

TEST REPORT

N° **2016TM0133**

DATE OF RECEPTION	29/03/2016	APPLICANT: S.T. CORPORATION 4-6, 2-chome, Shimo-ochiai, Shinjuku-ku JP-1010024 TOKIO Att. MR. MIKIO TSUJI
DATE TEST	Starting: 11/04/2016 Ending: 04/05/2016	

DESCRIPTION AND IDENTIFICATION OF SAMPLES

SAMPLES REFERENCED:

- "NBR UNLINED GLOVES G-340 GREEN".
- "NBR UNLINED GLOVES G-360 WHITE".

TESTS CARRIED OUT

- DETERMINATION OF THE OVERALL MIGRATION IN ACETIC ACID 3 % (w/v)
- DETERMINATION OF THE OVERALL MIGRATION IN ETHANOL 50 % (v/v)
- DETERMINATION OF THE OVERALL MIGRATION IN VEGETAL OIL*
- DETERMINATION OF PRIMARY AROMATIC AMINES IN ACETIC ACID 3 % (w/v)*
- DETERMINATION OF SPECIFIC MIGRATION OF METALS*
- DETERMINATION OF SPECIFIC MIGRATION OF FORMALDEHYDE*
- DETERMINATION OF SPECIFIC MIGRATION OF ACRYLONITRILE MONOMER*
- DETERMINATION OF SPECIFIC MIGRATION OF ZINC DIBUTYLDITHIOCARBAMATE (CAS 136-23-2)*
- DETERMINATION OF REALEASE OF N-NITROSAMINES*
- DETERMINATION OF COLOUR FASTNESS*
- DETERMINATION OF ZINC AND LEAD CONTENT*
- DETERMINATION OF THE TRANSFER OF ANTIMICROBIAL CONSTITUENTS*

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ATTACHED

SAMPLE(S)

SEALED

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OF

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DESCRIPTION OF SAMPLES



Reference: NBR UNLINED GLOVES G-360 WHITE

Lot n°: ---

Description according to the customer:

Samples are white reusable unlined gloves. The outer layer is nitrile rubber and inner face is polyurethane.

S.T Corporation provides two samples; Model G-340 and Model G-360, according with customer, both models have the same chemical formulation except for a color change. Model G-340 is green color and the G-360 is white color.

Remarks:

According to customer samples are taken at random from a production batch.

Overall and specific migration tests were performed on the outside face of the glove because it is the area intended for contact with food in normal use.

The test conditions are agreed with the client: 2 hours at 40°C, following the recommendations of the European Commission EUR 23814 EN 2009 'Guidelines for articles on testing conditions in contact with foodstuffs' as severe the foreseeable conditions of use.



DESCRIPTION OF SAMPLES



Reference: NBR UNLINED GLOVES G-340 GREEN

Lot n°: ---

Description according to the customer:

Samples are light green reusable unlined gloves. The outer layer is nitrile rubber and inner face is polyurethane.

S.T Corporation provides two samples; Model G-340 and Model G-360, according with customer, both models have the same chemical formulation except for a color change. Model G-340 is green color and the G-360 is white color.

Remarks:

According to customer samples are taken at random from a production batch.

Overall and specific migration tests were performed on the outside face of the glove because it is the area intended for contact with food in normal use.

The test conditions are agreed with the client: 2 hours at 40°C, following the recommendations of the European Commission EUR 23814 EN 2009 'Guidelines for articles on testing conditions in contact with foodstuffs' as severe the foreseeable conditions of use.



RESULTS

DETERMINATION OF THE OVERALL MIGRATION IN ACETIC ACID 3 % (w/v)

Standard: UNE-EN 1186-9:2002

Date: 28.04.16 – 29.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Acetic acid 3 % (w/v)

Number of samples tested: 3

3rd Migration Results:

Sample reference	Individual values of Overall Migration (mg/dm ²)	Average value Overall Migration ⁽¹⁾ (mg/dm ²)
NBR UNLINED GLOVES G-340 GREEN	5,9	5,5 ± 0,6
	5,5	
	5,2	

Remarks:

- Article intended for repeat use. The compliance of the material is checked on the basis of the level of the migration found in the third test.

- ⁽¹⁾ Average value (n = 3) ± U (extended uncertainty)

- Limit of Detection (LOD) = 1 mg/dm²

- Maximum overall migration limit according to Regulation (EU) n° 10/2011 of the Commission of 14 January 2011: 60 ± 6 mg/Kg or 10 ± 1 mg/dm².



RESULTS

DETERMINATION OF THE OVERALL MIGRATION IN ETHANOL 50 % (v/v)

Standard: UNE-EN 1186-9:2002

Date: 28.04.16 – 29.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Ethanol 50 % (v/v)

Number of samples tested: 3

3rd Migration Results:

Sample reference	Individual values of Overall Migration (mg/dm ²)	Average value Overall Migration ⁽¹⁾ (mg/dm ²)
NBR UNLINED GLOVES G-340 GREEN	1,2	1,2 ± 0,1
	1,2	
	1,1	

Remarks:

- Article intended for repeat use. The compliance of the material is checked on the basis of the level of the migration found in the third test.

- ⁽¹⁾ Average value (n = 3) ± U (extended uncertainty)

- Limit of Detection (LOD) = 1 mg/dm²

- Maximum overall migration limit according to Regulation (EU) n° 10/2011 of the Commission of 14 January 2011: 60 ± 6 mg/Kg or 10 ± 1 mg/dm².



RESULTS

DETERMINATION OF THE OVERALL MIGRATION IN ETHANOL 50 % (v/v)

Standard: UNE-EN 1186-9:2002

Date: 28.04.16 – 29.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Ethanol 50 % (v/v)

Number of samples tested: 3

3rd Migration Results:

Sample reference	Individual values of Overall Migration (mg/dm ²)	Average value Overall Migration ⁽¹⁾ (mg/dm ²)
NBR UNLINED GLOVES G-360 WHITE	1,4	1,2 ± 0,1
	1,1	
	1,2	

Remarks:

- Article intended for repeat use. The compliance of the material is checked on the basis of the level of the migration found in the third test.

- ⁽¹⁾ Average value (n = 3) ± U (extended uncertainty)

- Limit of Detection (LOD) = 1 mg/dm²

- Maximum overall migration limit according to Regulation (EU) n° 10/2011 of the Commission of 14 January 2011: 60 ± 6 mg/Kg or 10 ± 1 mg/dm².



RESULTS

DETERMINATION OF THE OVERALL MIGRATION IN VEGETAL OIL *

Standard: UNE-EN 1186-8:2002

Date: 11.04.16 – 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Vegetal oil

Number of samples tested: 3

Reference: NBR UNLINED GLOVES G-340 GREEN

Results:

	Results 2 nd Overall Migration M2	Global Results 3 rd Overall Migration M3
Individual values (mg/dm ²)	<1	<1
	<1	<1
	<1	<1
Average value (mg/dm ²)	<1	<1
Final value Migration (M3-M2) (mg/dm ²)	<1	

Remarks:

- Limit of Detection (LOD) = 1 mg/dm²

- Maximum overall migration limit according to Regulation (EU) no 10/2011 of the Commission of 14 January 2011: 60 ± 20 mg/Kg or 10 ± 3 mg/dm².



RESULTS

DETERMINATION OF PRIMARY AROMATIC AMINES IN ACETIC ACID 3 % (w/v)*

Method: Spectrophotometry (Based on LMGB § 35 L 00.00-6:1995/Cor:2002)

Date: 28.04.16

Contact form: Immersion

Exposure time: 2 hours

Exposure temperature: 70 °C

Simulant: Acetic acid 3 % (w/v)

Number of samples tested: 3

1st Migration Results:

Sample reference	Average value (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	< 0.01
NBR UNLINED GLOVES G-360 WHITE	< 0.01

Remarks:

- The maximum limit of specific migration of primary aromatic amines is 0.01 mg / kg, according to Regulation (EU) n° 10/2011 of the Commission of 14 January 2011 (10 µg/Kg).



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF METALS*

Standard: In-house method by ICP-MS

Simulant: Acetic acid 3 % (w/v)

Date: 11.04.16 – 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Reference: NBR UNLINED GLOVES G-340 GREEN

3rd Migration Results:

Heavy metals	Result ⁽¹⁾ (mg/Kg)	Maximum Limits ⁽²⁾ (mg/Kg)
Barium	< 0.02	1
Cobalt	< 0.02	0.05
Copper	< 1	5
Iron	< 1	48
Lithium	< 0.02	0.6
Manganese	< 0.02	0.6
Zinc	3.3 ± 0.6	25

Remarks:

-⁽¹⁾ Average value (n = 3) ± U (extended uncertainty)

-⁽²⁾ Maximum limits according to the annex II of Regulation (EU) No. 10/2011 about the specific migration of metals.



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF METALS*

Standard: In-house method by ICP-MS

Simulant: Acetic acid 3 % (w/v)

Date: 11.04.16 – 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Reference: NBR UNLINED GLOVES G-360 WHITE

3rd Migration Results:

Heavy metals	Result ⁽¹⁾ (mg/Kg)	Maximum Limits ⁽²⁾ (mg/Kg)
Barium	< 0.02	1
Cobalt	< 0.02	0.05
Copper	< 1	5
Iron	< 1	48
Lithium	< 0.02	0.6
Manganese	< 0.02	0.6
Zinc	3.3 ± 0.6	25

Remarks:

-⁽¹⁾ Average value (n = 3) ± U (extended uncertainty)

-⁽²⁾ Maximum limits according to the annex II of Regulation (EU) No. 10/2011 about the specific migration of metals.



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF FORMALDEHYDE*

Method: Based on UNE-CEN/TS 13130-23:2007 EX (Spectrophotometric analysis UV/VIS)

Date: 11.04.16 - 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Olive oil

Number of samples tested: 3

3rd Migration Results:

Reference	Individual values of Specific Migration (mg/Kg)	Average value of Specific Migration (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	<1	< 1
	<1	
	<1	

Remark:

- Based on BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber' the limit value is 3 mg/Kg.



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF ACRYLONITRILE MONOMER*

Method: Based on CEN/TS 13130-3:2005 Head Space GC-MS

Date: 11.04.16 - 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Olive oil

Number of samples tested: 2

3rd Migration Results:

Reference	Individual values of Specific Migration (mg/Kg)	Average value of Specific Migration (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	< 0.01	< 0.01
	< 0.01	

Remark:

- Based on Regulation 10/2011 the limit value is Not detected, that is Limit of Detection (LOD) = 0.01 mg/Kg.



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF 1,3-BUTADIENE MONOMER*

Method: Based on CEN/TS 13130-15:2005 Head Space GC-MS

Date: 11.04.16 – 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Olive oil

Number of samples tested: 2

3rd Migration Results:

Reference	Individual values of Specific Migration (mg/Kg)	Average value of Specific Migration (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	< 0.01	< 0.01
	< 0.01	

Remark:

- Based on BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber' and Regulation 10/2011 the limit value is Not detected, that is Limit of Detection (LOD) = 0.01 mg/Kg.



RESULTS

DETERMINATION OF SPECIFIC MIGRATION OF ZINC DIBUTYLDITHIOCARBAMATE (CAS 136-23-2)*

Method: In-house method by LC-MS

Date: 11.04.16 – 28.04.16

Contact form: Article filling, repeated contact

Exposure time: 2 hours

Exposure temperature: 40 °C

Simulant: Olive oil

Number of samples tested: 2

3rd Migration Results:

Reference	Individual values of Specific Migration (mg/Kg)	Average value of Specific Migration (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	< 0.05	< 0.05
	< 0.05	

Remark:

- Based on BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber' the limit value is 0.1 mg/Kg.



RESULTS

DETERMINATION OF RELEASE OF N-NITROSAMINES*

Standard: UNE-EN 12868:2002 (GC-MS)

Date: 11.04.16 – 28.04.16

Exposure time: 24 hours

Exposure temperature: 40 °C

Simulant: Saliva solution

Number of samples tested: 2

Results:

Reference	Substances	Value of Specific Migration (mg/Kg)
NBR UNLINED GLOVES G-340 GREEN	N-Nitrosamines	< 0.01
	N-Nitrosables	< 0.1

Remarks:

- N-Nitrosamines determined: N-Nitrosodimethylamine (NDMA), N-Nitrosodiethylamine (NDEA), N-Nitrosodipropylamine (NDPA), N-Nitrosodibutylamine (NDBA), N-Nitrosopiperidine (NPIP), N-Nitrosopyrrolidone (NPYR), N-Nitrosomorpholine (NMOR), N-Nitrosobenzylamine (NDBzA), N-Nitrosodiisononylamine (NDiNA)
- Based on Directive 93/11/EEC and BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber' the limit value of release is Not detected, that is Limit of Detection; N-Nitrosamines LOD = 0.01 mg/Kg, and N-Nitrosables LOD = 0.1 mg/Kg.



RESULTS

DETERMINATION OF COLOUR FASTNESS*

Standard: Based on the standard UNE-EN 646:2006

Method Procedure: B (Brief contact)

Exposure time: 10 minutes

Exposure temperature: 23 ± 2 °C

Date test: 28.04.16

Reference: NBR UNLINED GLOVES G-340 GREEN

Results: The colour fastness is given in contact with all test simulants.

Staining in Distilled water	Staining in Ethanol 10 % (v/v)	Staining in acetic acid 3 % (w/v)	Staining in olive oil
5	5	5	5

Remarks:

- Meaning of colour fastness appraisal:

STAINING
5.- VERY GOOD - EXCELLENT 4.- GOOD 3.- FAIR 2.- POOR 1.- POOR

- Based on BfR Recommendation XXXVI. No migration of colorants to foodstuff is Grade 5 according grey scale.



RESULTS

DETERMINATION OF COLOUR FASTNESS*

Standard: Based on the standard UNE-EN 646:2006

Method Procedure: B (Brief contact)

Exposure time: 10 minutes

Exposure temperature: 23 ± 2 °C

Date test: 28.04.16

Reference: NBR UNLINED GLOVES G-360 WHITE

Results: The colour fastness is given in contact with all test simulants.

Staining in Distilled water	Staining in Ethanol 10 % (v/v)	Staining in acetic acid 3 % (w/v)	Staining in olive oil
5	5	5	5

Remarks:

- Meaning of colour fastness appraisal:

STAINING
5.- VERY GOOD - EXCELLENT 4.- GOOD 3.- FAIR 2.- POOR 1.- POOR

- Based on BfR Recommendation XXXVI. No migration of colorants to foodstuff is Grade 5 according grey scale.



RESULTS

DETERMINATION OF ZINC AND LEAD CONTENT*

Method: Acid digestion and determination by ICP-MS

Date: 02.05.16

Reference: NBR UNLINED GLOVES G-340 GREEN

Metals	Result (%)	Maximum Limits ⁽¹⁾ (%)
Zinc	1.15	3
Lead	< 0.0025	0.003

Remarks:

- ⁽¹⁾ Maximum limits according to the BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber', Categories 3.



RESULTS

DETERMINATION OF THE TRANSFER OF ANTIMICROBIAL CONSTITUENTS*

Method: Based on the standard UNE-EN 1104:2006.

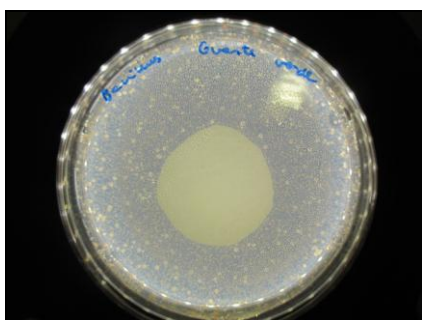
Date test: 27.04.16 – 02.05.16

Diameter of the tested sample: 4,8 cm

Reference: NBR UNLINED GLOVES G-340 GREEN

Results:

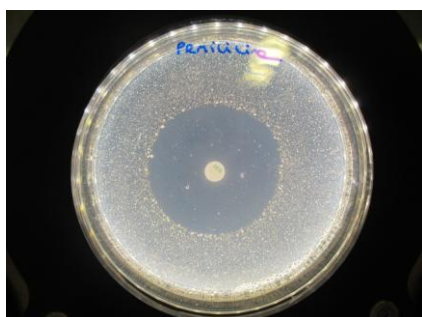
With <i>Bacillus subtilis</i> (ATCC 6633)	With <i>Aspergillus niger</i> (ATCC 6275)
No inhibition zone	No inhibition zone



Bacillus subtilis
tested sample



Aspergillus niger
tested sample



Bacillus subtilis
Positive control



Aspergillus niger
Positive control

Remarks:

- Based on BfR Recommendation XXI. 'Commodities based on Natural and Synthetic Rubber', Categories 3. Finished products must not contained substances to obtain an intended antimicrobial proofing.



CONCLUSIONS*

The following table summarizes the results obtained for sample: **NBR UNLINED GLOVES G-340 GREEN**

Overall Migration Test (OM)	Standard	3rd Migration results (mg/dm²)	
Simulant B_ Overall migration in Acetic acid 3% (w/v)	UNE-EN 1186:9-2002	5,5 ± 0,6	
Simulant D1_ Overall migration in ethanol 50% (v/v)	UNE-EN 1186:9-2002	1,2 ± 0,1	
Simulant D2_ Overall migration in vegetal oil*	UNE-EN 1186:8-2002	<1	
Specific Migration Test (SM)	Standard	3rd Migration results (mg/Kg)	
Primary aromatic amines*	Based on LMGB § 35 L 00.00-6:1995/Cor:2002)	< 0.01	
Metals*	In-house method by ICP-MS	Ba	< 0.02
		Co	< 0.02
		Cu	< 1
		Fe	<1
		Li	<0.02
		Mn	< 0.02
		Zn	3,3 ± 0,6
Formadehyde*	Based on UNE-CEN/TS 13130-23:2007 EX	< 1	
Acrylonitrile monomer*	Based on UNE-CEN/TS 13130-3:2005	< 0.01	
1,3-Butadiene monomer*	Based on CEN/TS 13130-15 :2005	< 0.01	
Zn-Dibutyldithiocarbamate*	In-house method by LC-MS	< 0.05	
Other Tests	Standard	Results	
Release of N-nitrosamines and N-nitrosables*	UNE-EN 12868:2002	N-nitrosamines	< 0.01 mg/Kg
		N-nitrosables	< 0.1 mg/Kg
Colour fastness*	Based on UNE-EN 646:2006	Very good – excelent in all food simulants	
Zinc and Lead total content*	In-house method (acid digestion and ICP-MS)	Zinc	1.15%
		Lead	< 0.0025%
Transfer antimicrobial constituents*	Based on UNE-EN 1104:2006	<i>Bacillus subtilis</i>	No inhibition zone
		<i>Aspergillus niger</i>	No inhibition zone



CONCLUSIONS*

The following table summarizes the results obtained for sample: **NBR UNLINED GLOVES G-360 WHITE**

<u>Overall Migration Test (OM)</u>	<u>Standard</u>	<u>3rd Migration results (mg/dm²)</u>	
Simulant D1_ Overall migration in ethanol 50% (v/v)	UNE-EN 1186:9-2002	1,2 ± 0,1	
<u>Specific Migration Test (SM)</u>	<u>Standard</u>	<u>3rd Migration results (mg/Kg)</u>	
Primary aromatic amines*	Based on LMGB § 35 L 00.00-6:1995/Cor:2002)	< 0.01	
Metals*	In-house method by ICP-MS	Ba	< 0.02
		Co	< 0.02
		Cu	< 1
		Fe	<1
		Li	<0.02
		Mn	< 0.02
		Zn	3,3 ± 0,6
<u>Other Tests</u>	<u>Standard</u>	<u>Results</u>	
Colour fastness*	Based on UNE-EN 646:2006	Very good – exelent in all food simulants	

Notes:

- Maximum overall migration limit according to Regulation (EU) No 10/2011 of the Commission of 14 January 2011: 60 mg/Kg or 10 mg/dm².
- Specific migration test and other tests have been carried out according to BfR Recommendation XXI. Commodities based on Natural and Synthetic Rubber.
- Base on Regulation 10/2011 and BfR Recommendation XXI, the tested samples are therefore suitable to come in contact with foodstuff according to the following food categories: see Annex. on condition that the samples have been produced employing the substances according to in force legislation.



ANNEX

01 Beverages

01.01 Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6 % vol.:

A. Clear drinks: Water, ciders, clear fruit or vegetable juices of normal strength or concentrated, fruit nectars, lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract

B. Cloudy drinks: juices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate

01.02 Alcoholic beverages of an alcoholic strength of between 6 %vol and 20 %.

01.03 Alcoholic beverages of an alcoholic strength above 20 % and all cream liquors

01.04 Miscellaneous: undenaturated ethyl alcohol

02 Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares

02.01 Starches

02.02 Cereals, unprocessed, puffed, in flakes (including popcorn, corn flakes and the like)

02.03 Cereal flour and meal

02.04 Dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta

02.05 Pastry, biscuits, cakes, bread, and other bakers' wares, dry:

A. With fatty substances on the surface

B. Other

02.06 Pastry, cakes, bread, dough and other bakers' wares, fresh:

A. With fatty substances on the surface

B. Other



ANNEX

03 Chocolate, sugar and products thereof Confectionery products

03.01 Chocolate, chocolate-coated products, substitutes and products coated with substitutes

03.02 Confectionery products:

A. In solid form:

I. With fatty substances on the surface

II. Other

B. In paste form:

I. With fatty substances on the surface

II. Moist

03.03 Sugar and sugar products

A. In solid form: crystal or powder

B. Molasses, sugar syrups, honey and the like

04 Fruit, vegetables and products thereof

04.01 Whole fruit, fresh or chilled, unpeeled

04.02 Processed fruit:

A. Dried or dehydrated fruits, whole, sliced, flour or powder

B. Fruit in the form of purée, preserves, pastes or in its own juice or in sugar syrup (jams, compote, and similar products)

C. Fruit preserved in a liquid medium:

I. In an oily medium

II. In an alcoholic medium

04.03 Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others):

A. Shelled, dried, flaked or powdered

B. Shelled and roasted

C. In paste or cream form

04.04 Whole vegetables, fresh or chilled, unpeeled

04.05 Processed vegetables:

A. Dried or dehydrated vegetables whole, sliced or in the form of flour or powder

B. Fresh vegetables, peeled or cut

C. Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine)

D. Preserved vegetables:

I. In an oily medium

II. In an alcoholic medium



ANNEX

05 Fats and oils

05.01 Animals and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidified butter)

05.02 Margarine, butter and other fats and oils made from water emulsions in oil

06 Animal products and eggs

06.01 Fish:

A. Fresh, chilled, processed, salted or smoked including fish eggs

B. Preserved fish:

I. In an oily medium

II. In an aqueous medium

06.02 Crustaceans and molluscs (including oysters, mussels, snails)

A. Fresh within the shell

B. Shell removed, processed, preserved or cooked with the shell

I. In an oily medium

II. In an aqueous medium

06.03 Meat of all zoological species (including poultry and game):

A. Fresh, chilled, salted, smoked

B. Processed meat products (such as ham, salami, bacon, sausages, and other) or in the form of paste, creams

C. Marinated meat products in an oily medium

06.04 Preserved meat:

A. In an fatty or oily medium

B. In an aqueous medium

06.05 Whole eggs, egg yolk, egg white

A. Powdered or dried or frozen

B. Liquid and cooked



ANNEX

07 Milk products

07.01 Milk

- A. Milk and milk based drinks whole, partly dried and skimmed or partly skimmed
- B. Milk powder including infant formula (based on whole milk powder)

07.02 Fermented milk such as yoghurt, buttermilk and similar products

07.03 Cream and sour cream

07.04 Cheeses:

- A. Whole, with not edible rind
- B. Natural cheese without rind or with edible rind (gouda, camembert, and the like) and melting cheese
- C. Processed cheese (soft cheese, cottage cheese and similar)
- D. Preserved cheese:
 - I. In an oily medium
 - II. In an aqueous medium (feta, mozzarella, and similar)

08 Miscellaneous products

08.01 Vinegar

08.02 Fried or roasted foods:

- A. Fried potatoes, fritters and the like
- B. Of animal origin

08.03 Preparations for soups, broths, sauces, in liquid, solid or powder form (extracts, concentrates); homogenised composite food preparations, prepared dishes including yeast and raising agents

A. Powdered or dried:

- I. With fatty character
- II. Other

B. any other form than powdered or dried:

- I. With fatty character
- II. Other

08.04 Sauces:

- A. With aqueous character
- B. With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad creams and other oil/water mixtures e.g. coconut based sauces

08.05 Mustard (except powdered mustard under heading 08.14)



ANNEX

08.06 Sandwiches, toasted bread pizza and the like containing any kind of foodstuff

A. With fatty substances on the surface

B. Other

08.07 Ice-creams

08.08 Dried foods:

A. With fatty substances on the surface

B. Other

08.09 Frozen or deep-frozen foods

08.10 Concentrated extracts of an alcoholic strength equal to or exceeding 6 % vol.

08.11 Cocoa:

A. Cocoa powder, including fat-reduced and highly fat reduced

B. Cocoa paste

08.12 Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered

08.13 Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom and others

08.14 Spices and seasonings in the natural state such as cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, salt and other

08.15 Spices and seasoning in oily medium such as pesto, curry paste



Judit Sisternes
Head of Health and Hygiene products
Depart

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- 1.- AITEX is liable only for the results of the methods of analysis used, as expressed in the report and referring exclusively to the materials or samples indicated in the same which are in its possession, the professional and legal liability of the Centre being limited to these. Unless otherwise stated, the samples were freely chosen and sent by the applicant.
- 2.- AITEX shall not be liable in any case of misuse of the test materials nor for undue interpretation or use of this document
- 3.- The original test report is kept in AITEX. An electronic copy of it is delivered to the customer which keeps the value from the original one as far as the security properties of the document are not violated. A hard copy of this report with the AITEX logotype sealed in all the pages, keeps the original value.
- 4.- The results are considered to be the property of the applicant, and AITEX will not communicate them to third parties without prior permission. After one month, AITEX may use the results for statistical or scientific purposes.
- 5.- None of the indications made in this report may be considered as being a guarantee for the trade marks mentioned herein.
- 6.- In the eventuality of discrepancies between reports, a check to settle the same will be carried out in the head offices of AITEX. Also, the applicants undertake to notify AITEX of any complaint received by them as a result of the report, exempting this Centre from all liability if such is not done, the periods of conservation of the samples being taken into account.
- 7.- AITEX may include in its reports, analyses, results, etc., any other evaluation which it considers necessary, even when it has not been specifically requested.
- 8.- If not are included, the estimated uncertainties in the tests accredited by ENAC are at the client' s disposal in AITEX.
9. - The original materials and rests of samples, not subject to test, will be retained in AITEX during the twelve months following the issuance of the report, so that any check or claim which, in his case, wanted to make the applicant, should be exercised within the period indicated.
- 10.- This report may only be sent or delivered by hand to the applicant or to a person duly authorised by the same.
- 11.- The results of the tests and the statement of compliance with the specification in this report refer only to the test sample as it has been analyzed / tested and not the sample / item which has taken the test sample.
- 12.- AITEX laboratories are placed in Alcoy.
13. - The client must attend at all times, the dates for conducting the tests.