

Cette nomenclature décrit les articles du groupe de matériau

Feuille de palmier

Description du matériau :

Les produits sont fabriqués par une entreprise familiale en Inde, à partir des gaines foliaires des feuilles de palmier tombant à terre et provenant du palmier à noix « Adaka ». Les gaines foliaires de palmier utilisés sont des résidus du palmier, qui pourrissent normalement sur le sol. On les rassemble, on les nettoie avec de l'eau de source fraîche, on les met au bain-marie et on les compresse mécaniquement dans un moule à 120°C. Selon la taille des moules, le processus de compression dure de 45 à 90 secondes par exemplaire unique. On n'a besoin d'aucun autre additif pour le laminage etc. Le séchage final se déroule dans un four chauffé au charbon de bois. Ensuite, les produits sont emballés dans un film plastique et dans des cartons. Chaque article est une pièce unique et a sa propre texture.

	Assiettes rondes Articles numéro 5031, 5033, 5037, 5039, 5041
	Assiettes carrées Articles numéro 5030, 5040
	Assiettes hexagonales Articles numéro 5032, 5038
	Barquette rectangulaire Article numéro 5034
	Bols Articles numéro 5035, 5036

Ces informations se basent sur notre niveau actuel de connaissances et de savoirs. On peut modifier les descriptions à tout moment et sans préavis.

	Coupelle de trempage Article numéro 5029
	Coupelle à forme ovale Article numéro 5284
	Coupelle de luxe Article numéro 5043
	Grande coupelle de luxe Article numéro 5044
	Grande barquette ovale Article numéro 4747
	Feuille de palmier Article numéro 5045
	Set de table feuille de palmier Articles numéro 5050
	Cuadra rectangulaire Article numéro 3391

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	Cuadra rectangulaire Article numéro 3394
	Cuadra carré Article numéro 3392
	Coquille pour dip carré Article numéro 3583
	Coquille pour dip rectangulaire Article numéro 3584
	Plateau petit Article numéro N135
	Plateau medium Article numéro N136
	Plateau grand Article numéro N137
	Ellipse petit Article numéro N138

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	Ellipse grand Article numéro N139
	Kheops Article numéro N140
	Assiette Article numéro N141
	Plate long Article numéro N729
	Plate rectangulaire Article numéro N730
	Bol bateau Article numéro N731
	Dip rond Article numéro N732

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Site de production : Inde

Caractéristiques : Le produit est imperméable à l'huile et à l'eau. Cependant, ce produit ne peut être utilisé que comme vaisselle jetable et sûrement pas comme emballage alimentaire (excepté pour les produits secs)

Résistance thermique : jusqu'à 220°C
Sécurité thermique au : four micro-onde, au four
jusqu'à 220°C
Se prête à la congélation : jusqu'à -25°C

Biodégradabilité : Ces produits sont complètement biodégradables.

Certificats : Contrôlés selon la norme DIN EN 13432
N° de certification 7P0058

Dispositions particulières : Ces articles sont appropriés au contact direct avec les aliments conformément à rapport du test SQTS 2014L43844 et respectent la norme avec Règlement CE N° 2023/2006 concernant les bonnes pratiques de fabrication des matériaux et objets en contact avec les aliments.

Numéro du tarif douanier : 4419.0000

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www.pacovis.ch

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Pacovis AG
Frau Jenny Zugaj
Grabenmattenstr. 19
5608 Stetten

Report 2014L43844

Date of report	10/12/2014
Your reference	Order of 06.10.2014
Type of order	General tests
Client	Pacovis AG, Frau Jenny Zugaj
Sample	1
Designation	Palmblatt / palm leaf
Amount	48 Plates
Identification	none
Sender	Pacovis AG
Received on	13/10/2014
Packing	bag

Assessment

Chemical Analysis

The overall migration was performed according to Commission Regulation (EU) No 10/2011 and customer instructions. For this, the food contact side of the sample material was exposed to Tenax (MPPO) for 3 d at 40 °C plus 0.5 h at 220 °C and to water for 2 h at 80 °C (hot water extraction acc. to EN 647 for the specific migration). The overall migration was performed according to EN 14338 and EN 1186.

Additionally, the water migration solution was analysed for formaldehyde and the elements lead, cadmium, chromium and mercury.

For sensory evaluation, butter cookies were exposed to the sample for 3 d at 40 °C plus 0.5 h at 120 °C according to DIN 10955. As a blank, butter cookies were used.

The samples were also analysed for their total microbial count.

The sample material was analysed for pesticides.

GC-MS-Screening

After concentrating the Tenax migration solution (factor 10), a mix of internal standards was added (IS 1: 10 ppb D4-DBP; IS 2: 100 ppb D4-BBP and IS 3: 100 ppb D4-DnNP) and the migration solution was analysed using the GC-TOF-MS/FID screening procedure for ingredients and contaminants. The detected migrants were compared with the MS database NIST and calculated with the 100 ppb internal standards.

Results

Under the prescribed testing conditions, the overall migration values obtained with the tested simulant are below the limit of 10 ± 3 mg/dm² according to the Commission Regulation (EU) No 10/2011 and the Swiss Regulation on Food Contact Materials.

Formaldehyde is in compliance with the EU and Swiss regulations.
 The analysed elements are below the quantification limit.

The sensory evaluation showed that the sample did perceptibly influence odour (grade 0.5), and taste (grade 1.0).
 The grading is based on a scale from 0 to 4. Values ≥ 3 are considered not marketable.

0 = no perceptible odour or taste difference, 1 = just perceptible odour or taste difference, 2 = moderate odour or taste difference, 3 = strong odour or taste difference, 4 = very strong odour or taste difference

nn: not detectable
 nb: not quantifiable

LOD: limit of detection
 LOQ: limit of quantification

na: not in the accredited range

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The total microbial count was found non-suspicious. The samples are not contaminated.

No pesticide residues tested in our investigation programme were found in the sample.

GC-MS-Screening

After subtracting the blank, no critical substances of significant concentration > 10 ppb (= 0.01 mg/kg food) were detected by GC-MS.

The specific migration value [mg substance / kg food] was calculated assuming a cubic packaging with an area of 6 dm² that is in contact with 1 kg of food. For any other surface-area-to-volume ratio, the resulting specific migration value is different. The value for the actual packaging should be calculated by the producer.

Assessment

Based on the submitted documents, our assumptions and the analytics described above, the present product used as intended fulfils the requirements of the Commission Regulation (EU) No 10/2011 and the Regulation (EC) No 1935/2004 article 3. The product also complies with the requirements of the Swiss Regulation on Food Contact Materials.

This report exclusively refers to the analysed sample and submitted documents. It is valid at longest 3 years (until December 2017). In case of any change in the product (composition, raw materials, processing conditions), legal regulations or toxicological assessment, this evaluation becomes invalid.

References

- EN 14338 Paper and board intended to come into contact with foodstuffs - Conditions for determination of migration from paper and board using modified polyphenylene oxide (MPPO) as a simulant, March 2004
- EN 1186 Materials and articles in contact with foodstuffs - Plastics, May 2002
- Swiss Regulation on Food Contact Materials SR 817.023.21 (Bedarfsgegenstände VO) of 23.11.05, updated 01.04.2013
- Commission Regulation (EU) No 10/2011 of 14.01.2011, as amended by No 321/2011 (01.04. 2011), No 1282/2011 (28.11.2011), No 1183/2012 (30.11.2012) and No 202/2014 (03.03.2014)
- DIN 10955 Sensory evaluation (Sensorische Prüfungen - Prüfung von Packstoffen und Packmitteln für Lebensmittel), 2004
- DGCCRF INFORMATION NOTICE 2004 / 64 ON MATERIALS IN CONTACT WITH FOODSTUFFS
- FIV: Swiss Regulation on Contaminants of 26.06.1995, issue 01.01.2014
- Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC in the current version
- Regulation (EC) No 1935/2004 of 27.10.2004

Test results Sample 1 Palmblatt / palm leaf

start microbiology 12/11/2014

Parameter	Result Units
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Method

Aerobic, mesophilic bacteria 9 CFU/25cm²

CMBMET20

Escherichia coli not detectable CFU/25cm²

CMBMET22

Salmonellae not detectable CFU/25cm²

CMBMET10

Parameter	Result Units	Indic.
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Method

Migration (test conditions) 3d/40 °C, 0.5h/220 °C

LMPMET0705

Migr. Tenax 1 mg/dm²

LMPMET0705

Value

limit of quant.

10

LOQ: 1

Migration (test conditions) butter cookies:

LMPMET0705 3d/40 °C, 0.5h/120 °C

Sensory assessment (smell,taste) 0.5/1.0

LMPMET0707(na)

Migration (test conditions) water: 2h/80 °C (EN

LMPMET0705 647)

water

Referring to

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Parameter Method	Result Units	Indic. Value	limit of quant.
Formaldehyde <i>LMPMET0730</i>	0.29 mg/dm²		LOQ: 0.1
Formaldehyde <i>LMPMET0730</i>	1.8 mg/kg food	15	LOQ: 0.6
Parameter Method	Result Units	Indic. Value	limit of quant.
Referring to	water		
Lead <i>LMPMET091 (ICP-MS)</i>	<0.05 mg/kg	3	LOQ: 0.05
Cadmium <i>LMPMET091 (ICP-MS)</i>	<0.05 mg/kg	0.5	LOQ: 0.05
Chromium <i>LMPMET091 (ICP-MS)</i>	<0.2 mg/kg	0.3	LOQ: 0.2
Mercury <i>LMPMET091 (ICP-MS)</i>	<0.2 mg/kg	0.25	LOQ: 0.2
Parameter Method	Result Units		limit of quant.
Referring to	direct analysis		
LC-Pesticides (polar pesticides) <i>LSPMET10d LCPest (LC-MS/MS)</i>	not detectable mg/kg		LOD: 0.01 - 0.025 LOQ: 0.02 - 0.05
GC-Pesticides (non-polar pesticides) <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable		
A1: Organo-chlorinated insecticides <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.01 - 0.1 LOQ: 0.025 - 0.15
A2: Phosphoric acid esters <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
A3: Carbamates <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
A4: Pyrethroids <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 1 LOQ: 0.05 - 1.5
A5: Insecticides various <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B3: Phthalimides <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B4: Benzene derivatives <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B6: Phenylamides <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B7: Triazoles&Imidazoles <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B8: Dicarboximides <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
B9: Fungicides various <i>LSPMET05d GCPest (GC-MS/MS)</i>	not detectable mg/kg		LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15

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Parameter Method	Result Units	
B10: Strobilurins (GC-MS/MS)	not detectable mg/kg	limit of quant.
C2: Triazines <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
C3: Growth regulator <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
C8: Herbicides various <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
D2: Anti Scald Pesticides <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
D3: Plant Growth Regulator <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15
D4: Diverse Biozide <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 LOQ: 0.05
S1: Synergist <i>LSPMET05d GCPest</i> (GC-MS/MS)	not detectable mg/kg	LOD: 0.025 - 0.1 LOQ: 0.05 - 0.15

Report released by: Dr. Thomas Gude, Technical Manager

For further inquiries you can also contact your customer consultant:
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CERTIFICATE

Certificate holder
Pacovis AG
Grabenmattenstr. 19
5608 Stetten
SWITZERLAND

Product Products made of compostable materials

Type, Model palm leaf disposable dishes

Testing basis
DIN EN 13432:2000-12
ASTM D 6400:2004-01
Certification scheme products made of compostable materials (2012-04)

Mark of conformity



Registration No. 7P0058

Valid until 2018-01-31

Right of use With this certificate the holder is granted the licence to use the mark of conformity shown above in conjunction with the specified registration number according to the Regulations governing Use of the Mark and the Trademark Usage Guidelines.

See annex for further information.

2015-03-09

Robert Zorn M.Sc.
Managing Director

