



**Ecolab Deutschland GmbH
Ecolab Allee 1
D-40789 Monheim am Rhein**

certifies that for

**U.I. Lapp GmbH
Schulze-Delitzsch-Straße 25
70565 Stuttgart**

material resistance tests

were performed with cleaning/disinfecting substances **Topactive 200, Topactive 500, Topactive OKTO, P3-topax 66, P3-topax 990** and demineralized water as a zero reference factor.

The material resistance of the tested

- **SKINTOP® HYGIENIC**
- **SKINTOP® HYGIENIC-R**
- **SKINDICHT® HYGIENIC BL-M**
- **SKINDICHT® HYGIENIC E-M**
- **SKINDICHT® HYGIENIC R-M**

to the Ecolab products used in the test are considered to be positive according to the cleaning procedure mentioned overleaf.

Monheim am Rhein, September 12, 2023

Ecolab Deutschland GmbH

i.A.

A handwritten signature in blue ink, appearing to read "Christof Nolde".

Christof Nolde

i. V.

A handwritten signature in blue ink, appearing to read "Thomas Tyborski".

Thomas Tyborski

This certificate is based on:

- documented test procedures (test no.: F&E/P3-E Nr. 40-1) according to material resistance
- defined product descriptions
- test report for the Ecolab certification carried out at U.I. Lapp GmbH, Stuttgart, 06.2021

Test procedure

Ecolab-test F&E Nr. 40-1

Test material: see report P030/21

Dipping test:

- Complete immersion in solutions/liquid

Test period:

- 28 days

Temperature:

- room temperature (constant)

Analysis:

- Visual judgement like swelling, brittleness, discoloring
- compared to zero-reference factor (demineralized water)
- Photo documentation
- Function test

Product specifications:

Topactive OKTO

Acid disinfectant based on peracetic acid/hydrogen peroxide for the food and beverage industries.

P3-topax 66

Alkaline foam detergent sanitizer with available chlorine for the food and beverage industries.

P3-topax 990

Mild-alkaline, chlorine-free sanitizer for the food and beverage industries.

Topactive 200

Alkaline, chlorine-free foam cleaner for the food and beverage industry.

Topactive 500

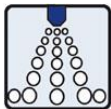
Acid foam cleaning substance for the food and beverage industries.

Cleaning plan for food and beverage industry*



Rinsing with water 40 – 50 °C

Rinsing with low pressure. Rinsing from top to bottom in the direction of the drains. Cleaning of the drains



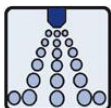
Foaming from bottom to top

alkaline:	Topactive 200 or P3-topax 66	2 – 5 % daily
acid:	Topactive 500	2 – 5 % on demand
temperature:	from cold up to 50 °C	
contact time:	approx. 15 min are recommended	



Intermediate rinsing with water 40 – 50 °C

Rinsing from top to bottom with low pressure



Foam disinfection

Peracids:	Topactive OKTO	1 – 3 %, 10 - 30 min
Alternatively, neutral	P3-topax 990	1 – 3 %, 15 - 60 min
temperature:	from cold up to 50 °C	



Final rinse with water 40 – 50 °C

Rinse from top to bottom with potable water after disinfection!

*short description. The final step of a cleaning regime is always a thorough water rinse!