



TEST REPORT

Reference No. : SZ2016010102 (E)

Date : Feb. 03, 2016

Page No. : 1 of 3

Client : Paul Stricker SA
Address : N.I. Murtede, It5 – 3060-372 Murtede - Portugal

The following merchandise was (were) submitted and identified by the client as:

Name of Product : Basting brush and spatula
Test Model : 93883 and 93884
Model May Cover : /
Main Material: Silicone, cable in PP
Sample Received : Jan. 08, 2016
Jan. 28, 2016
Test Period : Jan. 08, 2016 - Feb. 03, 2016

As requested by the client, according to German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31, and BfR recommendation, Council of Europe Resolution AP (2004) 5, General Requirement(Article 3) in EU Regulation No. 1935/2004 to do the following test items:

Test Items:	Conclusion:
1. Sensorial examination odour and taste test for full article	PASS
2. Overall migration test	PASS

Issued by:



Leo Qin
Lab Manager

STQ Testing Services Co., Ltd.

Addr.:3F,B3,218 Xinghu St., Suzhou Industrial Park,China,215123

Tel.:+86/(0)512 87661878

Fax: +86/(0)512 87661802

Web:www.stq-cert.com

Technical service: TS@stq-cert.com

Customer service: CS@stq-cert.com

TEST RESULTS:

1) Sensorial examination odour and taste test

Test Method: Sensory test with reference to DIN 10955:1983 (2004)

- Test procedure:
1. Wash the sample with distilled water and dry it at room temperature;
 2. Total immersion by water and keep at 175°C for 2 hours;
 3. Cool to room temperature;
 4. Degust the taste and evaluate;
 5. Test the Blank as the steps 1~4.

Test Items	Result	Maximum Permissible Limit
Sensorial examination odour (Point scale)	0	2.5
Sensorial examination taste (Point scale)	0	2.5

Scale evaluation:

- 0: No perceptible odour and taste
- 1: Odour and taste just perceptible (still difficult to define)
- 2: Moderate odour and taste
- 3: Moderately strong odour and taste
- 4: Strong odour and taste

2) Overall migration test

Test Method: With reference to EN1186-1:2002 for selection of conditions and test methods;
 EN1186-3:2002 aqueous food simulants by total immersion method;
 EN 1186-14:2002 substitute test

Simulant used	Test condition	Overall Migration (mg/dm ²)	Maximum permissible Limit (mg/dm ²)
		1# [▲]	
Surface area(dm ²)/Volume(ml)	/	1/100	/
10% Ethanol (V/V) Aqueous Solution	4 hours at 100°C	3.2	10
20% Ethanol (V/V) Aqueous Solution	4 hours at 100°C	3.3	10
95% Ethanol (V/V) Aqueous Solution	6 hours at 60°C	8.7*	10
Isooctane	4 hours at 60°C	<3 ^{*(R)}	10

Remark: 1) Report the third extractive results.

- 2) [▲] As the client required, the sample was tested in mixture.
- 3) *Reduction factor of 5 was applied to 95% ethanol and Isooctane.
- 4) ^(R) = Re-submitted sample.

Test Part Description:

1# Red silicone + green silicone + orange silicone + blue silicone

***** To be continued *****

STQ Testing Services Co., Ltd.

Add.: 3F, B3, 218 Xinghu St., Suzhou Industrial Park, China, 215123

Tel.: +86/(0)512 87661878

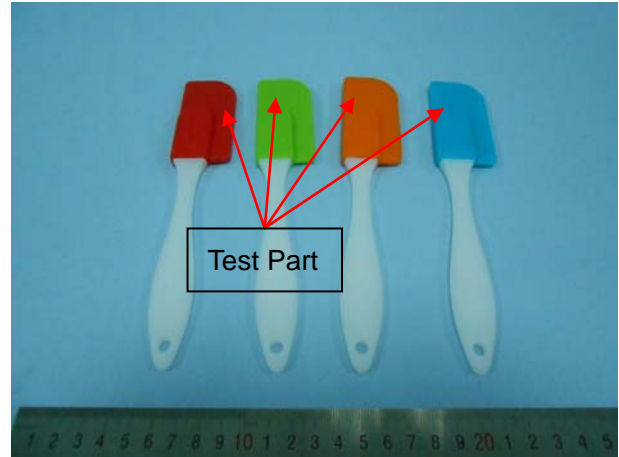
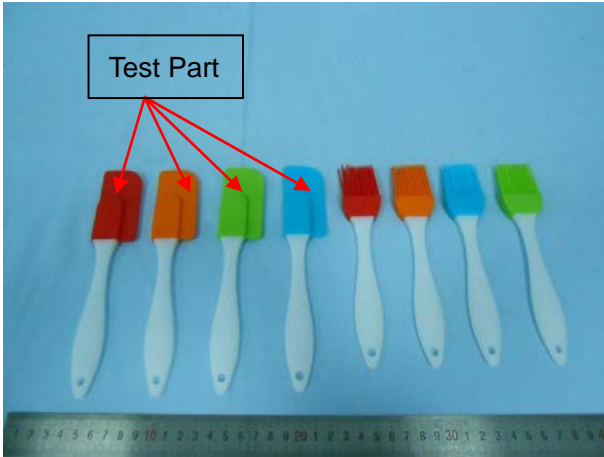
Fax: +86/(0)512 87661802

Web: www.stq-cert.com

Technical service: TS@stq-cert.com

Customer service: CS@stq-cert.com

SAMPLE PHOTOS



(R)

***** END OF REPORT *****