TÜVRheinland®
Precisely Right.

Test Report No.: 180248300b 001

Client:	**ZHEJIANG UKPACK PACKAGING CO,.LTD**
Contact Information:	Tangjiazha village, Ditang Street Yuyao City, Zhejiang, China 315490
Buyer's name:	n.a.
Manufacturer's name:	[redacted]
Identification/ Model No(s):	Components of Syrup dispenser pump UKS10 Components of Sauce dispenser pump UKS30, UKR30, UKM30, UKFND30
Sample Receiving date:	2022-12-08
Testing Period:	2022-12-09 to 2023-01-10
Delivery condition:	*Apparent good, Samples tested as received*

Test specification:	***Test conclusion:***
Performed parameter(s) for the compliance with the following regulations concerning materials in contact with foodstuff: - Regulation (EC) No 1935/2004	PASS

Other Information:
Not available

For detailed sample picture please refer to last page

For and on behalf of TÜV Rheinland / CCIC (Ningbo)Co., Ltd.

Chris Wang

2023-01-16	Chris W. W. Wang / Assistant Manager
Date	*Name / Position*

Sample information is provided by customer. Test result is drawn according to the kind and extent of tests performed.

This test report relates to the above mentioned test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts. This test report does not entitle to carry any safety mark on this or similar products.

'Decision Rule" document announced in our website (https://www.tuv.com/landingpage/en/qm-gcn/) describes the statement of conformity and its rule of enforcement for test results are applicable throughout this test report.

TÜV Rheinland / CCIC (Ningbo)Co., Ltd. · 3F, Building C13, R&D Park, No.32 Lane 299 Guanghua Road, National Hi-Tech Zone, Ningbo 315048, P.R.China
Tel.: +86 574 8767 1566 · Fax: +86 574 8767 2566 · Mail: service-gc@tuv.com · Web: www.chn.tuv.com

Indication: **Food contact**

Product: Commodity, contact with foodstuff

Description of test specimen

Item	
1	Components of Syrup dispenser pump
	Components of Sauce dispenser pump

1. Material List:

Sample No.	Material	Color	Location
1	PE	Semi-transparent	Refer to photo
2	PE	Beige	Refer to photo
3	PP	Semi-transparent	Refer to photo
4	PP	White	Refer to photo
5	PP	Black	Refer to photo
6	PP	Blue	Refer to photo
7	PP	Golden	Refer to photo
8	PP	Dark blue	Refer to photo
10	SUS 304	Silver	Refer to photo
11	Glass	Transparent	Refer to photo

Remark:

According to client's information all PE, PP and SUS 304 items in same color are produced of same material. Tests were performed on randomly selected items.

2. Overall Results:

Test No.	Tested Item	Conclusion
1	Sensorial examination	PASS
2	Global Migration	PASS
3	Specific Migration of Metals	PASS
4	Colourfastness	PASS
5	Specific Release of Metals	PASS
6	Release of Lead and Cadmium from Ceramic Ware / Glassware	PASS
7	Screening of Plasticizer	PASS

3. Results

3.1 Sensorial examination

Test method: It is examined to the extent of food simulant being used, which comes into contact with the product, undergoes detectable changes in taste and smell.

For this purpose, the food simulant was stored in the product under the below mentioned time and temperature. Afterwards, the food simulant was examined by an appropriate number of tasters with regard to any divergence in smell and taste. Another test sample, which was used as a reference, was treated by the same way except that it had no contact with the product to be tested.

Before testing, the product had been cleaned according to the product's instruction manual or in the absence of such manual, by normal household cleaning.

The test is carried out on the basis of ISO 13302 by paired comparison test:

Evaluation scheme:

0 = No discernible deviation

1 = Barely discernible deviation

2 = Weak deviation

3 = Clear deviation

4 = Strong deviation

Limit: 3 (failed)

The following food simulants and conditions were applied:

Food simulant	**Test duration / Temperature**
Water	10 day(s) / 40 °C

Test No.:	1
Sample No.:	1
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	2
Sample No.:	2
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	3
Sample No.:	3
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	4
Sample No.:	4
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	5
Sample No.:	5
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	6
Sample No.:	6
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	7
Sample No.:	7
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

Test No.:	8
Sample No.:	8
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0