

# TEST REPORT

**APPLICANT** : TAIZHOU CITY HUANGYAN RUIBOTE PLASTIC CO.,LTD

**ADDRESS** : No.998 Yuxin Village, Xinqian Subdistrict, Huangyan District,  
Taizhou City, Zhejiang Province, China

**SAMPLE DESCRIPTION** : plastic box (PE white cap, PP green body)

**SAMPLE RECEIVED DATE** : 11-Jun-2014

**TURN AROUND TIME** : 11-Jun-2014 to 13-Jun-2014, 3 Working Days

**TEST REQUESTED** : Selected test(s) as requested by client

**TEST METHOD** : Please refer to next page(s)

**TEST RESULTS** : Please refer to next page(s)

**Eurofins (Shanghai) contact information**  
**Customer service:** [ZoeGao@eurofins.com](mailto:ZoeGao@eurofins.com)/ 021-61819254

\*\*\*\*\* FOR FURTHER DETAILS, PLEASE REFER TO THE FOLLOWING PAGE(S) \*\*\*\*\*

Signed for and on behalf of  
Eurofins Product Testing Service (Shanghai) Co., Ltd



---

Chris Zhang  
Lab Manager

*Results obtained refer only to samples, products or material received in Laboratory, as described in point related to sample description, and tested in conditions shown in present report. Eurofins Product Testing Service (Shanghai) Co., Ltd ensures that this job has been performed according to our Quality System and complying contract and legal conditions. If you happen to have any comments, please do it by sending email to [sh.info@eurofins.com](mailto:sh.info@eurofins.com) and referring to this report number. Reproduction of this document is only valid if it is done completely and under the written permission of Eurofins Product Testing Service (Shanghai) Co., Ltd.*

**SAMPLE PHOTO**



**EFSH14060668-CG-01**

\*\*\*TO BE CONTINUED\*\*\*

## COMPONENT LIST

Component No.	Component
1	Plastic box (PE white cap)
2	Plastic box (PP green body)

\*\*\*TO BE CONTINUED\*\*\*

## TEST RESULT

### Sensorial examination odour and taste test

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31, European Commission Regulation (EU) No 10/2011 and its amendment (EU) No 1282/2011, and BfR recommendation.  
Sensorial examination odour and taste test

Test Method : Robinson's test with reference to DIN 10955:1983 (2004)  
Odour test condition: 70°C 2hours  
Taste test condition: 70°C 2hours  
Test media: Distilled water  
No. of panelist: 5

Test Item(s)	Limit	Result	
		1	2
Sensorial examination odour (Point scale)	2.5	1.0	1.0
Sensorial examination taste (Point scale)	2.5	1.0	1.0

Scale evaluation:

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

\*\*\*TO BE CONTINUED\*\*\*

## TEST RESULT

### Overall migration

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31, European Commission Regulation (EU) No 10/2011 and its amendment (EU) No 1282/2011, and BfR recommendation.  
For material: PP/PE -Overall migration test

Test Method : With reference to EN 1186-1:2002 for selection of conditions and test methods;  
or EN1186-3:2002 aqueous food simulants by total immersion method;  
or EN1186-9:2002 aqueous food simulants by article filling method;  
or EN1186-2:2002 olive oil by total immersion method;  
or EN1186-8:2002 olive oil by article filling method;  
or EN 1186-14:2002 substitute test

Simulant used	Time	Temperature	Max. Permissible Limit	Result (mg/dm <sup>2</sup> )	
				1	2
3% Acetic Acid	2hrs	70°C	10 mg/dm <sup>2</sup>	<3.0	<3.0
50% Ethanol	2hrs	70°C	10 mg/dm <sup>2</sup>	<3.0	<3.0
95% Ethanol (V/V) Aqueous Solution (Rectified Olive Oil Substitute)	2hrs	60°C	10 mg/dm <sup>2</sup>	<3.0	<3.0
Isooctane(Rectified Olive Oil Substitute)	0.5hr	40°C	10 mg/dm <sup>2</sup>	<3.0	<3.0

#### Note:

- (1) Analytical tolerance of aqueous simulants is 1 mg/dm<sup>2</sup>
- (2) Analytical tolerance of fatty food simulants is 3 mg/dm<sup>2</sup>
- (3) Test condition & simulant were specified by client.

### Peroxide Value

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31, European Commission Regulation (EU) No 10/2011 and its amendment (EU) No 1282/2011, and BfR recommendation.  
For material: PE-Peroxide value

Test Method : With reference to European pharmacopoeia, 2005 Appendix X F. Peroxide Value method A

Test Item(s)	Limit	Test Result
		1
Peroxide Value	Absent	Absent

\*\*\*TO BE CONTINUED\*\*\*

## TEST RESULT

### Chromium, Vanadium Zirconium and Hafnium content

Test Requested : In accordance with German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31, European Commission Regulation (EU) No 10/2011 and its amendment (EU) No 1282/2011, and BfR recommendation.  
For material: PP/PE - Catalyst residue, Chromium, Vanadium, Zirconium and Hafnium content

Test Method : Acid digestion, followed by analysis using ICP-OES.

Test Item(s)	Limit	Unit	MDL	Result	
				1	2
Total Chromium	10	mg/kg	5	ND	ND
Total Vanadium	20	mg/kg	20	ND	ND
Total Zirconium	100	mg/kg	20	ND	ND
Total Hafnium	100	mg/kg	20	ND	ND

**Note:**

- (1) mg/kg = milligram per kilogram
- (2) MDL = Method Detection Limit
- (3) ND = Not Detected(<MDL)

### Specific Migration of Heavy Metal

Test Requested : To determine the Specific Migration of Heavy Metal for compliance with European Commission Regulation (EU) No 10/2011 and its amendment (EU) No 1282/2011 on plastic materials and articles intended to come into contact with food.

Test Method : With reference to EU 10/2011 for selection of test method; analysis was performed by ICP-OES.

Simulant used: 3% Acetic Acid (W/V) Aqueous Solution.

Test condition: 70°C 2hours

Test Item(s)	Max. Permissible limit	Unit	MDL	Test Result	
				1	2
Barium	1	mg/kg	0.25	ND	ND
Cobalt	0.05	mg/kg	0.05	ND	ND
Copper	5	mg/kg	0.25	ND	ND
Iron	48	mg/kg	0.25	ND	ND
Lithium	0.6	mg/kg	0.5	ND	ND
Manganese	0.6	mg/kg	0.25	ND	ND
Zinc	25	mg/kg	0.5	ND	ND

**Note:**

- (1) mg/kg = milligram per kilogram
- (2) MDL = Method Detection Limit
- (3) ND = Not Detected(<MDL)
- (4) Test condition & simulant were specified by client.

\*\*\* END OF THE REPORT \*\*\*