

### Explanation of keywords

#### **Bactericidal activity value**

This value is an assessment of the extent to which the growth of adherent bacteria is suppressed.

# F – G F: Increase value on standard cloth

Common logarithm of the average number of living bacteria immediately after inoculation subtracted from the common logarithm of the average number of living bacteria 24 hours after culturing on standard oloth

# G: Increase value on processed cloth Common logarithm of the average number of living bacteria immediately after inoculation subtracted from the common logarithm of the average number of living bacteria 24 hours after culturing on processed cloth

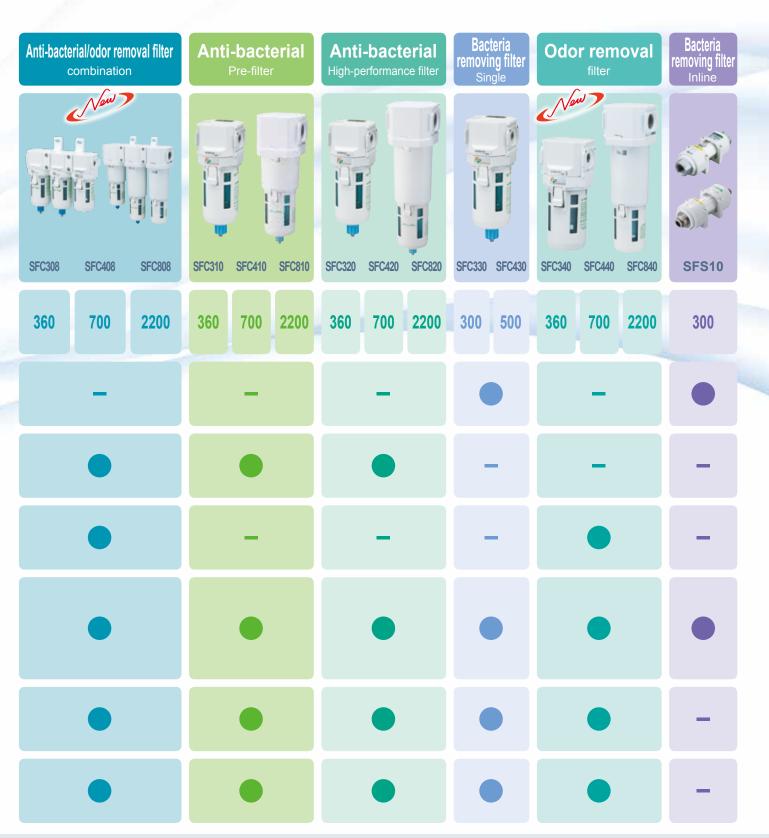
#### Bacteria trapping performance

This indicates the bacterial trapping performance of the filter using test bacteria as defined in JIS K 3835. It is expressed using a log reduction value (LRV).

#### Odor removing performance

Evaluation conforms to JIS B 8392-5 "Compressed air - Test methods for oil vapour and organic solvent content". The quantity of oil vapor in the compressed air (hydrocarbons composed of 6 or more carbon atoms) is derived from quantitative analysis with a gas chromatograph.

<sup>\*</sup> The bactericidal activity value and bacterial trapping performance value are actual values based on predetermined conditions set by CKD.



# Materials compatible with the Food Sanitation Act

Materials used are compatible with the dissolution test for the Standards and criteria for food and food additives, etc. (Public Notice of the Ministry of Health, Labour and Welfare No. 370 of 1959), based on Article 18 of the Food Sanitation Act, which is used in regulations for tools, containers and packaging for the fluid passage section.

# Materials compatible with FDA

Materials compatible with dissolution tests from FDA (the U.S. Food and Drug Administration) ordinance 21CFR §175 (Adhesives and Components of Coatings) and §177 (Polymers) are used in fluid passage section.

#### FP mark

This logo represents CKD's stance to provide you with safe components for supporting your food manufacturing processes.

