





TEST REPORT

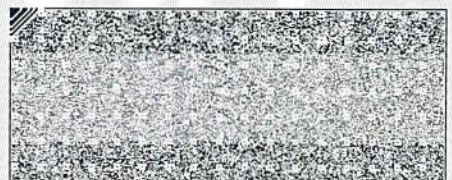
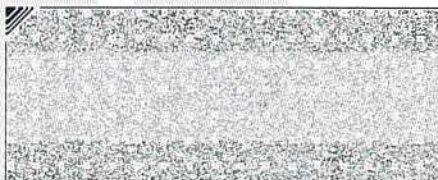
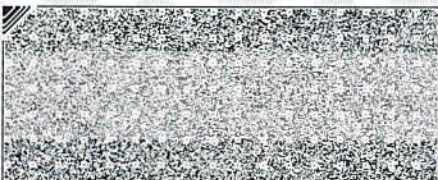
1. NO : CT20-044956E
2. Client
 - Name : CNT KOREA.CO.,LTD
 - Address : 28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do, Republic of Korea
3. Date of Test : 2020.04.08 ~ 2020.05.15
4. Use of Report : Submit to buyer
5. Test Sample : Airtight container
6. Test Method
 - (1) KCL-FIR-1003:2018

Affirmation	Tested By Name : Lee, Jung Min		Technical Manager Name : Kye Seung Chang	
This report is not accredited by KOLAS. Our report apply only to the standards or procedures identified and to the sample(s) tested unless otherwise specified. The test results are not indicative of representative of the qualities of the lot from which the sample was taken or of apparently identical or similar products. The results of using only a portion of this report cannot be guaranteed. The authenticity of this test report can be checked on KCL website(www.kcl.re.kr).				

2020.05.15

Korea Conformity Laboratories President Yoon, Kap Seok *Yoon, Kap Seok*

Result Inquiry : unit108, Industry-Academic Cooperation Foundation, Hankyong National University, 327, Jungang-ro, Anseong-si, Gyeonggi-do, 17579, Korea (82-31-389-9186)



TEST REPORT

No : CT20-044956E

7. Test Results

Test Items		Test method	Test Results			Testing Environment
			Early Conc. (CFU/mL)	After 24 h Conc (CFU/mL)	Reduction rate (%)	
Antibacterial test : <i>Escherichia coli</i>	BLANK	KCL-FIR-1003 :2018	3.6×10^5	9.6×10^6	-	(37.0 ± 0.2) °C
	Airtight container		3.6×10^5	< 10	99.9	
Antibacterial test : <i>Staphylococcus aureus</i>	BLANK		2.9×10^5	5.6×10^6	-	
	Airtight container		2.9×10^5	< 10	99.9	

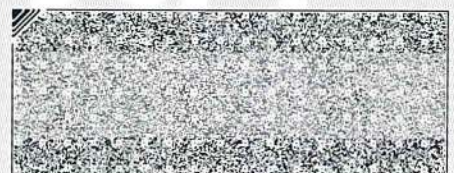
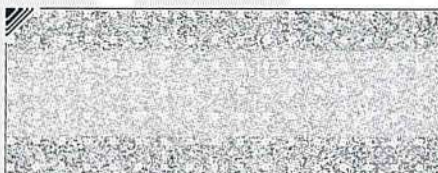
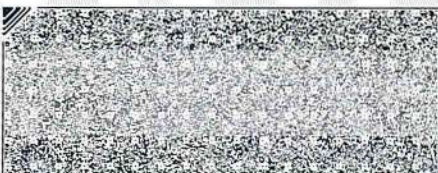
※ CFU : Colony Forming Unit

※ Inoculum concentration(CFU/mL) : *Escherichia coli* : 3.6×10^5
Staphylococcus aureus : 2.9×10^5

※ Test strain : *Escherichia coli* ATCC 8739
Staphylococcus aureus ATCC 6538P

※ Sample : 5 cm × 5 cm, Blank : Stomacher film : 5 cm × 5 cm

※ Location : unit108, Industry-Academic Cooperation Foundation, Hankyong National University,
 327, Jungang-ro, Anseong-si, Gyeonggi-do, 17579, Korea



TEST REPORT

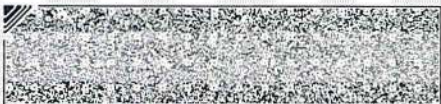
No : CT20-044956E



<Picture 1. *Escherichia coli* - BLANK (24 h)>



<Picture 2. *Escherichia coli* - Airtight container (24 h)>



TEST REPORT

No : CT20-044956E

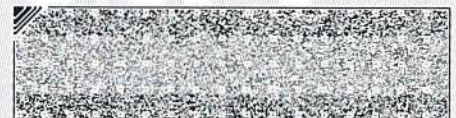
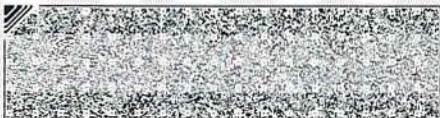


<Picture 3. *Staphylococcus aureus* - BLANK (24 h)>



<Picture 4. *Staphylococcus aureus* - Airtight container (24 h)>

----- End of Report -----





TEST REPORT

1. NO : CT20-115806E

2. Client

○ Name : CNT KOREA.CO.,LTD

○ Address : 28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do, Republic of Korea

3. Date of Test : 2020.10.08 ~ 2020.10.15

4. Use of Report : Submission

5. Test Sample : CUITISAN AIRTIGHT CONTAINER LID

6. Test Method

(1) Standards and Specifications for Food Utensils, Containers and Packages.

7. Test Results

1) CUITISAN AIRTIGHT CONTAINER LID

Test Item(s)	Unit	Specifications	Test Method	Test Results	Remark
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) 4 % Acetic acid	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) Water	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) n-Heptane	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-

▶ Material : Polypropylene

— End of Report —

Affirmation	Tested By Name : Hyun Joo Kim	<i>Kim H.J.</i> Technical Manager	Name : Park, Kyung Ho	<i>P.K.H.</i>
Our report apply only to the standards or procedures identified and to the sample(s) tested unless otherwise specified. The test results are not indicative of representative of the qualities of the lot from which the sample was taken or of apparently identical or similar products. The results of using only a portion of this report cannot be guaranteed. The authenticity of this test report can be checked on KCL website(www.kcl.re.kr).				

2020.10.15

Korea Conformity Laboratories President Yoon, Kap Seok *Yoon, Kap Seok*

Result Inquiry : 199, Gasan digital 1-ro, Geumcheon-gu, Seoul, Korea (82-2-2102-2576)

전자문서본은 시험결과에 대한 참고용입니다.

Page 1 of 1

전자문서본(Electronic Copy)



TEST REPORT

1. NO : CT20-115805E

2. Client

○ Name : CNT KOREA.CO.,LTD

○ Address : 28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do, Republic of Korea

3. Date of Test : 2020.10.08 ~ 2020.10.15

4. Use of Report : Submission

5. Test Sample : CUITISAN INFANT LID

6. Test Method

(1) Standards and Specifications for Food Utensils, Containers and Packages.

7. Test Results

1) CUITISAN INFANT LID

Test Item(s)	Unit	Specifications	Test Method	Test Results	Remark
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) 4 % Acetic acid	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) Water	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-
Extraction Bisphenol A (Sum of Phenol, Bisphenol A & p-tert-butylphenol) n-Heptane	mg/L	Not more than 2.5 (Bisphenol A : Not more than 0.6)	(1)	Not detected (Bisphenol A : Not detected)	-

▶ Material : Polypropylene

— End of Report —

Affirmation	Tested By Name : Hyun Joo Kim	<i>Kim H.J.</i> Technical Manager Name : Park, Kyung Ho	<i>P.K.H.</i>
Our report apply only to the standards or procedures identified and to the sample(s) tested unless otherwise specified. The test results are not indicative of representative of the qualities of the lot from which the sample was taken or of apparently identical or similar products. The results of using only a portion of this report cannot be guaranteed. The authenticity of this test report can be checked on KCL website(www.kcl.re.kr).			

2020.10.15

Korea Conformity Laboratories President Yoon, Kap Seok *Yoon, Kap Seok*

Result Inquiry : 199, Gasan digital 1-ro, Geumcheon-gu, Seoul, Korea (82-2-2102-2576)

전자문서본은 시험결과에 대한 참고용입니다.

Page 1 of 1

전자문서본(Electronic Copy)



Test Report No. 70.431.18.12895.01R1

Dated 2018-11-19

ORIGINAL

Applicant: CNTKOREA
 Address: 28, GAHYEON-RO, TONGJIN-EUP, GIMPO-SI, GYEONGGI-DO
 REPUBLIC OF KOREA
 Product Name: CUITISAN FLORA
 End Use: Food container
 Country of Origin: Republic of Korea
 Receipt Date of Sample: 2018-10-15
 Date of Testing: 2018-10-16 to 2018-11-08
 Sample Submitted: The sample(s) was (were) submitted by applicant and identified.
 Test Result: Refer to the data listed in following pages

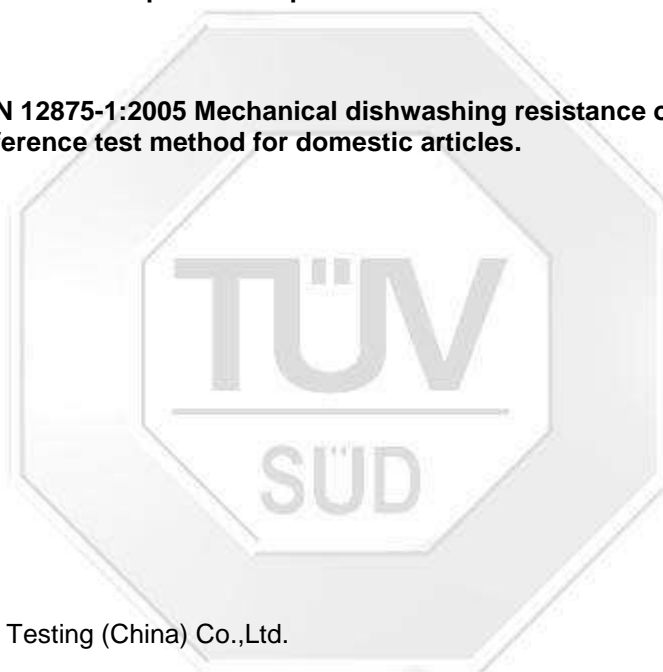
Remark: This report supersedes the previous report 70.431.18.12895.01 dated on 2018-11-08.

Test Specification:

Conclusions:

- With reference to EN 12875-1:2005 Mechanical dishwashing resistance of utensils- Part 1: Reference test method for domestic articles.**

Pass



TÜV SÜD Certification and Testing (China) Co.,Ltd.
Shanghai Branch

Prepared by:

**Wu Jingqing
Technical Engineer**



Checked by:

**Sawyer Tang
Technical Manager**

Disclaimer Measurement Uncertainty:

Unless otherwise agreed upon, Pass or Fail verdicts are given based on the measured values without any considerations of measurement uncertainties. Please note, every test method has a measurement uncertainty which has been evaluated by the laboratory according to ISO/IEC 17025 requirement. By taking measurement uncertainties into account it might happen that measured values can neither be assessed as Pass nor as FAIL.

Note: (1) General Terms & Conditions as mentioned overleaf,(2)The results relate only to the items tested,(3)The test report shall not be reproduced except in full without the written approval of the laboratory.

Laboratory:
TÜV SÜD Certification and Testing (China) Co.,Ltd.
Shanghai Branch Testing Center
Hardgoods Laboratory

Phone: +86 21 60376300
Fax: +86 21 60376350
www.tuv-sud.cn

Regd. Office:
TÜV SÜD Certification and Testing (China) Co., Ltd.
Shanghai Branch Testing Center
No. 1999 Du Hui Road, Minhang District, Shanghai
201108 P.R. China



Test Report No. 70.431.18.12895.01R1



Dated 2018-11-19

ORIGINAL

Description of Tested Subject

Sample	Description	Photo
A	CUITISAN FLORA	





Test Report No. 70.431.18.12895.01R1

Dated 2018-11-19

ORIGINAL

Test Results

1. With reference to EN 12875-1:2005 Mechanical dishwashing resistance of utensils- Part 1: Reference test method for domestic articles.

Clause	Requirements	Result	Verdict
1	Dishwasher safe test		
	Visually inspect samples and record and cosmetic defects. Sample is placed in the dishwasher under normal setting (65°C) with heat dry. Detergent: IEC 60436 Reference Detergent, Type A Dosage: 25 g per cycle Temperature: 65°C Standard program, Repeat for 100 washing cycles with heat dry. Report any adverse effect such as corrosion or deformation. Any adverse effect will be reported as a failure.	No any adverse effects was found	P

Abbreviation: P = Pass



General Terms and Conditions
of TÜV SÜD Certification and Testing (China) Co.,Ltd. and its affiliated branch offices in the P.R.C.
(hereinafter referred to as *the company*)



1. General Information and Definitions

- (1.1) In the event that an order for any services is placed, the Client shall accept the General Terms and Conditions. The General Terms and Conditions shall be applicable to all orders resulting contracts and other arrangements, including all offers made or services provided by the Company or any of its affiliated companies. They are not applicable if and as far as they are in conflict with the regulations on services performed on behalf of governments, government bodies or any other public entity, or they are in conflict with mandatory provisions of local law. The Client's placement of orders as well as the conclusion of contracts with the Company shall be regarded as awareness and acceptance of these General Terms and Conditions.
- (1.2) The Company strongly recommends any Client or potential Client to read the full text of these General Terms and Conditions prior to placement of any order or conclusion of any contract with the Company. Ancillary agreements, promises and other statements made on the part of the Company staff or the experts called upon by them shall be binding only if they are expressly confirmed by the Company in writing. This shall also apply to any modifications of this clause.

2. Provision of Services

- (2.1) With due care and skill, the Company will provide services according to Client's specific instructions as made available by the Client. In the absence of Client's specific instructions, the following is deemed as instructions given to the Company:
- (a) The terms of any standard specification sheet or standard order form provided by the Company; and/or
- (b) Any relevant usage, practice or trade custom; and/or
- (c) Such methods the Company considers technically, operationally and/or on financial grounds appropriate.
- (2.2) No other party is entitled to give any instructions particularly on the scope and type of the services or the reports delivered, or on the resulting certificates (the "Reports of Findings"), unless the Company receives prior written instructions to the contrary from the Client. The Client hereby irrevocably authorizes the Company to deliver Reports of Findings to a third party where so instructed by the Client or, at the Company's discretion, where it implicitly follows from circumstances, trade custom, usage or practice.
- (2.3) The Information stated in the Report of Findings is derived from the results of inspection or testing procedures carried out in accordance with the instructions and/or Company's assessment of such results on the basis of any technical standards, trade custom or practice, or other circumstances which should in Company's professional experience be taken into account.
- (2.4) Reports of Findings issued after the testing of samples refer the Company's opinion only on samples under testing and not to the lot from which the samples were drawn.
- (2.5) Client agrees that the Company's sole responsibility is to be present at the time of the third party's intervention and to forward the results, or confirm the occurrence of the intervention, in case Client requests the Company to witness any third party's intervention. Client agrees that the Company will use the test methods for analysis as requested in the request form, and if none is stated in the form, the Company will choose the appropriate test methods for analysis.
- (2.6) The Reports of Findings issued by the Company will reflect the facts as recorded by it at the time of its intervention only and within the limits of the instructions received or, in the absence of such instructions, within the limits of the alternative parameters applied as provided for in Clause 2.1. The Company is under no obligation to refer to, or report upon, any facts or circumstances, which are outside the specific instructions received or alternative parameters applied.
- (2.7) The performance of all or part of the services may be delegated to an agent or subcontractor by the Company. The Client authorizes the Company to disclose all information necessary for such performance to the agent or subcontractor.
- (2.8) Documents reflecting engagements contracted between the Client and third parties or third party documents, e.g. sales contract copies, letters of credit, bills of lading, etc. should be made available to the Company. These are considered to be for information only, and do not extend or restrict the scope of the services or the obligations accepted by the Company.
- (2.9) The Company agrees that, by providing the services to the Client, it neither takes the place of Client or any third party, nor otherwise assumes, abridges, abrogates or undertakes to discharge any duty of the Client to any third party or that of any third party to the Client. Also, it does not release the Client or any third party from any of their obligations.
- (2.10) Depending on the nature of each sample, all samples given to the Company shall be retained for a maximum of 3 months or for such other shorter time period as the nature of the sample permits, and then sent back to Client or otherwise disposed of at the Company's discretion. After that time the Company will not be responsible for the samples. Storage of samples for more than 3 months shall incur a storage fee payable by the Client. If samples are returned to the Client, the Client will be billed a handling and freight fees. Special disposal charges will be billed to the Client if incurred.

3. Client's Obligations

- The Client shall:
- (3.1) ensure that all required supporting documents, information and instructions as submitted are accurate, truthful and complete. These information are to be submitted in a timely not later than 2 working days from the date of which the services are requested by the Client
- (3.2) ensure to give all necessary access for the Company's representatives to the premises where the services are to be performed and to take all necessary steps to eliminate or remedy any obstacles to, or interruptions in the performance of the services;
- (3.3) make available any special equipment and personnel necessary for the performance of the services, if required;
- (3.4) ensure that for the safety and security of working conditions, sites and installations, all necessary measures are taken during the performance of services. In this respect, the Client will not rely on the Company's advice whether required or not;
- (3.5) inform the Company of any known hazards or dangers, actual or potential, associated with any order, samples, testing or any other service rendered by the Company well in advance. Those are, but are not limited to the presence or risk of radiation, environmental pollution or poisonous-toxic or noxious or explosive elements or materials;
- (3.6) fully exercise all its rights and discharge all its liabilities under any relevant sales or other contract with a third party.

4. Fees and Payment

- (4.1) All Fees not agreed on between the Company and Client at the time the order is placed or a contract is concluded shall be determined by the Company's Schedule of Fees (which are subject to change). All applicable taxes shall be paid by Client, as far as mandatory laws do not provide otherwise.
- (4.2) Unless a specific period is established in the invoice, the Client shall pay upon receiving the invoice, but not later than 30 days from the relevant invoice date or within such other period as may be established by the Company in the invoice (the "Due Date").
- (4.3) The Client shall not be entitled to retain or defer due payment of any sums to the Company on account of any dispute, counter claim or set-off against the Company. The Company reserves the right to retain or defer any due payments if any dispute arises with or it raises any counterclaim against the Client. The Company is entitled to set off due payments against payments of the Client.

- (4.4) For the collection of unpaid fees, the Company may decide to bring action in any court with competent jurisdiction. The corresponding collection costs, including at-lawyer's fees and related costs, shall be borne by the Client, as far as the mandatory local law does not provide otherwise.
- (4.5) In case of any unforeseen problems or expenses arise while carrying out the services, the Company informs the Client. In such cases, the Company shall be entitled to charge additional fees to cover extra time and to invoice extra costs necessarily incurred to complete the services.
- (4.6) If the Company is unable to perform all or parts of the services for any cause whatsoever beyond the Company's control, including the failure by Client to comply with any of its obligations provided for in the foregoing Clause 3, the Company shall nevertheless be entitled to payments of:
- (1) The amount of all non-refundable expenses incurred by the Company; and
- (2) A proportion of the agreed fee equal to the proportion of the services actually carried out.

5. Suspension or Termination of Services

- In any case mentioned below, the Company shall be entitled to either suspend or terminate the provision of the services immediately and without any liability:
- (5.1) Failure by the Client to comply with any of its obligations under these General Terms and Conditions and such failure is not remedied within 10 days after a notice of such failure has been delivered to the Client; or
- (5.2) Any suspension of payment, arrangement with creditors, bankruptcy, insolvency, receivership or cessation of business by Client.

6. Liability and Indemnification

- (6.1) Limitation of Liability:
- (1) Clients seeking a guarantee against loss or damage should obtain appropriate insurance. The Company is neither an insurer nor a guarantor and disclaims all liability in such capacity.
- (2) Reports of Findings are issued on the basis of the information, documents and/or samples provided by, or on behalf of the Client and solely for the benefit of the Client who is obliged to act on the basis of such Reports of Findings. Neither the Company nor any of its staff, agents or subcontractors shall be liable to the Client nor to any third party for any actions taken or not taken on the basis of such Reports of Findings, or for any incorrect results arising from unclear, erroneous, incomplete, misleading or false information provided to the Company.
- (3) For any delayed, total or partial non-performance of the services arising directly or indirectly from any event beyond the Company's control, including failure by Client to comply with any of its obligations hereunder, the Company shall not be liable.
- (4) The liability of the Company in respect of any claim for loss, damage or expense of any nature and howsoever arising shall in no circumstances exceed a total aggregate sum equal to 10 times the amount of the fee paid in respect of the specific service which gives rise to such claim, and shall in any case not exceed the equivalent of 25,000 EUR in CNY.
- (5) For any indirect or consequential loss (including loss of profits), the Company shall not have any liabilities.
- (6) In case of any claim, the Client must give written notice to the Company within 30 days of discovery of the facts with all necessary documents to justify such claim. In any case, the Company shall be discharged from all liability for all claims for loss, damage or expense unless a lawsuit is brought within two years from:
- (i) the performance date of the Company for its services which refers to the claim; or
- (ii) the date when the service should have been completed in the event of any alleged non-performance.
- (6.2) Indemnification: Against all claims (actual or threatened) by any third party for loss, damage or expenses of whatsoever nature including all legal expenses and related costs and howsoever arising relating to the performance, purported performance or non-performance of any services, the Client shall guarantee, hold harmless and indemnify the Company and its officers, employees, agents or subcontractors.

7. Obligation of Confidentiality, Copyright, Data Privacy Protection

- (7.1) The Company shall be authorized to make file copies of written documents, which have been made available to it for review and which are important for processing the order.
- (7.2) Insofar as Reports of Findings are prepared in the course of processing the order and which are subject to the protection of copyright, then the Company shall grant the Client a simple, non-transferable right to use, insofar as this is necessary and in accordance with the contractually presupposed purpose. Other rights shall not be transferred; in particular, the customer shall not be entitled to modify and/or edit audit reports or to make use of such outside of his business premises.
- (7.3) The Company and its staff which may be called in shall not disclose or use trade and business matters about which they have gained knowledge during the performance of their work without proper authorization. Or unless instructed by a court or authorized body (e.g. regulatory authority, accreditation body or certification scheme owner) or otherwise legally required.

8. Miscellaneous

- (8.1) The validity, legality and enforceability of the remaining provisions shall not in any way be affected or impaired, even if any one or more provisions of these General Conditions are found to be illegal or unenforceable in any respect.
- (8.2) Client shall not directly or indirectly entice, encourage or make any offer to Company's employees to leave their employment with the Company, during the course of providing the services and for a period of one year thereafter.
- (8.3) Use of the Company's corporate name or registered marks for advertising purposes is not permitted without the Company's prior written authorization.

9. Governing Law, Jurisdiction and Dispute Settlement

- (9.1) Unless specifically agreed otherwise, all disputes arising out of or in connection with contractual relationship(s) hereunder shall be governed by the applicable laws and regulations of the People's Republic of China.
- (9.2) Place of performance for any obligation arising out of this contract shall be Shanghai, the Place of the TÜV SÜD Certification and Testing (China) Co.,Ltd. Shanghai Branch, unless otherwise expressly agreed by the parties.

10. Languages

In the event of any discrepancy between the English and the Chinese version of these General Terms and Conditions, the English version shall prevail.



Technical Report No. 68.402.18.1339.01
Dated 2018-11-05

Client: CNTKOREA.

Address: 28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do, REPUBLIC OF KOREA

Attn.: Tae-Ho, Kim

Sample Description: Food container

Model No.: CUITISAN FLORA

Sample Received Date: 2018-10-23

Test Period: From 2018-10-23 to 2018-10-31

Location of Testing: TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch

Purpose of examination: As specified by client, to test as regulated by the German Food & Feed Acts LFGB (§ 30 & 31) and Regulation (EC) No.1935/2004

Test Result: Refer to following page(s)

Remark: The result relates only to the items tested.

TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch
TÜV SÜD Group

Prepared by:

Ken Li

Ken Li
Project Handler



Reviewed by:

Scarlett

Scarlett Liang
Designated Reviewer

This technical report may only be quoted in full. Any use for advertising purposes must be granted in writing. This report is the result of a single examination of the object in question and is not generally applicable evaluation of the quality of other products in regular production.



TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch
TÜV SÜD Group
Building 12&13, Zhiheng Wisdomland Business Park,
Nantou Checkpoint road 2,
Shenzhen 518052, P. R. China

Tel.: (86) 755 88286998
Fax: (86) 755 88285299

SUMMARY OF TEST RESULTS

No.	Test Requested	Conclusion	Remarks
1.	For material: Metal and Metal alloy – Specific Migration of 21 Heavy Metals according to European Directorate for the Quality of Medicines & Healthcare Technical guide PA/PH/EMB (13) 9 and Resolution CM/Res(2013)9	PASS	
2.	For material: Plastics or coating – Overall migration test for compliance with regulation (EU) 10/2011 and it's amendment (EU) 2016/1416	PASS	
3.	For material: Plastics or coating – Specific Migration of Heavy Metals (Ba, Co, Cu, Fe, Li, Mn, Zn, Al, Ni) for compliance with regulation (EU) 10/2011 and it's amendments regulation (EU) 2016/1416, (EU) 2017/752	PASS	
4.	For material: Plastics or coating – Specific Migration of Primary Aromatic Amine for compliance with regulation (EU) 10/2011.	PASS	
5.	For material: Silicone – Extractable components	PASS	
6.	For material: Silicone / Rubber / Plastic – Remaining Peroxide	PASS	
7.	For material: Silicone / Rubber – Volatile Organic Matters	PASS	
8.	For material: Silicone – Total Platinum content	PASS	
9.	For material: Polypropylene (PP) – Total Chromium, Vanadium, Zirconium and Hafnium content	PASS	
10.	Sensory test – With reference to DIN 10955	PASS	

1. TESTED SUBJECT DESCRIPTION

Sample Number	Item Name	Tested Material Description	Photo
001	SUS	Silvery metal	
002	PP	Gray transparent plastic	
003	Silicone	Red silicone	

2. TEST RESULT

2.1. SPECIFIC MIGRATION OF HEAVY METAL CONTENT TEST

Test method: The sample(s) were extracted with food simulant , followed by analysis using Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) and Inductively Coupled Plasma Mass Spectrometry(ICP-MS).

Testing condition and simulant: 0.5% citric acid at 100 °C for 2 hour(s).

No.	Test Item		Result [mg/kg] (3 rd migration)	Limit for 3 rd migration [mg/kg]
			Sample 001	
1.	Barium	(Ba)	<0.1	1.2
2.	Copper	(Cu)	<0.1	4
3.	Iron	(Fe)	<0.1	40
4.	Tin	(Sn)	<0.5	100
5.	Chromium	(Cr)	<0.05	0.250
6.	Manganese	(Mn)	<0.1	1.8
7.	Zinc	(Zn)	< 0.1	5
8.	Aluminum	(Al)	<0.1	5
9.	Lithium	(Li)	<0.005	0.048
10.	Beryllium	(Be)	<0.002	0.01
11.	Vanadium	(V)	< 0.002	0.01
12.	Nickel	(Ni)	<0.05	0.14
13.	Cobalt	(Co)	<0.002	0.02
14.	Arsenic	(As)	<0.0004	0.002
15.	Molybdenum	(Mo)	<0.002	0.12
16.	Silver	(Ag)	<0.002	0.08
17.	Cadmium	(Cd)	<0.0004	0.005
18.	Antimony	(Sb)	<0.005	0.04
19.	Mercury	(Hg)	< 0.0005	0.003
20.	Thallium	(Tl)	< 0.0001	0.0001
21.	Lead	(Pb)	< 0.01	0.010

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than

Technical Report No. 68.402.18.1339.01
Dated 2018-11-05

(Continued)

Testing condition and simulant: 0.5% citric acid at 100 °C for 2 hour(s).

No.	Test Item		Result [mg/kg] (1 st + 2 nd Migration)	Limit for 1 st +2 nd migration [mg/kg]
			Sample 001	
1.	Barium	(Ba)	<0.2	8.4
2.	Copper	(Cu)	<0.2	28
3.	Iron	(Fe)	<0.2	280
4.	Tin	(Sn)	<1.0	700
5.	Chromium	(Cr)	<0.1	1.75
6.	Manganese	(Mn)	<0.2	12.6
7.	Zinc	(Zn)	< 0.2	35
8.	Aluminum	(Al)	<0.2	35
9.	Lithium	(Li)	<0.01	0.336
10.	Beryllium	(Be)	< 0.004	0.07
11.	Vanadium	(V)	< 0.004	0.07
12.	Nickel	(Ni)	<0.1	0.98
13.	Cobalt	(Co)	<0.004	0.14
14.	Arsenic	(As)	<0.0008	0.014
15.	Molybdenum	(Mo)	<0.004	0.84
16.	Silver	(Ag)	<0.004	0.56
17.	Cadmium	(Cd)	<0.0008	0.035
18.	Antimony	(Sb)	<0.01	0.28
19.	Mercury	(Hg)	< 0.001	0.021
20.	Thallium	(Tl)	< 0.0002	0.0007
21.	Lead	(Pb)	< 0.02	0.07

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than

2.2. OVERALL MIGRATION TEST FOR PLASTIC

Test method: As specified in Regulation (EU) No. 10/2011; with reference to EN 1186:part 1, part 2, part 3, part 8, part 9 & part 14 :2002.

Simulant Used	Test Condition	Result [mg/dm ²]	Maximum Permissible Limit [mg/dm ²]
		Sample 002	
3% Acetic Acid	100 °C for 2 hours	< 3.0	10
10% Ethanol	100 °C for 2 hours	< 3.0	10
Rectified Olive Oil	100 °C for 2 hours	< 3.0	10

Note:

- “°C” denotes degree Celsius
- “mg/dm²” denotes milligram per square decimeter
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

2.3. SPECIFIC MIGRATION OF HEAVY METALS (Ba, Co, Cu, Fe, Li, Mn, Zn, Al, Ni) TEST

Test method: As specified in Regulation (EU) No. 10/2011, the sample(s) were migrated with food simulant, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Barium (Ba)	<0.10	1
Cobalt (Co)	<0.05	0.05
Copper (Cu)	<0.50	5
Iron (Fe)	<1.00	48
Lithium (Li)	<0.10	0.6
Manganese (Mn)	<0.05	0.6
Zinc (Zn)	<1.00	5
Aluminium (Al)	<0.05	1
Nickel (Ni)	<0.02	0.02

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011 and it’s amendments regulation (EU) 2016/1416, (EU) 2017/752.

2.4. SPECIFIC MIGRATION OF PRIMARY AROMATIC AMINE TEST

Test method: With reference to EN 1186-1: 2002, followed by Kunststoffe im Lebensmittelverkehr, Book 2, Teil B II, XXI. [Detection limit: 0.01 mg/kg]

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Migration of Primary Aromatic Amine	< 0.01	Not Detected (< 0.01 mg/kg)

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

2.5. EXTRACTABLE COMPONENTS TEST

Test method: With reference to Kunststoffe im Lebensmittelverkehr, Book 2, Teil B II, XV.

Simulant Used	Test Condition	Result [%]	Maximum Permissible Limit [%]
		Sample 003	
Distilled water	Reflux for 5 hours	< 0.10	0.5
3% Acetic Acid	Reflux for 5 hours	< 0.10	0.5
10% Ethanol	Reflux for 5 hours	< 0.10	0.5

Note :

- “%” denotes percentage by weight
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part XV “Silicone”

2.6. REMAINING PEROXIDE TEST

Test method : With reference to 58th Communication on the testing of plastics, Bundesgesundheitsbl. 40 (1997) 412.

Test Item	Result	Maximum Permissible Limit
	Sample 003	
Remaining Peroxide	Absent	Absent

Note:

- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV and Part VI.

2.7. VOLATILE ORGANIC MATTER TEST

Test Method: With reference to 61st Communication on testing of plastics in Bundesgesundheitsbl 46 (2003) 362.

Test Item	Test Condition	Result [%]	Maximum Permissible Limit [%]
		Sample 003	
Volatile Organic Matter	105 °C for 4 hours	< 0.10	0.5

Note:

- “°C” denotes degree Celsius
- “%” denotes percentage by weight
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV “Silicones”

2.8. TOTAL PLATINUM CONTENT TEST

Test method: Microwave digestion, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 003	
Total Platinum (Pt)	< 20.0	50 (other than coating paper, plastic film)

Note:

- “mg/kg” denotes milligram per kilogram
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV “Silicone”

2.9. TOTAL CHROMIUM, VANADIUM, ZIRCONIUM AND HAFNIUM CONTENT TEST

Test method: Microwave digestion, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Chromium (Cr)	< 10	10
Vanadium (V)	< 15	20
Zirconium (Zr)	< 15	100
Hafnium (Hf)	< 15	100

Note:

- “mg/kg” denotes miligram per kilogram
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part VII “Polypropylene”.

2.10. SENSORY TEST

Test method: With reference to DIN 10955: 2004. The submitted sample was treated with food stimulant. After this treatment, treated water was examined by panels with regard to any divergence in smell and taste.

Testing condition and simulant: Distilled water at 100 °C for 2 hour(s).

Test Item	Grading Result			Recommended Level
	Sample 001	Sample 002	Sample 003	
Transfer of Smell	1	1	1	< 2.5
Transfer of Taste	1	1	1	< 2.5

Note:

- “<” denotes less than
- Explanation for grading are listed as below:
 Grading 0: No perceptible taste/smell deviation
 Grading 1: Just perceptible taste/smell deviation
 Grading 2: Weak taste/smell deviation
 Grading 3: Clear taste/smell deviation
 Grading 4: Strong taste/smell deviation

Technical Report

Technical Report No.: CPSE03357418

Date: 2018-11-13

Client: CNTKOREA
28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do,
REPUBLIC OF KOREA

Manufacturing place: Same as applicant

Product: Food container

Test subject: Type: CUITISAN FLORA

Purpose of examination: Inspection according to observation of the protection aims of the customer's requirements of test method for the resistance to microwave heating of food container.

Test result: The test result show that the presented product is in compliance with the customer's requirements of the resistance to microwave heating.

Refer to the following page(s)

Remark: The test result only to the items tested.
The test results relate to the behaviour of the test specimens of a product under the particular conditions of the test; they are not intended to be the sole criterion for assessing the test of the product in use.

This technical report may only be quoted in full. Any use for advertising purposes must be granted in writing. This report is the result of a single examination of the object in question and is not generally applicable evaluation of the quality of other products in regular production.

Report No.: CPSE03357418
Rev.: 0
Date: 2018-11-13


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TÜV SÜD Korea Ltd.
29F, Two IFC, 10 Gukjegeumyung-ro,
Yeongdeungpo-gu, Seoul, 07326,
Korea

Technical Report

1. Description of the test subject

1.1 Function

Model(s)	SAMPLE NUMBER	PHOTO
CUITISAN FLORA	001	

1.2 Consideration of the foreseeable use

- Not applicable
- Covered through the applied standard
- Covered by the following comment
- Covered by attached risk analysis

1.3 Technical Data

N.A.

Technical Report

2. Order

2.1 Date of Purchase Order, Customer's Reference

2018-10-01

2.2 Receipt of Test Sample, Condition, Location

TÜV SÜD Korea Testing Laboratory
#315 and 316, MARIO Tower, 222-12, Guro-Dong, Guro-Gu, Seoul
152-050, REPUBLIC OF KOREA

2.3 Date of Testing 2018-11-06 to 2018-11-07

2.4 Location of Testing TÜV SÜD Korea Testing Laboratory
#315 and 316, MARIO Tower, 222-12, Guro-Dong,
Guro-Gu, Seoul 152-050, REPUBLIC OF KOREA

2.5 Points of Non-Compliance or Exceptions of the Test Procedure

- None

Technical Report

3. Test Results

On behalf of the company CNTKOREA, TUV SUD Korea. Should do test method for the resistance to microwave heating of food container.

- 3.1 Test condition** :
- Sample size:
 - W x D x H = 175 mm x 122 mm x 46 mm
 - Thickness: 0.37 mm
 - The amount of water: 300mL
 - Temperature of water before test: 19.6 °C
 - Microwave spec.:
 - Model: MW25B
 - Rated voltage: 220 V ~
 - Rated frequency: 60 Hz
 - Rated power consumption: 2450 MHz
 - Rated high frequency output: 1000 W

3.2 Result

Number of tests	Visual confirmation				
	1	2	3	4	5
Cracking	No Change	No Change	No Change	No Change	No Change
Crazing	No Change	No Change	No Change	No Change	No Change
Scaling	No Change	No Change	No Change	No Change	No Change
Colour	No Change	No Change	No Change	No Change	No Change
Note:	This test repeated 5 times (a) "N.A." Not applicable (b) No Change The sample is not changed by the test (c) Test time in microwave: 10 minutes				

Technical Report

4. Remarks to factory

N.A.

5. Documentation

Test Report: CPSE03357418

6. Summary

On behalf of the company CNTKOREA, TÜV SÜD Korea Ltd. Should do test, whether the specimen described in item clause 1.1 of this Technical report, meet the requirements of the mentioned test specification

Additional notes for this specimen (CUITISAN FLORA).

- 1) After 5 times the microwave test of specimen by 1,000 W, 10 minutes at the microwave oven. The specimen (CUITISAN FLORA) was not any damaged.
- 2) The temperature of the water has risen from 19.6 °C to 91.0 °C after the test.
- 3) The test was conducted with the microwave oven (Model name: MW25B, Manufacturer: LG Electronics Tianjin Appliances Co., Ltd.) specified by client.

TÜV SÜD Korea Ltd.

Tested by:



Woo-Joo Han

Printed name & signature

Approved by:







Todd Kim

Printed name & signature

Technical Report

Annex A1: photo documentation

A1-1 Photos of samples

CUITISAN FLORA			
Sample No.	-	Before	After
001	Top view		
	Bottom view		



Technical Report

Attachment 1: Equipment List

Equipment	ID No.	Model	Brand/Manufacturer	Calibration due date	Remark
Graduated Cylinder	49000333	500mL	OMG	2021-04-07	
Stop watch	511Q01	HS-3	CASIO	2020-01-16	
Temperature/Humidity recorder	40314028	175H1	testo	2019-01-16	
Microwave	N.A	MW25B	LG Electronics Tianjin Appliances Co., Ltd.	N.A.	Use of equipment specified by the client

Technical Report

Attachment 2: Test photo



[Testing preparations]



[Inner of Microwave]

Technical Report



[Testing]



Technical Report No. 68.402.18.1339.01
Dated 2018-11-05

Client: CNTKOREA.

Address: 28, Gahyeon-ro, Tongjin-eup, Gimpo-si, Gyeonggi-do, REPUBLIC OF KOREA

Attn.: Tae-Ho, Kim

Sample Description: Food container

Model No.: CUITISAN FLORA

Sample Received Date: 2018-10-23

Test Period: From 2018-10-23 to 2018-10-31

Location of Testing: TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch

Purpose of examination: As specified by client, to test as regulated by the German Food & Feed Acts LFGB (§ 30 & 31) and Regulation (EC) No.1935/2004

Test Result: Refer to following page(s)

Remark: The result relates only to the items tested.

TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch
TÜV SÜD Group

Prepared by:

Ken Li
Project Handler



Reviewed by:

Scarlett Liang
Designated Reviewer

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TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch
TÜV SÜD Group
Building 12&13, Zhiheng Wisdomland Business Park,
Nantou Checkpoint road 2,
Shenzhen 518052, P. R. China

Tel.: (86) 755 88286998
Fax: (86) 755 88285299

SUMMARY OF TEST RESULTS

No.	Test Requested	Conclusion	Remarks
1.	For material: Metal and Metal alloy – Specific Migration of 21 Heavy Metals according to European Directorate for the Quality of Medicines & Healthcare Technical guide PA/PH/EMB (13) 9 and Resolution CM/Res(2013)9	PASS	
2.	For material: Plastics or coating – Overall migration test for compliance with regulation (EU) 10/2011 and it's amendment (EU) 2016/1416	PASS	
3.	For material: Plastics or coating – Specific Migration of Heavy Metals (Ba, Co, Cu, Fe, Li, Mn, Zn, Al, Ni) for compliance with regulation (EU) 10/2011 and it's amendments regulation (EU) 2016/1416, (EU) 2017/752	PASS	
4.	For material: Plastics or coating – Specific Migration of Primary Aromatic Amine for compliance with regulation (EU) 10/2011.	PASS	
5.	For material: Silicone – Extractable components	PASS	
6.	For material: Silicone / Rubber / Plastic – Remaining Peroxide	PASS	
7.	For material: Silicone / Rubber – Volatile Organic Matters	PASS	
8.	For material: Silicone – Total Platinum content	PASS	
9.	For material: Polypropylene (PP) – Total Chromium, Vanadium, Zirconium and Hafnium content	PASS	
10.	Sensory test – With reference to DIN 10955	PASS	

1. TESTED SUBJECT DESCRIPTION

Sample Number	Item Name	Tested Material Description	Photo
001	SUS	Silvery metal	
002	PP	Gray transparent plastic	
003	Silicone	Red silicone	

2. TEST RESULT

2.1. SPECIFIC MIGRATION OF HEAVY METAL CONTENT TEST

Test method: The sample(s) were extracted with food simulant , followed by analysis using Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) and Inductively Coupled Plasma Mass Spectrometry(ICP-MS).

Testing condition and simulant: 0.5% citric acid at 100 °C for 2 hour(s).

No.	Test Item		Result [mg/kg] (3 rd migration)	Limit for 3 rd migration [mg/kg]
			Sample 001	
1.	Barium	(Ba)	<0.1	1.2
2.	Copper	(Cu)	<0.1	4
3.	Iron	(Fe)	<0.1	40
4.	Tin	(Sn)	<0.5	100
5.	Chromium	(Cr)	<0.05	0.250
6.	Manganese	(Mn)	<0.1	1.8
7.	Zinc	(Zn)	< 0.1	5
8.	Aluminum	(Al)	<0.1	5
9.	Lithium	(Li)	<0.005	0.048
10.	Beryllium	(Be)	<0.002	0.01
11.	Vanadium	(V)	< 0.002	0.01
12.	Nickel	(Ni)	<0.05	0.14
13.	Cobalt	(Co)	<0.002	0.02
14.	Arsenic	(As)	<0.0004	0.002
15.	Molybdenum	(Mo)	<0.002	0.12
16.	Silver	(Ag)	<0.002	0.08
17.	Cadmium	(Cd)	<0.0004	0.005
18.	Antimony	(Sb)	<0.005	0.04
19.	Mercury	(Hg)	< 0.0005	0.003
20.	Thallium	(Tl)	< 0.0001	0.0001
21.	Lead	(Pb)	< 0.01	0.010

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than

Technical Report No. 68.402.18.1339.01
Dated 2018-11-05

(Continued)

Testing condition and simulant: 0.5% citric acid at 100 °C for 2 hour(s).

No.	Test Item		Result [mg/kg] (1 st + 2 nd Migration)	Limit for 1 st +2 nd migration [mg/kg]
			Sample 001	
1.	Barium	(Ba)	<0.2	8.4
2.	Copper	(Cu)	<0.2	28
3.	Iron	(Fe)	<0.2	280
4.	Tin	(Sn)	<1.0	700
5.	Chromium	(Cr)	<0.1	1.75
6.	Manganese	(Mn)	<0.2	12.6
7.	Zinc	(Zn)	< 0.2	35
8.	Aluminum	(Al)	<0.2	35
9.	Lithium	(Li)	<0.01	0.336
10.	Beryllium	(Be)	< 0.004	0.07
11.	Vanadium	(V)	< 0.004	0.07
12.	Nickel	(Ni)	<0.1	0.98
13.	Cobalt	(Co)	<0.004	0.14
14.	Arsenic	(As)	<0.0008	0.014
15.	Molybdenum	(Mo)	<0.004	0.84
16.	Silver	(Ag)	<0.004	0.56
17.	Cadmium	(Cd)	<0.0008	0.035
18.	Antimony	(Sb)	<0.01	0.28
19.	Mercury	(Hg)	< 0.001	0.021
20.	Thallium	(Tl)	< 0.0002	0.0007
21.	Lead	(Pb)	< 0.02	0.07

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than

2.2. OVERALL MIGRATION TEST FOR PLASTIC

Test method: As specified in Regulation (EU) No. 10/2011; with reference to EN 1186:part 1, part 2, part 3, part 8, part 9 & part 14 :2002.

Simulant Used	Test Condition	Result [mg/dm ²]	Maximum Permissible Limit [mg/dm ²]
		Sample 002	
3% Acetic Acid	100 °C for 2 hours	< 3.0	10
10% Ethanol	100 °C for 2 hours	< 3.0	10
Rectified Olive Oil	100 °C for 2 hours	< 3.0	10

Note:

- “°C” denotes degree Celsius
- “mg/dm²” denotes milligram per square decimeter
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

2.3. SPECIFIC MIGRATION OF HEAVY METALS (Ba, Co, Cu, Fe, Li, Mn, Zn, Al, Ni) TEST

Test method: As specified in Regulation (EU) No. 10/2011, the sample(s) were migrated with food simulant, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Barium (Ba)	<0.10	1
Cobalt (Co)	<0.05	0.05
Copper (Cu)	<0.50	5
Iron (Fe)	<1.00	48
Lithium (Li)	<0.10	0.6
Manganese (Mn)	<0.05	0.6
Zinc (Zn)	<1.00	5
Aluminium (Al)	<0.05	1
Nickel (Ni)	<0.02	0.02

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011 and its amendments regulation (EU) 2016/1416, (EU) 2017/752.

2.4. SPECIFIC MIGRATION OF PRIMARY AROMATIC AMINE TEST

Test method: With reference to EN 1186-1: 2002, followed by Kunststoffe im Lebensmittelverkehr, Book 2, Teil B II, XXI. [Detection limit: 0.01 mg/kg]

Testing condition and simulant: 3% acetic acid at 100 °C for 2 hour(s).

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Migration of Primary Aromatic Amine	< 0.01	Not Detected (< 0.01 mg/kg)

Note:

- “°C” denotes degree Celsius
- “mg/kg” denotes milligram per kilogram foodstuff
- “<” denotes less than
- The specification was quoted from regulation (EU) 10/2011.

2.5. EXTRACTABLE COMPONENTS TEST

Test method: With reference to Kunststoffe im Lebensmittelverkehr, Book 2, Teil B II, XV.

Simulant Used	Test Condition	Result [%]	Maximum Permissible Limit [%]
		Sample 003	
Distilled water	Reflux for 5 hours	< 0.10	0.5
3% Acetic Acid	Reflux for 5 hours	< 0.10	0.5
10% Ethanol	Reflux for 5 hours	< 0.10	0.5

Note :

- “%” denotes percentage by weight
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part XV “Silicone”

2.6. REMAINING PEROXIDE TEST

Test method : With reference to 58th Communication on the testing of plastics, Bundesgesundheitsbl. 40 (1997) 412.

Test Item	Result	Maximum Permissible Limit
	Sample 003	
Remaining Peroxide	Absent	Absent

Note:

- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV and Part VI.

2.7. VOLATILE ORGANIC MATTER TEST

Test Method: With reference to 61st Communication on testing of plastics in Bundesgesundheitsbl 46 (2003) 362.

Test Item	Test Condition	Result [%]	Maximum Permissible Limit [%]
		Sample 003	
Volatile Organic Matter	105 °C for 4 hours	< 0.10	0.5

Note:

- “°C” denotes degree Celsius
- “%” denotes percentage by weight
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV “Silicones”

2.8. TOTAL PLATINUM CONTENT TEST

Test method: Microwave digestion, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 003	
Total Platinum (Pt)	< 20.0	50 (other than coating paper, plastic film)

Note:

- “mg/kg” denotes milligram per kilogram
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr Part XV “Silicone”

2.9. TOTAL CHROMIUM, VANADIUM, ZIRCONIUM AND HAFNIUM CONTENT TEST

Test method: Microwave digestion, followed by Inductively Coupled Plasma Optical Emission Spectrometry (ICP-OES) analysis.

Test Item	Result [mg/kg]	Maximum Permissible Limit [mg/kg]
	Sample 002	
Chromium (Cr)	< 10	10
Vanadium (V)	< 15	20
Zirconium (Zr)	< 15	100
Hafnium (Hf)	< 15	100

Note:

- “mg/kg” denotes miligram per kilogram
- “<” denotes less than
- The specification was quoted from Recommendation of the BfR “Kunststoffe im Lebensmittelverkehr” Part VII “Polypropylene”.

2.10. SENSORY TEST

Test method: With reference to DIN 10955: 2004. The submitted sample was treated with food stimulant. After this treatment, treated water was examined by panels with regard to any divergence in smell and taste.

Testing condition and simulant: Distilled water at 100 °C for 2 hour(s).

Test Item	Grading Result			Recommended Level
	Sample 001	Sample 002	Sample 003	
Transfer of Smell	1	1	1	< 2.5
Transfer of Taste	1	1	1	< 2.5

Note:

- “<” denotes less than
- Explanation for grading are listed as below:
 Grading 0: No perceptible taste/smell deviation
 Grading 1: Just perceptible taste/smell deviation
 Grading 2: Weak taste/smell deviation
 Grading 3: Clear taste/smell deviation
 Grading 4: Strong taste/smell deviation
