āera

Indoor Air Sanitization System

MJS

āera

100% MADE IN ITALY

Certificato

Il seguente prodotto è stato testato dal laboratorio Li.Be. società cooperativa

Nome del prodotto	Aera
Distributore	Medical Jobs & Services
Certificato numero	01010200724-RS
Validità	1 anno
Metodo utilizzato	Il prodotto è stato testato all'interno di una camera dedicata di superficie (S) pari a 35 m^2 con un'altezza (H) pari a 3,30 m. Prova 1: Contaminazione artificiale di una superficie con ceppo di carica batterica totale (escherichia coli ATCC 25922 + Stafilococchi Aureus ATCC 25923); Prova 2: Campionamento dell'aria per mezzo di SAS Super ISO 100 Per 3 giorni è stato attivato dalle ore 8:30 alle 20:30 la PCO al termine, la macchina è stata programmata per effettuare 6 cicli da 45 min cad.1 per l'emissione di ozono.
	Verifica superficie: Per 4 giorni sono stati eseguiti tamponi su superficie contaminata di 100 m^2 per determinare la carica batterica totale. Con la stessa periodicità sono stati prelevati campioni di aria pari a 200 l a campionamento.
Condizioni del test	Umidità = 18% - Temperatura media = 25°C – Vento = <0,1 m/sec – Assenza di qualunque attività antropica se non i campionamenti effettuati

Risultati:
Dalle analisi microbiologiche effettuate si evince che, il prodotto Aera, nelle esclusive condizioni del test sopra riportate e programmato secondo la procedura citata, garantisce un abbattimento della carica batterica nell'aria pari a c.ca **85%** e nelle superfici pari a c.ca **99,9%**.

P. I. Marco Orsini
Direttore del Laboratorio

Palermo, 21/09/2020

Data

Via Marchese di Villabianca, 114- 90143 Palermo - P. IVA 06318730824
Tel./Fax 0917781433 – PEC: libecoop@pec.it – e-mail: info@libecoop.it – web: www.libecoop.it
N. REA: PA-313291 – n. iscrizione albo cooperative C101884

About Āera

Āera is an innovative sanitizer able to eliminate **microbial agents** (bacteria, viruses, molds, spores) and **volatile organic compounds** (VOC) from the air and surfaces, neutralizing even **allergens and odours**.

Thanks to its photocatalytic oxidation (**PCO Technology**), **Āera** can be safely used even when people are in the area. The supplementary sanitization method with **ozone** can be activated on demand and by timer.

Āera improves air quality thanks to the combination of different technologies that are able to guarantee continued protection.

āera

How it works

Āera is both **a table and a wall device**, connectable to a standard 220V mains electric socket.

It has a powerful **tangential fan** that can guarantee hourly flows of about 400 m^3/hour (ca. 14100 ft^3).

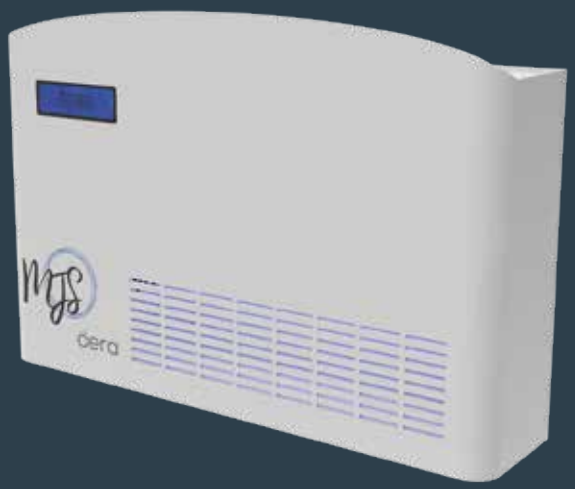
It uses **PCO Technology** (PhotoCatalytic Oxidation), a 200 million/cm^3 (ca. 5 trillion/ft^3) **ionizer** and an **ozone generator**.

With PCO technology the air is sanitized through a **UV rays** system which, through the **titanium dioxide** (TiO_2) irradiation found inside the control room, activates the photocatalysis. These can be used throughout the day even in presence of users in the room.

The **ionizer** allows the continuous generation of millions of negative ions that charge the small particles present in the air (such as dust, pets hair, bacteria, ...) enabling them to attract each other. They then become heavier and fall on surfaces before being removed.

It is possible to **increase** the **ozone** emission (O_3) for a **total sanitation** of the environments provided it is done in the absence of people and pets.

The new frontier of sanitization.



100% MADE IN ITALY

"Performance Testing of a Photocatalytic Oxidation Module for Spacecraft Cabin Atmosphere Revitalization."

NASA Marshall Space Flight Center, Huntsville, AL, United States

> ***"Photocatalytic oxidation is a candidate process technology for use in high volumetric flow rate trace contaminant control applications in sealed environments"***

About Āera Induct

Āera Induct is a sanitizing device that can be installed in the **all-air ventilation systems**. It eliminates microbial agents (bacteria, viruses, molds, spores) and volatile organic compounds (VOC) located in the air and surfaces, neutralizing allergens and odours.

Thanks to its PCO technology (Photocatalytic Oxidation) and to its ozone UV lamp, **Āera Induct** also enables the aeraulic system ducts sanitization, limiting the accumulation of dust and polluting agents and consequently reducing maintenance and cleaning costs.

Āera Induct is available in different versions, based on their technologies (PCO, PCO+ionization, PCO+ozone, PCO+ionizator+ozone) and sized accordingly to the technical characteristics of the system.

Versioni

VERSIONS / TECHNOLOGIES	AERA INDUCT	AERA INDUCT O_3	AERA INDUCT ION	AERA INDUCT PRO
PCO	√	√	√	√
IONIZATION	-	-	√	√
OZONE	-	√	-	√

How it works

Āera Induct is an **all-air systems** device (HVAC) connectable to a 220V mains electricity. It uses **PCO technology**, a powerful **germicidal lamp** capable of generating **ozone**(1) and an efficient **ionizer**(2).

The air is **sanitized** thanks to the **PCO cell** inserted inside the duct or the Air Treatment Unit (AHU).

The **cell** is made up of **metal** honeycomb walls coated with titanium dioxide able to treat the i**ncoming air flow** without slowing it down.
Inside the cell there is a quartz coated **UV lamp** capable of emitting **two different ultraviolet radiations wavelengths**: the first allows the emission of **ozone**, the second is absorbed by the titanium dioxide to generate **oxidizing radicals** and **hydrogen peroxide** at high germicidal effect.

The **ionizer** allows to charge the air particles in order to act on the pathogens found on surfaces, avoiding their accumulation.

The sanitized air operates actively in the **duct** and in the **rooms served**.

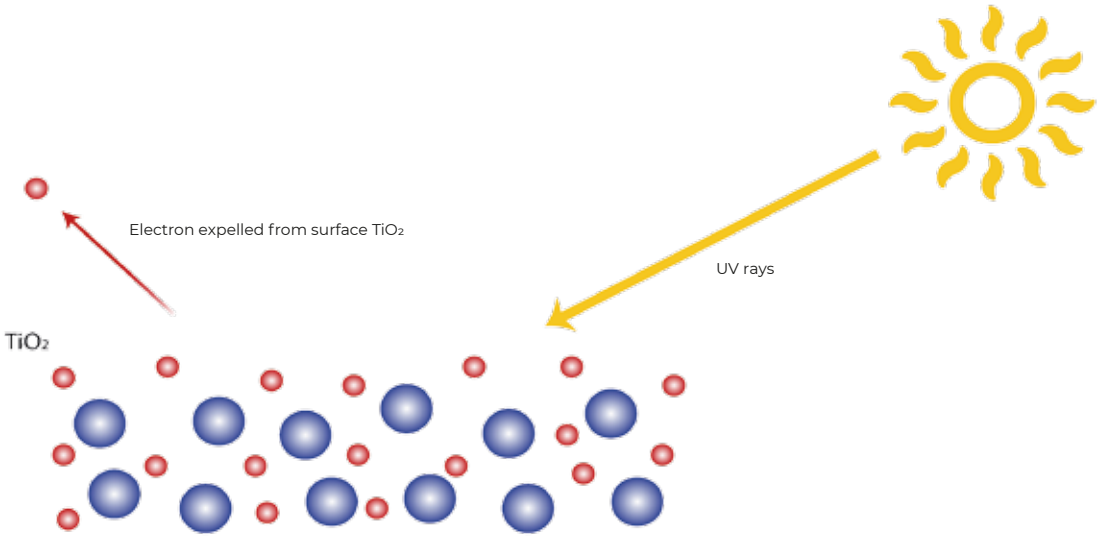
Your sanitation system will be designed according to the **existing HVAC system layout**, in order to obtain the maximum benefits from the technology; it will also be tailored according to the **air flow** in each section of the system as well as to the **sizes of the duct**.

The best sanitization device for HVAC systems.

100% MADE IN ITALY

(1) Āera Induct O_3 and Āera Induct Pro only

(2)Āera Induct Ion and Āera Induct Pro only



PCO Technology

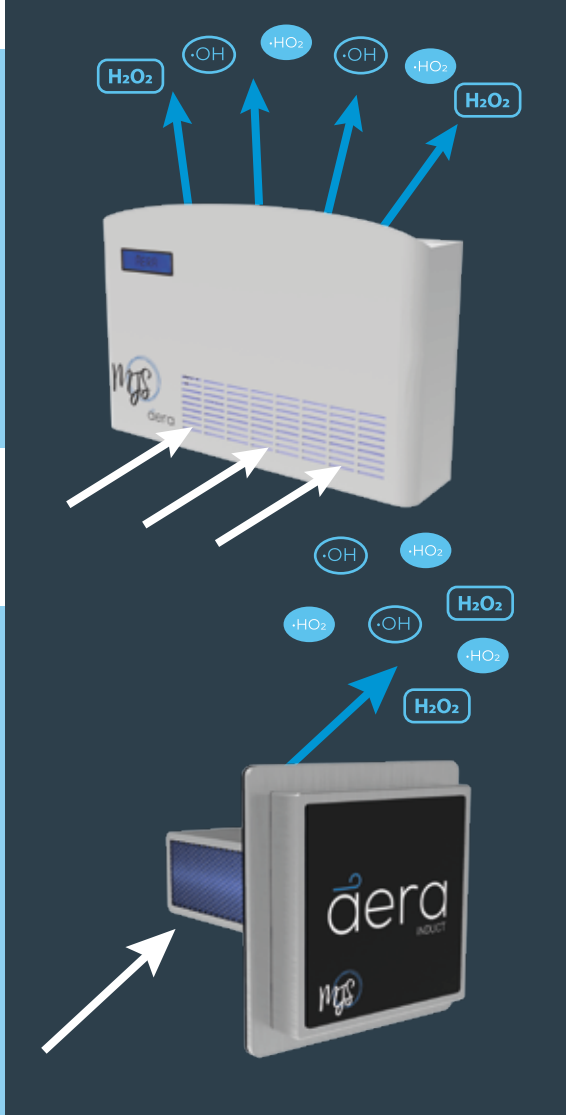
The **PCO** technology (**Photocatalyc Oxidation**) has been developed by **NASA** in 1995 to preserve a harvest of potato plants aboard a shuttle space and to limit the natural **ethylene production** which stimulates its **ripening**.
This technology became much more effective than the original target: it was discovered that photocatalytic oxidation was also capable to **eliminate** all types of **unwanted organic particles** from the air such as bacteria, viruses, molds and even bad smells.

The **PCO** technology reproduces what happens in nature through **photocatalysis**: thanks to the combined action of the sun **UV radiation** and some metals found in nature, the process of photocatalysis spreads highly reactive **oxidizing ions** in the air that are able to decompose most pollutants and toxic substances particularly bacteria, viruses, molds, allergens and odors.

Inside Āera

Āera's PCO technology is enclosed in a controller where a PCO cell with a UV lamp is inserted.

This controller is coated with titanium dioxide (TiO_2), capable of reacting with the ultraviolet radiation and starting the photocatalysis process, spreading the treated air in the environment through the powerful tangential fan.



Inside Āera Induct

Āera Induct's PCO technology is enclosed in the PCO cell in which a UV lamp is inserted.
The cell is made up of thin aluminium honeycomb walls lated in titanium dioxide.

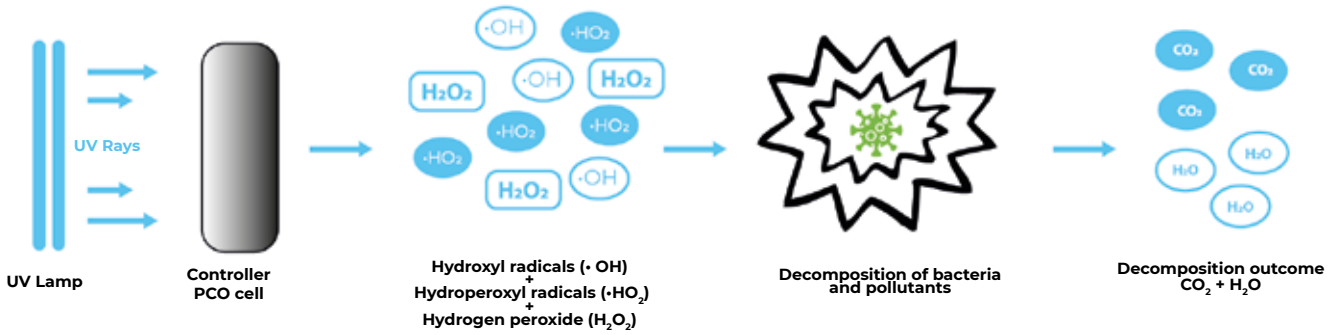
This conformation enables the air flow through the cell without slowing it down.
The air volume inside the cell undergoes the photocatalysis process and continues its route sanitizing ducts and environments used by the all-air ventilation system.

How it works

The ultraviolet radiation swamps the titanium dioxide and the air that is inside the PCO cell generating a photochemical oxidation reaction.
This enables the production of **hydrogen peroxide** (H_2O_2) in gas form and two highly reactive molecules (**hydroxyl radicals** ·OH and **hydroperoxyl radicals** ·HO_2).

The emission of this air into the environment starts simultaneously the **decomposition** of bacteria and pollutants agents and the **inactivation** of viruses enabling a safe, efficient and complete sanitization of **surfaces** and fabrics (clothes and furniture).

At the end of the sanitization, radicals and hydrogen peroxide convert in carbon dioxide (CO_2) and water vapor (H_2O).



PCO VS HEPA

Choosing between with **HEPA filter** sanitation technologies and **PCO technology** devices can be difficult given the huge amount of conflicting information available.
Below is a summary comparison table:

PCO
Active sanitation

OPERATION
The air becomes sanitized and charged of **reactive molecules** that spread in the surrounding environment, **destroying** the contaminant agents.

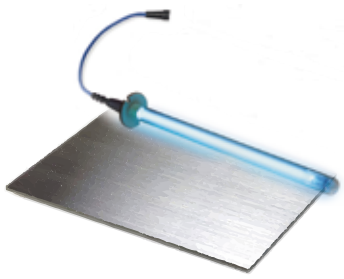
ACTION
It acts on nanoparticles greater than **0.001 microns**.

The volume of the treated environment depends on the **exiting air flow** from the device or from the duct.

It also sanitizes surfaces, fabrics and **any objects that are hit by the airflow**.

It acts on odors, on **volatile organic compounds** (VOC) and on **gasses** like ethylene, delaying the ripening of fruit and vegetables.

MAINTENANCE
The UV lamp needs to be replaced every **9,000 hours** (just over a year of use if in operation 24/7) with costs lower than an HEPA filter.



HEPA
Passive sanitization

OPERATION
The air passes through the HEPA filter that **traps** the contaminated particles without destroying them, keeping them in the filter until its cleaning / replacement.

ACTION
It filters only particles larger than **0.3 microns**.

The volume of the treated environment depends on the suction ability of the portable device or of the AHU.

It does not act on surfaces, because it can **only sanitize the air that passes through the filter**.

No action on odors, volatile organic compounds (VOC) and gasses.

MAINTENANCE
Frequent replacement of the filter, **according to the accumulated dirt**. The filter **reduces the expelled air flow**, especially if it's dirty.

BREATH, YOU CAN

In Italy, the Ministry of Health with **protocol 24482/96** *recognized the usage of ozone in the treatment of air and water, a* **natural aid for the sterilization** *of environments contaminated by bacteria, viruses, molds, spores and mites.*

In the U.S.A., the **FDA** (Food & Drugs Administration), the **USDA** (U.S. Department of Agriculture) and the **EPA** (Environmental Protection Agency) have approved the ozone as an **antimicrobial agent** and like an **active principle for the sanitization** of surfaces in direct contact with **food**.

The ozone generated in situ that converts the oxygen via electric discharges is a **"biocide"** active principle, a **disinfectant** for surfaces and for drinking water.
Although the valuation has not been completed, a database is available to confirm the microbicide effectiveness also on viruses. (ISS's report* COVID-19 n.25/2020 of the Working Group on Biocidal products COVID-19).

The ozone is vastly used in the **food sector** because it restricts the air, water and surfaces contamination.
For example it covers a fundamental role in the **aging of cheeses** and in the **treatment of water** used in the food transformation industry.

**ISS is the Italian National Institute of Health*

SANITIZING WITH OZONE

The **ozone** (O_3) is a molecule made of 3 oxygen atoms. This gas is a **strong oxidant** that has a **high disinfecting power** on air and water with a **greater oxidative potential compared to chlorine** (Cl).

It has been used in the food, medical and pharmaceutical sectors for over a century.
The **strong oxidizing power** allows the molecules to **inactivate numerous organic** (fenols, benzene, trihalomethanes, pesticides) **and inorganic** (cyanide, sulphites, nitrates) **composts**.

Unlike common disinfectants like chlorine, **the ozone does not release polluting residues** and it does not require rinsing because it decomposes in oxygen (O_2).

The ozone is unstable and it reconverts easily in oxygen, **dissolving** fast enough in the environment.

A study promoted by the Citizen Protection Centre conducted between 2018-2019 clarified what are the effects of air ionization on human health using, as a tool, the same ionizer exploited by Āera.

Studies conduted on the improvement of the psychophysical status of tested individuals have demonstrated that a daily and constant ionization of the air contributes to the **reduction of bacteria** found on washable **surfaces** like plastic, laminates and glasses.

Ionization can prevent the spread of viral infection transmitted through the airways. Research done on humans and animals have highlighted **different immunological outcomes** between environments treated with ionization and those not treated. The main **results** are shown on the **cardiovascular, respiratory and neurological systems**.

The particulate (PM) is the main polluting substance that affects human's health. The negative ions **electrostatically charge** the polluting parts suspended in the air, allowing them to drop rapidly compared to those not charged. Ionization, in a short time, also **accelerates the reduction of smoke** in environments.

IONIZATION

Ionization is a process that consists of charging the air electrostatically through the **generation of negative ions** (NAI - Negative Air Ions) produced by a high current electric discharge generated by an ionizer.

Āera own specific ionizer has undergone an in-depth study in 2008 that has highlighted its health benefits, coming primarily from an improvement on the respiratory system.
According to studies, the effects shown are in the reduction of headaches, depression, anxiety, insomnia and on moods changes.

The negative ions act also on surfaces, **rejecting the microbial agents and the particulate** present in the air and avoiding the contamination. Particularly **satisfactory results** have been obtained on mites.

Fields of application

Civil

The propagation of viruses and bacteria is often the cause of eye irritation, allergies, rhinitis and other serious respiratory diseases. Microorganisms like bacteria, viruses, molds and dust drawn from the air flow of the air conditioner system, lightly increase the possibility of infection amongst people in the same environment.

With the installation of **Āera**, the harmful microorganisms will be attacked and destroyed, avoiding the proliferation of bacteria. **Āera** reduces the presence of pollen, cause of allergies, and limits the infection of seasonal flue amongst colleagues in the workplace (offices, open spaces...), consequently reducing absences from work due to sickness.

Domestic

Dust accumulation in environments is the first cause of allergies and asthma, causing respiratory problems.
The allergens that accumulate and stay in the air for a long time often cause irritations, mostly if the air exchange is insufficient.
The pour air recycling, especially during cold seasons, can cause the onset of dangerous molds resulting in health problems.

The usage of **Āera** at home guarantees an adequate level of protection for the whole family.
The PCO technology used, acts in fact on the air allergens and on the onset of molds. The ozone, besides its sanitization power, can considerably contribute to remove bad smells in the kitchen and proves to be effective especially in small environments like studio flats.

Fields of application

Medical

Inside hospital buildings the possibility of contamination, allergies, infections, bacterial proliferation, directly attributable to the place, puts patients and operators constantly at risk.

Surgeries and patients visits bring inevitably the formation microbes, bacteria, viruses and pathogens generally very small (with a dimension between 0.001 and 1 micron), that remain suspended in the air for up to 24 hours.

The installation of **Āera** in hospital buildings allows to kill the bacterial proliferation making the medical environment more safe and less exposed to the microbial contamination.

Āera allows also to act on microbial agents that fluctuate in the air and land on surfaces, machineries and clothes.

On selected devices, for a deep sanitization is possible to increase the emission of ozone.

Āera, thanks to its continuous action, has the suitable technology for the sanitization of medical environments because it inactivates viruses and destroys bacteria, mold spores and other pathogen agents that fluctuate in the air and land on surfaces and clothes.

Āera activates a chemical reaction that is able to charge particles producing an “active plasma” that, once dispersed in the air, destroys the small nanoparticles until 0.001 micron, rarely removable by a common passive filtration.

Thanks to a correct purification of the air in medical environments, **Āera** considerably reduces the level of airborne contaminants that increase the risk of airborne infection, a threat for the health of patients and medical staff.

Fields of application

Food sector

Considering the undeniable impact on food, the quality of the air plays an important role in the food sector.

The presence of food at a maturity stage amplifies the risk of microbial contamination and requires a high level of hygienic measures.

Bad smells that come out from food preparation areas or rodents attracted to food can cause complaints from clients and from the residential places close to the kitchens.

The installation of **Āera** has an improving effect to the quality of the air, acting continuously against polluting agents and odors, guaranteeing a high medical/hygienic safety.

The PCO technology acts by removing the ethylene that stimulate the maturity of fruits and vegetables, allowing the increase of food expiry date.

A subsequent sanitization with high ozone emission, for example at the end of the working day, prevents the onset of stubborn bacteria found in meat and cold cuts and keeps away rodents and insects (cockroaches, flies, ants...) from kitchens.

Tourist accomodation

Possible contaminations, allergies and infections, cause of negative experiences from clients, generate bad reputation and consequent economic loss. Hotel rooms with carpets, heavy curtains, wallpapers and bed sheets can contribute to the accumulation of allergens and dust.

The frequent turnover of occupiers in tourist accommodation exposes clients to viruses and bacteria present in the air from the previous guests baggages and clothes.

Āera installation in hotels and accomodations guarantees a continuous environment sanitization eliminating mites, allergens, bacteria, molds and odours avoiding that these land on surfaces and fabrics.

Āera improves the quality of the air making the environment sanitized and comfortable. Their active and continuous action allows to prevent the formation of bacterial loads and reduces frequent intervention (and related costs) for the passive and occasional sanitization.

Fields of application

Food industry

Food, during conservation, transport and distribution is exposed to different environment conditions (oxygen, light and humidity) and stress conditions, making it more exposed to the action of pathogen agents that modifies its inherent properties.

Microbes, metabolic enzymes and gasses like ethylene, accelerate the waste of fruits and vegetables, reducing its quality and commercial value.

Āera installation allows to protect products from the attack of pathogen agents, insects and molds.

The usage of photocatalytic oxidation allows to remove the ethylene, delaying food maturity.

The ozone allows to act with a more efficient effect without leaving residues or creating The formation of composts, dangerous for the health.

Scientific tests conducted on kiwis have demonstrated that the usage of PCO in food can reduce the effect of fruit ripening, maintaining its nutrients and delaying its deterioration*.

The PCO technology of **Āera** performs better at low temperatures allowing the usage also in refrigerated environment, guaranteeing a greater freshness and preserving the products natural qualities.

With the PCO technology and the ozone, **Āera** guarantees the HACCP standards needed for the sanitization of businesses that operate in the agribusiness sector, from transportation to storage.

* Effect of TiO_2 photocatalytic preservation on quality of kiwifruit during shelf life, Hou, Chengjie; Jiang, Yong; Qi, Shasha; Zhang, Changfeng; Guo, Fengjun , 2018, AIP Conference Proceedings, Volume 1955, Issue 1, id.020010

Li.Be Società Cooperativa
Via Marchese di Villabianca 114
90143, Palermo +390917781433
Iscrizione numero 2019/PA/015

LAB N° 1841 L

RAPPORTO DI PROVA N. 002084 del 17-09-2020

SPETT.
Medical job and Services srls
Via Pietro Leone 11
90100 Palermo PA

Data ricevimento Campione	14-09-2020
Luogo di campionamento	Aula formazione
Punto del prelievo	Piastrella
Data campionamento	14-09-2020
Campionamento effettuato da	Nostro tecnico Marco Orsini (non oggetto di accreditamento)
Descrizione Campione	Tampone prelevato da piastrella aula formazione prima del trattamento
Area Campionata	100 cm2
Temp. di trasporto rilevata in accettazione(°C)	+4.21
Conservazione Campione	Frigo Campioni

Protocollo Campione	2155 del 14-09-2020	**Data inizio prove**	14-09-2020	**Data fine prove**	17-09-2020
Etichetta/Lotto	2155 - Tampone	**Codice Ordine**	289_14092020		

Indagine Eseguita	Risultato	U.M.	Metodo	Limite Min.	Limite Max.
Microrganismi a 30°	**$1.5x10^4$**	UFC/cm^2	UNI EN ISO 4833-1:2013		

L'analista
(Dott.ssa Mariangela Colnago)
Iscritto all'Ordine nazionale dei biologi
N. Iscrizione AA_068874

Iscritta nell'Elenco regionale dei laboratori che effettuano analisi nell'ambito delle procedure di autocontrollo delle imprese alimentari secondo il D.D.G. N° 316/2019 al numero 2019/PA/015.

Parametri Microbiologici
Nota riferita ad acque e campioni di alimenti liquidi:
- Per risultato pari a zero si intende "microrganismi inferiori a 1".
- Per risultato compreso tra 1 e 2 si intende "microrganismi presenti nel volume analizzato".
- Per risultato compreso tra 3 e 9 si intende "colonie stimate.
Nota riferita a tamponi e campioni di alimenti solidi:
- Per risultato compreso tra 10 e 20 si intende "microrganismi presenti / Tampone ".
- Per risultato compreso tra 30 e 90 si intende "colonie stimate / Tampone ".
NB. R = Rilevata. N.R. = Non Rilevabile. LOQ = Limite di quantificazione;
L'incertezza di misura associata ai risultati delle prove microbiologiche sulle acque è espressa come intervallo di fiducia secondo la UNI EN ISO 8199:2008.
L'incertezza di misura associata ai risultati delle prove microbiologiche su alimenti è stata stimata secondo ISO 19036:2019 come incertezza tecnica, incertezza della matrice, incertezza di distribuzione ed eventuale incertezza di conferma, con un fattore di copertura k=2, livello di confidenza 95%.
Le informazioni indicate nei campi: Descrizione, data campionamento, Campionamento effettuato da, sono fornite dal cliente, pertanto il laboratorio su tali informazioni declina ogni responsabilità.
Il risultato, così come espresso in unità di misura, è stato ottenuto mediante ricalcolo effettuato sulla base della misura dichiarata da chi ha eseguito il campionamento.
I risultati analitici si riferiscono solo ed esclusivamente al campione così come ricevuto.
Il presente RdP riguarda esclusivamente il campione sottoposto a prova.
Il presente RdP non può essere riprodotto, parzialmente, senza approvazione scritta da parte di questo laboratorio.
L'eventuale utilizzo dei referti analitici in procedimenti giudiziari e la testimonianza richiesta saranno soggetti a rimborso spese come da clausola evidenziata in offerta.
Il file originale del rapporto di prova è firmato con sistema digitale

Il responsabile del laboratorio
(Dott. Marco Orsini)
Iscritto al collegio dei periti industriali laureati della Provincia di Palermo al n. 684

Fine rapporto di prova

Li.Be Società Cooperativa
Via Marchese di Villabianca 114
90143, Palermo +390917781433
Iscrizione numero 2019/PA/015

LAB N° 1841 L

RAPPORTO DI PROVA N. 002092 del 21-09-2020

SPETT.
Medical job and Services srls
Via Pietro Leone 11
90100 Palermo PA

Data ricevimento Campione	16-09-2020
Luogo di campionamento	Aula formazione della Li.Be.
Punto del prelievo	Piastrella
Data campionamento	16-09-2020
Campionamento effettuato da	Nostro tecnico Marco Orsini (non oggetto di accreditamento)
Descrizione Campione	Campione prelevato da piastrella in aula formazione dopo il primo ciclo di ozono
Area Campionata	100 cm2
Temp. di trasporto rilevata in accettazione(°C)	+4.25
Conservazione Campione	Frigo Campioni

Protocollo Campione	2188 del 16-09-2020	**Data inizio prove**	16-09-2020	**Data fine prove**	19-09-2020
Etichetta/Lotto	2188 - Tampone	**Codice Ordine**	293_16092020		

Indagine Eseguita	Risultato	U.M.	Metodo	Limite Min.	Limite Max.
Microrganismi a 30°	**110**	UFC/cm^2	UNI EN ISO 4833-1:2013		

L'analista
(Dott.ssa Mariangela Colnago)
Iscritto all'ordine nazionale dei biologi
N. Iscrizione AA_068874

Li.Be Società Cooperativa
Via Marchese di Villabianca 114
90143, Palermo +390917781433
Iscrizione numero 2019/PA/015

LAB N° 1841 L

Parametri Microbiologici
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(Dott. Marco Orsini)
Iscritto al collegio dei periti industriali laureati della Provincia di Palermo al n. 684

Fine rapporto di prova

Medical Job And Services

Provider of products that respect the environment and the current regulations.
Provider of services and intermediation between companies and privates with the scope of creating job opportunities.

“Culture and training for commercial use...”

aera
100% MADE IN ITALY

CE

info@aerasanitizer.com

www.aerasanitizer.com

Distributor