

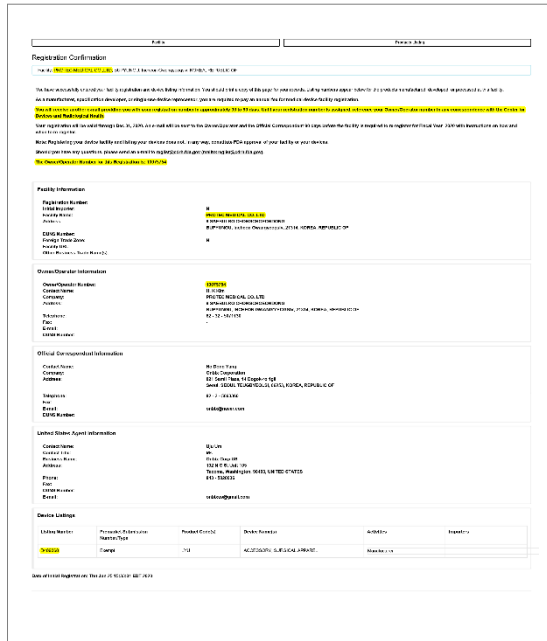
International Organization for Standization

ISO 9001(Quality Management System)



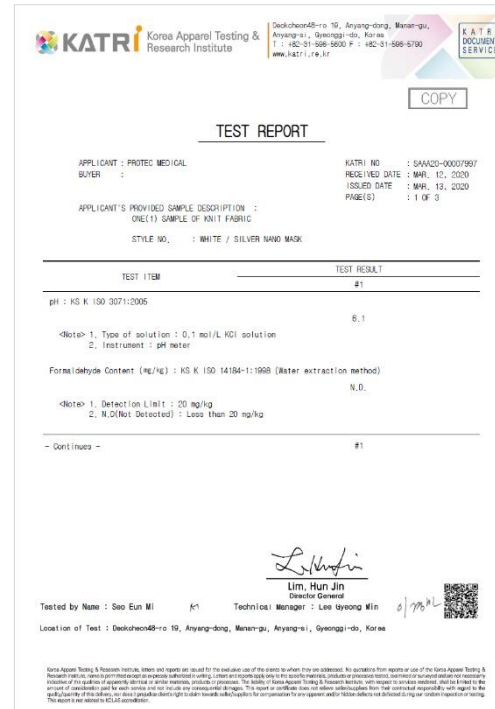
FDA

FDA Medical Device Registration Confirmation



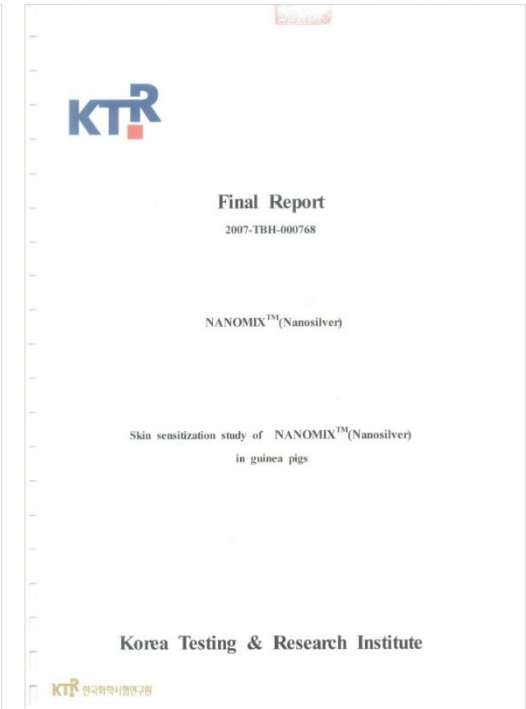
KATRI

Quality Control Test Report



KATRI

Allergic Reaction Test Report



Korea High Tech Textile Research Institute Interlock(poly) Test Report

TEST REPORT KOTITI No. | 82201002110044 Applicant: AE SUNG FABRICS Address: 806-803, CHEONGDAM-RO 138BON-GIL, YANGJU-SI, GYEONGGI-DO, REPUBLIC OF KOREA

Intertek Testing Services Korea Fabric Test Report

intertek Test Report Intertek No. ITK202009940(I) Applicant: AE SUNG FABRICS Address: 806-803, CHEONGDAM-RO 138BON-GIL, YANGJU-SI, GYEONGGI-DO, REPUBLIC OF KOREA

KIPO Silver Ion Patent Application 10-2020-0054462

출원번호 통지서 2020.04.01 통지 대상: AE SUNG FABRICS (AE SUNG FABRICS) 통지 대상: AE SUNG FABRICS (AE SUNG FABRICS)

KIPO Silver Ion Trademark 10-2020-0039833

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BESTECH R&D Center
Nano Silver Test Report

99.9%
reduction

in both staphylococcus and E. coli.



Nano silver technology has following special features:

- 1. Strong antibiosis and disinfection**
Silver could control and disinfect germ, bacillus, bacteria, mold and also protect secondary infection of disease-causing germ.
- 2. Stink removal and deodorization**
Silver could oxidize bacterial stink. Also silver could stop increase of germ by sweet and waste material of human body and disinfect, therefore, remove stink fundamentally.
- 3. Silver could break electronic wave and ultraviolet rays.**

Strains of microorganisms	Characteristics	Sterilizing power
Escherichia coli ATCC 25922	A pollution source of food and drinking water. Diarrhea by food pollution and root cause of enteritis	99.9%
Pseudomonas aeruginosa ATCC 27853	Bacteria cause a decay of fishes and shells. Polluted water and animal sewage are the source of infection	99.9%
Escherichia coli O157	Bacteria cause food poisoning by producing verotoxin and bring hard melena	99.9%
Staphylococcus aureus ATCC 29213	Bacteria cause suppurative, ichteremia and food poisoning, etc. and bring enteritis and diarrhea	99.9%
MRSA	Bacteria cause in-hospital infection without suitable sterilizing way	99.9%
Salmonella typhimurium	Bacteria cause typhoidal diseases and food poisoning and polluted food and water is the source of infection. It brings abdominal pain, anorexia, intense heat, headache and general paralysis, etc.	99.9%
Candida albicans	Pathogenic yeast to cause candidiasis	99.9%
Enterococcus faecalis ATCC 29212	Bacteria from polluted food material or poor manufacturing process. It could be found out frozen food, fishes, vegetables and early meat.	99.9%
Non-spore forming Bacillus subtilis	Bacteria cause a decay of milk, meat, etc.	99.9%

* The result for disinfection of Enterococcus faecalis
Foods Internal Medicine Autumn meeting 2003,10,25
Cottville Medical School
Test method: Agar-dilution method defined by JCCCL