

## Test Report

Report No.: 20200302002

sample information:		After cooking 99 hours
sample type	Vacuum bags	
Materials	PA15/PE60	
Size	280*406mm	
Test Date	2020/3/2	
Tested by	Julien	
Sample QTY	2pcs	
<b>Test Condition:</b> Temperature: 99°C; Required Times: 99H		
<b>Test device:</b> Sousvide cooker		
<b>Test Purpose:</b> To verify the sousvide cooking times that the vacuum bags can withstand under the 99°C sousvide cooking.		
<b>Test conclusion:</b> Pass		
<b>Remark:</b> None		
<b>Test process:</b> To inspect 2pcs bags before test , to make sure there is no any damage; Use 2pcs bags to pack the edible meat, then put it into the tank, turn on sousvide cooker begin to cook 99 hours under 99°C . After finish sousvide cooking test, take out bags and cool them down, dry the water on the bags' surface, to check the appearance of bags, there is no any damage, no adhesion, no odor, and no leakage of meat liquid. The result : Pass.		

-The End-