainting from chemical contamination following cleaning of work surfaces. It can pick up chemical contamination which tends to change the colour of the ham from pink to grey. It is also capable of chemical reaction with cleaning fluids to change the smell of the ham.

### Results:

When placed on the moist surface immediately after application there was no visible change in colour or texture of the meat, nor was there evidence of odour change. This effect was also observed after 15 minutes and 60 minutes suggesting that as the product dried there was no residual chemical activity affecting the curing agents of the meat. There appeared to be no discernable change in smell of the product at any time during the experiment.

### Conclusion:

There appears to be no residual organoleptic effect of Sanisafe on this food product.

D C Watson