

Client: ACON Grzegorz Demianiuk

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Attn.: Grzegorz Demianiuk

Sample Description: Utility Knife with Paris Pattern

Model No.: 006589

Sample Received

Date:

2014-07-21

Test Period: From 2014-07-21 to 2014-07-24

Test Requested and Conclusion:

As specified by client, to test below items as regulated by the German Food & Feed Acts LFGB (§ 30 & 31) and Regulation (EC)

No.1935/2004,

1. For material: Glass, ceramics and enameled surface PASS

Leachable Lead and Cadmium content

2. For material: Glass, ceramics and enameled surface PASS

Leachable Cobalt content

3. Sensory test PASS

With reference to DIN 10955

Test Result: Refer to the following page(s)

Remark: --The result relates only to the items tested.

--The test item(s) was specified by the client.



#### 1. TESTED SUBJECT DESCRIPTION

Sample Number	Tested Material Description	Photo
001	White ceramic	001





#### 2. TEST RESULT

#### 2.1 LEACHABLE LEAD AND CADMIUM CONTENT TEST

Test method: With reference to BS EN 1388: Part 1: 1996 and BS EN 1388: Part 2: 1996.

Test Item	Unit	Result Sample 001	Maximum Permissible Limit
Leachable Lead	mg/dm <sup>2</sup>	< 0.10	0.8
Leachable Cadmium	mg/dm <sup>2</sup>	< 0.02	0.07

#### Note:

- "mg/dm2" denotes milligram per square decimeter
- "<" denotes less than</p>
- The specification was quoted from directive 84/500/EEC for article as flatware (category 1).

# 2.2 LEACHABLE COBALT CONTENT TEST

Test method: With reference to BS EN 1388: Part 1: 1996 and BS EN 1388: Part 2: 1996.

Test Item	Unit	Result	Maximum Permissible Limit
rest item		Sample 001	
Leachable Cobalt	mg/L	<0.01	0.1

# Note:

- "mg/L" denotes milligram per Litre
- "<" denotes less than</p>
- The specification was quoted from Germany Bavarian State Ministry of Justice and Consumer Protection.



#### 2.3 **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 70°C for 2 hours

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

Note:

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

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

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#### **APPENDIX:**

Photos of submitted products



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