

Test report n°: **17LA17829** of **14/11/2017**

Dear
Parx Plastics Europe BV
Westblaak 189
3012KJ Rotterdam ()

Sample Information

Description: **PP0015/M16091902/PARX0.75**

Test subject: **Polymers**

Registration date: **26/10/2017** Registration hour: **12.07**

Date of arrival: **26/10/2017** Hour of arrival: **12.07**

Notes on receipt: **Suitable**

Date analysis commenced: **26/10/2017** Date analysis completed: **13/11/2017**



Sampling data

Sampling by: **Client**

Location: **Not communicated**

Sampling point: **Not communicated**

Transport: **Client**

The analytical results are exclusively referred to the sample.

Representation of a Test Report signed electronically in accordance with current legislation.

The test report can not be reproduced in part without the written permission of the laboratory.

Laboratory management system certified UNI EN ISO 9001: 2008 by CSQA with the No. 14270. Inclusion in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registered laboratory for the analysis of food contact materials intended for export to Japan.

follows Test report n°: **17LA17829** of **14/11/2017**

Parameter - Note <i>Method - Note</i>	U.M.	Result Note	Limits	LoQ
Overall migration into aqueous food simulant by total immersion UNI EN 1186-1:2003 + UNI EN 1186-3:2003				
Simulant used		B - Acetic Acid at 3% (w/v)		
Temperature of the test	°C	40		
Duration of contact		10 days		
Global migration of the sample 1 in the simulant solvent	mg/dm ³	4,8		1
Global migration of the sample 2 in the simulant solvent	mg/dm ³	2,4		1
Global migration of the sample 3 in the simulant solvent	mg/dm ³	3,3		1
Average Global migration in the simulant solvent	mg/dm ³	3,5	10	1
*Zinc (as Zn) - Specific Migration (le)EPA 6010D:2014	mg/kg	< 0,5	5	0,5

LEGEND: **U.M.** = Unit of measurement; **(Sup)** = upper limit; **(Inf)** = Lower Limit ;; **x ÷ y** = acceptable range; **LoQ** = limit of quantification, the threshold value below which you choose not to bring any numerical result for the parameter in question; this limit is provided directly by the method, or is chosen on the basis of the experimental detection limits (LoQ or LoD) so as not to be changed over time or according to the chemical-physical or microbiological single sample; **LOD** = limit of detection; **NQ** = unquantifiable, indicates a value less than LoQ

"<x" or ">x" respectively indicate a value lower or higher than the measuring range of the test

UNLESS OTHERWISE SPECIFIED: Quantitative microbiological tests are performed on single replica and two consecutive dilutions in accordance with UNI EN ISO 7218: 2013 (with the exception of the analysis of water and MPN); the results of this test report are not correct for recovery factors (R) as the values of recovery are in the tolerance specified in the test method; summations are calculated using the criterion of the lower bound (LB)

The results marked in red indicate a exceeding the defined limits.

(le) parameters marked with "le" are performed in subcontracting.

(*): Test not accredited by ACCREDIA

Limits: Restrizioni su materiali ed oggetti definiti nell'Allegato II del Reg.10/2011/UE e Reg. 752/2017/UE -

Opinions and Interpretations - Not subject to accreditation ACCREDIA:

Based on results obtained in the above test conditions, the sample is **SUITABLE** to come into contact with food substances based on the liquid simulants used; this does not consider the verification of compositional formulation.

Legislative References: Reg. EU/10/2011 dated 14/01/2011 and subsequent amendments.

Technical Director

Dr. Giovanni Mitaritonna
Chemist

Ordine Interprov. Chimici del Veneto - Padova n° 910 SEZ. A

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