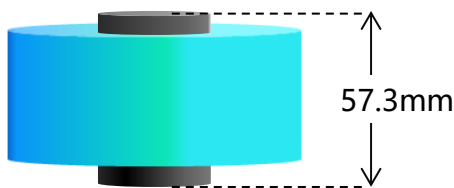


Certification of Analysis

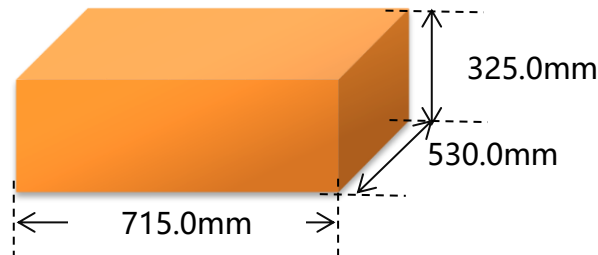
- ▶ **ITEM** 30D/2F, SPANDEX
- ▶ **LUSTER** Semi Dull
- ▶ **LOT** CQ600/C3198H
- ▶ **PHYSICAL PROPERTIES**

Classification	Unit	Specification	Test Result
Denier	d/9000m	31.0±1.8	32.1
Tenacity	g/d	1.0↑	1.3
Elongation at break	%	503.0 ↑	550.3
Package Relaxation	%	10.5±3.6	10.5
Modulus (SS200%)	g	5.0±1.2	5.0

▶ **PACKAGE SIZE**



▶ **BOX SIZE**



33.6Kg/BOX (0.56Kg/cheese × 60 cheeses/box)

▶ **CAUTION**

- ① Please store the spandex at ambient temperature and do not expose to direct sunlight. Open the box and pre-condition the spandex by exposing them to the production environment for a minimum of 24h.
- ② Do not use spandex from different batches in mixture.
- ③ Please do not use spandex with different package size in mixture.
- ④ Suggest using spandex with similar production dates together.
- ⑤ If it is the first time to use our spandex, please start a trial firstly to guarantee the manufacturing process and the fabric is approved.

Any question with regards to above mentioned data can be informed to the Quality Control DEPT directly

Quality Control DEPT