

## TESTMATERIALS PERFORMANCES

Tested at Swissatest Laboratory

		sensit	sensitive to									
			Parameter				Enzymes					
No. Soiling		Agi⁴	Temp⁵	AoD <sup>6</sup>	BA <sup>7</sup>	Pr	Се	Am	Ма	Li	Pe	
101/104/107	Carbon Black / Olive Oil		©	©		÷	÷					
106	Mineral Oil /Carbon Black	$\odot$	<b></b>	$\odot$	٢	$\overline{\mathbf{i}}$	$\overline{\otimes}$	$\overline{\mathbf{S}}$	$\overline{\otimes}$	$\overline{\otimes}$	8	
111	Blood		$\odot$	$\odot$	$\odot$	$\odot$						
112	Сосоа		$\odot$		$\odot$	$\odot$		☺				
114	Red Wine		<b></b>		$\odot$							
115	Immedial Black				$\odot$							
116/117	Blood / Milk / Ink		$\odot$	$\odot$	$\bigcirc$	$\odot$	8	$\overline{\otimes}$				
118/119	Sebum / Pigment		<b></b>	$\odot$	$\overline{\otimes}$	8	8	$\otimes$	$\otimes$	$\otimes$	8	
120	Fat / Quartz / Iron Oxide	3	8	$\odot$	$\overline{\mbox{\scriptsize (s)}}$							
122	Red Wine aged		<b></b>		$\odot$							
123	Low Temp Washing Monitor			$\odot$	$\odot$		$\odot$					
124	JIS C9606		$\odot$	٢	$\overline{\otimes}$	$\otimes$	8	8	$\overline{\otimes}$	$\overline{\otimes}$	8	
125	Tenside Monitor		<b></b>	$\odot$	$\overline{\mbox{\scriptsize (s)}}$	$\overline{\otimes}$	$\otimes$	$\overline{\mathbf{S}}$	$\overline{\mbox{\scriptsize (s)}}$	٢	8	
141/142	Lipstick		$\odot$	$\odot$	٢	$\otimes$	8	8	$\overline{\otimes}$	٢	8	
143/144	Make-up		$\odot$	$\odot$								
160	Chocolate-Cream			$\odot$	$\odot$	$\odot$		$\odot$	٢			
161/162	Starch							$\odot$				
163	Porridge					$\odot$		$\odot$	٢	٢		
164	Grass		$\odot$	٢	$\bigcirc$	$\odot$	8	$\otimes$		$\overline{\otimes}$		
165	Pudding, Mannanase sensitive		$\odot$		$\overline{\mathbf{S}}$	$\overline{\otimes}$	٢	$\odot$	٢	$\odot$	٢	
167/168	Теа			٢	$\odot$							
180/181	Pectin		÷			$\overline{\otimes}$	$\otimes$	$\otimes$	$\otimes$	$\overline{\otimes}$	$\odot$	

Parameter:

4 Agitation

7 Bleaching Agent

5 Temperatur 6 Amount of Detergent Enzyme: Pr Protease

Ce Cellulase

Am Amylase

Ma Mannanase

Li Lipase

Pe Pectinase

The test materials may sensitise to other enzymes or testing parameters. Interaction of enzymes in mixes are possible.

For detailed information check our product flyers on http://www.swissatest.ch/en/downloads/documentation/test-materials.html

