

SUBJECT Chemical & Microbiological Test

TEST LOCATION TÜV SÜD China
TÜV SÜD 中国

TÜV SÜD Products Testing (Shanghai) Co., Ltd.

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Shanghai 201108, P.R. China

CLIENT NAME <Confidential>

CLIENT ADDRESS <Confidential>

TEST PERIOD 05-Jun-2023~13-Jun-2023

RESULT SUMMARY The tested items **complied with** GB 4806.8-2022 National Food Safety Standard Paper and Paper board Materials and Articles Intended to Come into Contact with Food.

- Sensory requirements	PASS
- Overall migration	PASS
- Heavy metal (as Pb)	PASS
- Lead	PASS
- Arsenic	PASS
- Fluorescent matter	PASS
- Formaldehyde	PASS
- 1,3-Dichloro-2-propanol	PASS
- 3-chloropropane-1,2-diol	PASS
- Coliforms	PASS
- <i>Salmonella</i>	PASS
- Moulds	PASS

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Note: (1) General Terms & Conditions as mentioned overleaf. (2) The results relate only to the items tested.(3) The test report shall not be reproduced except in full without the written approval of the laboratory.(4) Without the agreement of the laboratory, the client is not authorized to use the test results for unapproved propaganda.



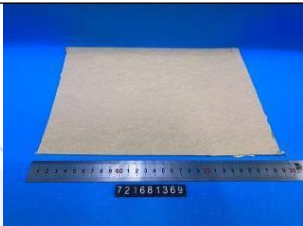
SAMPLE SOURCE/ RECEIPT DATE / TEST DATE

Logistics Express / 05-Jun-2023/ 05-Jun-2023

THE FOLLOWING SAMPLE(S) WAS/WERE SUBMITTED

BY/ ON BEHALF OF THE CLIENTS AS

Sample Name: Pulp Sheet
Sample Specification: /
Batch No./Date: /
Manufacturer: /

SAMPLE NO.	DESCRIPTION	PHOTOGRAPH
721681369	Natural color pulp board	

TEST RESULT(S)

Note: The migration results in this report were tested and expressed based on single use articles.

- Sensory requirements
- In accordance with GB 4806.8-2022 National Food Safety Standard Paper and Paperboard Materials and Articles Intended to Come into Contact with Food

Test Item(s)	Test Result(s)	Index	Comment
Sensory	Normal color; No abnormal odor; No mildew stain or other dirt.	Normal color; No abnormal odor; No mildew stain or other dirt.	PASS
Soaking solution	Soaking solutions obtained from the migration test have no abnormal coloring, no abnormal odor and other sensory deterioration.	Soaking solutions obtained from the migration test should have no abnormal coloring, no abnormal odor and other sensory deterioration.	PASS

2. Overall migration

- Test method: With reference to GB 31604.1-2015 National Food Safety Standard General principles on the determination of migration tests for food contact materials and articles; GB 5009.156-2016 National Food Safety Standard General principles on the pretreatment of migration tests for food contact materials and articles 10.3 Total immersion method; GB 31604.8-2021 National Food Safety Standard Food contact materials and articles Determination of Overall migration
- Migration ratio(S/V): 6dm² /L

Simulant(s) Used	Test Condition	Result(s) [mg/dm ²]	Maximum Permissible Limit [mg/dm ²]	Comment
4% Acetic acid	70°C for 2 hours	<3.0	10	PASS
10% Ethanol	70°C for 2 hours	<3.0	10	PASS
95% Ethanol	60°C for 2 hours	5.1	10	PASS
Iso-octane	40°C for 0.5 hour	<3.0	10	PASS

3. Heavy metal (as Pb)

- Test method: With reference to GB 5009.156-2016 National Food Safety Standard General principles on the pretreatment of migration tests for food contact materials and articles 10.3 Total immersion method; GB 31604.9-2016 National Food Safety Standard Food contact materials and articles Determination of Heavy metal in food simulants The first method
- Migration ratio(S/V): 6dm² /L

Simulant(s) Used	Test Condition	Result(s) [mg/kg]	Maximum Permissible Limit [mg/kg]	Comment
4% Acetic acid	60°C for 2 hours	<1.0	1.0	PASS

4. Lead, Arsenic

- Test method: with reference to GB 31604.49-2016 National Food Safety Standard Food contact materials and articles Determination of content of arsenic, cadmium, chrome, lead and specific migration of arsenic, cadmium, chrome, nickel, lead, antimony, zinc

Test Item(s)	Result(s) [mg/kg]	Maximum Permissible Limit [mg/kg]	Comment
Lead	0.0549	3.0	PASS
Arsenic	<0.020	1.0	PASS

5. Fluorescent matter

- Test method: with reference to GB 31604.47-2016 National Food Safety Standard Food contact materials and articles Determination of Fluorescent brightener in paper, paper board and paper products

Test Item(s)	Result(s)	Maximum Permissible Limit	Comment
Fluorescent matter	365nm	Negative	PASS
	254nm		

Note: 1. Negative denotes the result less than 5 cm²/100cm²



6. Formaldehyde

- Sample preparation: with reference to GB 4806.8-2022 National Food Safety Standard Paper and Paperboard Materials and Articles Intended to Come into Contact with Food Annex A 5.3 cold water extraction; Test method reference to GB 31604.48-2016 National Food Safety Standard Food contact materials and articles Determination of specific migration of formaldehyde

Test Item(s)	Result(s) [mg/dm ²]	Maximum Permissible Limit [mg/dm ²]	Comment
Formaldehyde	<0.10	1.0	PASS

7. 1,3-Dichloro-2-propanol

- Test method: Sample is prepared in accordance with Annex A in GB 4806.8-2022 National Food Safety Standard Paper and Paperboard Materials and Articles Intended to Come into Contact with Food Annex A 5.3 cold water extraction, then detected according to Annex C

Test Item(s)	Result(s)	Maximum Permissible Limit	Comment
1,3-Dichloro-2-propanol	ND	ND (Detection Limit: 2µg/L)	PASS

Note: 1. ND denotes Not Detected and less than Detection Limit (DL=2µg/L)

8. 3-chloropropane-1,2-diol

- Test method: Sample is prepared in accordance with Annex A in GB 4806.8-2022 National Food Safety Standard Paper and Paperboard Materials and Articles Intended to Come into Contact with Food Annex A 5.3 cold water extraction, then detected according to Annex C

Test Item(s)	Result(s) [µg/L]	Maximum Permissible Limit [µg/L]	Comment
3-chloropropane-1,2-diol	<2.0	12	PASS

9. Coliforms

- Sampling method: with reference to GB 14934-2016 Food safety national standard Disinfection of tableware Appendix A, A.2.2 Sampling method (paper method) of Coliform in tableware; Test method reference to GB 14934-2016 Food safety national standard Disinfection of tableware Appendix B.2 paper method

Test Item(s)	Result(s)	Maximum Permissible Limit	Comment
Coliforms	Not detected/ 50cm ²	Not detected	PASS

10. *Salmonella*

- Sampling method: with reference to GB 14934-2016 Food safety national standard Disinfection of tableware Appendix A, A.2.1 Sampling tableware for the index of Coliforms (fermentation method) and pathogenic bacteria; Test method reference to GB 14934-2016 Food safety national standard Disinfection of tableware Appendix C test method for *Salmonella*

Test Item(s)	Result(s)	Maximum Permissible Limit	Comment
<i>Salmonella</i>	Not detected/ 50cm ²	Not detected	PASS



11. Moulds

- Test method: with reference to GB 4806.8-2022 National Food Safety Standard Paper and Paper board Materials and Articles Intended to Come into Contact with Food and then count according to the method for solid samples in GB 4789.15

Test Item(s)	Result(s) [CFU/g]	Maximum Permissible Limit [CFU/g]	Comment
Moulds	10	50	PASS

Note: 1. CFU: Colony forming unit

-END OF THE TEST REPORT-

