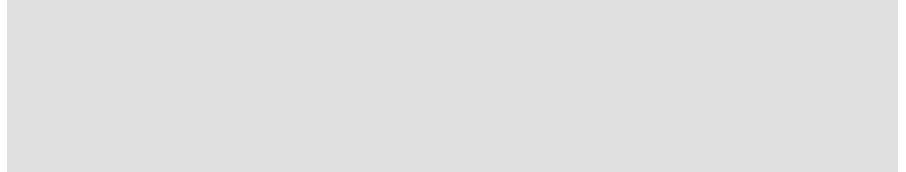


Test Report

Report No : TUV(I)/BLR-1565/24-25/9072410772

Date : 02 Aug 2024

Name and address of customer :



Name of the sample : **Areca Leaf (Plates, Bowls & Trays)**

Sample details : Batch No: JUNE

Lab sample Id No. : 9072410772

Discipline : Chemical

Products Category : Food Contact Material

Date of sample receipt : 17-07-2024

Date(s) of analysis : 08-08-2024

Sample drawn by : Customer

Result Summary

Test Requested	Conclusion
1) ORGANOLEPTIC DEFECT DERIVING FROM FOOD CONTACT MATERIAL: OLFACTORY TEST a) (Sensory Evaluation) for Odour and Taste	PASS

Tests selected as per Customer's Request

Refer further pages for Test Result

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ORGANOLEPTIC DEFECT DERIVING FROM SAMPLE: OLFACTORY TEST

a) (Sensory Evaluation) for Odour and Taste)

Method : DIN 10955:2004 “Sensory analysis – Testing for food contact materials

RESULTS			
Table 1 : SENSORY EVALUATION (ODOUR)			
Score	ANSWERS	NUMBER OF ANSWERS	AVG SCORE
0	No Difference from Control/Blank solution	1	0
1	Just barely Recognisable Difference	2	0
2	Weak But Recognisable Difference	7	1
3	Clearly Recognisable Difference	0	0
4	Strong Difference	0	0
TOTAL SCORE		2- Weak But Recognisable Difference	
MEDIAN OF SCORES			
Note : At each trial mode it is assigned a numerical score. It is then calculated the total score awarded by the judges to the samples and the median of that score.			
Permissible limit is 2.5 as per German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 31			
Table 2 : SENSORY EVALUATION OF ORGANOLEPTIC DEFECT (TASTE TEST) (WATER)			
Score	ANSWERS	NUMBER OF ANSWERS	SCORE
0	No Difference from Control/Blank solution	1	0
1	Just barely Recognisable Difference	7	1
2	Weak But Recognisable Difference	2	0
3	Clearly Recognisable Difference	0	0
4	Strong Difference	0	0
TOTAL SCORE		1- Just barely Recognisable Difference	
MEDIAN OF SCORES			
Note : At each trial mode it is assigned a numerical score. It is then calculated the total score awarded by the judges to the samples and the median of that score.			
Permissible limit is 2.5 as per German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 31			

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ADDITIONAL INFORMATION

Evaluation form for the sensory test (odour)

SCORING TEST :

Shake the container and smell it immediately after opening the container. If a repetition is required, the container must be kept closed for at least 2 minutes.

In the case of Tetra Packs or Bags, the air must be grooved by cutting a corner and compressing the sample. Tests on this type of material can not be repeated.

Record on the evaluation form the perceived odor intensity by marking a cross with the judgment that feel most appropriate.

Evaluation form for the sensory test (taste test)

SCORING TEST :

Rinse the mouth with water, then taste the portion of sample.

Record on the evaluation form the possible difference in taste perceived by marking with a cross the judgment that feel most appropriate.

Preparation and conditioning of the samples and their references

OLFACTORY TEST

Odour

Number of judges

10

Conditioning temperature of sample and blank

40°C

Conditioning time of sample and blank

1 h

TEST WITH SIMULANT / FOOD

Organoleptic defect

Number of judges

10

Size of specimen

1 Plate

Conditioning temperature of sample and blank

40 °C

Conditioning time of sample and blank

1 h

Simulant/food used for test

Water

Type of contact

Direct

Report No : TUV(I)/BLR-1565/24-25/9072410772**Date : 02 Aug 2024**

Sample image is authentic only for the original test report

Authorized by**Swathi S****Lead – Regulatory Compliance****Terms and Conditions :**

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2. This Report cannot be re-produced, except when in full, without the written permission from TUV India Pvt. Ltd.
3. This Certificate reflects our findings at the time and place of testing.
4. Sample(s) will be retained by us for a period of one month for non-perishable items only. Perishable items will be destroyed after completion of tests.
5. This Report, in full or in part, shall not be used to make any misleading claims or for any legal purposes.
6. All terms and conditions of our quotation on the basis of which this testing service has been provided are deemed to be fully accepted by the customer and are deemed to be in full force and effect.
7. This Report is exclusively for the use of the customer whose name and address is indicated above. No third party can derive rights against the company on the basis of this report. No third party has any right to raise any claims on the company.
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9. The laboratory tests are conducted by TUV India as per mutual agreement without any implied warranty of merchantability and fitness for any general or particular use. TUV India will not be liable for any claims for indirect, incidental or consequential damages including but not limited to loss of revenue, loss of profits and similar claims. TUV India will also not be liable under any strict liability, product liability or negligence. The total liability, scientifically and legally proven, if any, of TUV India, in any case, shall not exceed the invoiced amount for the services provided and paid for.
10. For Pesticide Residue analysis, reported value at LOQ level may vary within analytical variation of 50% considering Uncertainty of Measurement.

******* End of Report *******