

## TEST REPORT

KG22-0878-04

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Report No.

KG22-0878-04

Client

B&Tech

Address

: 4dong, 48-5 Golden Root-ro 66beon-gil, Jchon-myeon, Gimhae-si,

Gyeongsangnamdo, Korea

Sample name

: RC-PRIME

Test item

: Weight reduction performance

Test method

: Specifications presented by the client

Test site

: Reference the above address

Measuring instrument: Electric Balance

(Correction report No, Kyeong-do Hiteh Co., Ltd 22-0613-1)

Received date

: 2022, 08, 01,

Testing period

: 2022. 08. 03. ~ 2022. 08. 04.

Issued date

: 2022. 08. 19.

Use of report

: Submission of documents (Performance validation)

Test results

: For further details, Please refer to following pages

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## TEST REPORT

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- 1. Test Content: Evaluation of weight loss performance of fermentation-type household food waste reducer
- 2. Test Methods (Specifications presented by the client)
  - : Standards for food waste reduction and treatment facilities -1 (KTL-B-959)

    In accordance with item 4.1 (fermentation performance) of food waste reduction equipment
- 3. Test Equipment: RC-PRIME
- **4. Test Environment :** Temperature / 21  $\pm$  2 °C, Humidity / 55  $\pm$  5 % R.H

## 5. Composition of food waste

unit: g

Rice	Tofu	Napa cabbage	Fish cake	Total quantity
300	250	250	200	1,000

## 6. Test Results

	Test methods & Results	Weight (kg)
Day 1	Fermentation reducer total weight with activated microbial agent (A) = Fermentation reducer + Microbial agent	
	Total weight after 1.0 kg of sample (food waste) is added to the fermentation reducer containing activated microorganisms (B) = Fermentation reducer +Microbial agent +Food waste	
Day 2	Weight measured after 24 hours of food waste input (C)= Fermentation reducer +Microbial agent +24 hour fermented food waste	
	Actual input weight = B - A	0.99
	Reduced weight = B - C	0.95
	Weight reduction performance <sup>(1)</sup> = 0.95 / 0.99 x 100 = 96.0 %	ic

(1) Weight reduction performance (%)  
= 
$$(B-C)/(B-A) \times 100$$

- The End -

