



TEST REPORT

Technical Report: (6619)049-0098

March 01, 2019

Date Received: February 18, 2019

Page 1 of 6

Date Modified: February 22, 2019

Nancy Wu
DongGuang County LiZe Handicraft Co., LTD
Economic Development Garden, DongGuang County, Hebei, China

Sample Description: Sample(s) received is/are stated to be:
Wheat Drinking Straw

Color:	/	Style No(s):	/
Order No.:	/	PO No.:	/
Model No.:	/	Batch No.:	/
Age Grade:	/	Product End Use:	/
Vendor:	/	Retest No.:	/
Manufacturer:	DongGuang County LiZe Handicraft Co., LTD	Supplier Reference:	/
Buyer:	/	Country of Origin:	CHINA
Test Period:	February 22, 2019 to March 01, 2019	Country of Destination:	/



Technical Report:

(6619)049-0098

March 01, 2019

Page 2 of 6

SUMMARY OF TEST RESULTS

TEST REQUESTED	CONCLUSION
Sensory Test (Odour and Taste) for Materials in Contact with Foodstuffs – EC No. 1935/2004 and § 30 and 31 LFGB	PASS
Specific Migration of Formaldehyde for Wood in Contact with Foodstuffs – § 30 and 31 LFGB	PASS
Pentachlorophenol Content for Wood in Contact with Foodstuffs – Chemicals Prohibition Ordinance (ChemVerbotsV) Article 15	PASS
Polychlorinated Biphenyls Content for Wood in Contact with Foodstuffs – Chemicals Prohibition Ordinance (ChemVerbotsV) Article 13	PASS
Components of Paper and Paperboard in Contact with Aqueous and Fatty Foods - U.S. FDA 21 CFR 176.170	PASS

BVCPS (SHANGHAI) GENERAL CONTACT INFORMATION FOR THIS REPORT

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BUREAU VERITAS

CONSUMER PRODUCTS SERVICE DIVISION (SHANGHAI)

Laboratory Test location:

No. 368, Guangzhong Road, Zhuanqiao Town, Minhang, Shanghai.

No. 168, Guanghua Road, Zhuanqiao Town, Minhang, Shanghai.

Hyde Bao

PRODUCT LINE MANAGER(HARDLINE DIVISON)



Technical Report:

(6619)049-0098

March 01, 2019

Page 3 of 6

Photo of the Submitted Sample





Technical Report:

(6619)049-0098

March 01, 2019

Page 4 of 6

TEST RESULT

Sample Description Assigned by Laboratory

Test Item	Description	Client Claimed Material
1	Wheat drinking straw	/

Sensory Test (Odour and Taste) for Materials in Contact with Foodstuffs – EC No. 1935/2004 and § 30 and 31 LFGB

Parameter	Result	Maximum Allowable Limit
	1	
Odour transfer into foodstuff through simulant, cucumber	0	2.5 Scale
Taste transfer into foodstuff through simulant, cucumber	0	2.5 Scale
Conclusion	PASS	-

Note: Scale: 0 = no perceptible off-odour (or taste transfer);
 1 = off-odour (or taste transfer) just perceptible (but still difficult to define);
 2 = slight off-odour (or taste transfer);
 3 = distinct off-odour (or taste transfer);
 4 = strong off-odour (or taste transfer)

Method: DIN 10955: 2004-06

Specific Migration of Formaldehyde for Wood in Contact with Foodstuffs – § 30 and 31 LFGB

Test Condition: 2 h at 70 °C (3% Acetic acid & 50% Ethanol)

Parameter	Simulant Used	Unit	Result	Maximum Allowable Limit
			1	
Food contact surface area	-	dm ²	0.60	-
Volume of stimulant used	-	mL	100	-
Formaldehyde	3% Acetic acid	mg/kg	<1	15
	50% Ethanol	mg/kg	<1	15
Conclusion	-	-	PASS	-

Note: “<” = less than
 mg/kg = milligram per kilogram

Method: EN 13130-1:2004 and CEN/TS 13130-23:2005

Remark: The migration test is carried out according to EC Regulation No. 10/2011 and the corresponding regulatory statutes.



Technical Report:

(6619)049-0098

March 01, 2019

Page 5 of 6

Pentachlorophenol Content for Wood in Contact with Foodstuffs – Chemicals Prohibition Ordinance (ChemVerbotsV) Article 15

Parameter	Unit	Result	Maximum Allowable Limit
		1	
PCP	mg/kg	<0.1	5
Conclusion	-	PASS	-

Note: “<” = less than
mg/kg = milligram per kilogram

Method: §64 LFGB B82.02-8:2001 modified.

Polychlorinated Biphenyls Content for Wood in Contact with Foodstuffs – Chemicals Prohibition Ordinance (ChemVerbotsV) Article 13

Parameter	Unit	Result	Maximum Allowable Limit
		1	
PCB	mg/kg	<1	5
Conclusion	-	PASS	-

Note: “<” = less than
mg/kg = milligram per kilogram

Method: Solvent extraction and analysis by Gas Chromatography Mass Spectrometer (GC-MS).

Remark: The list of polychlorinated biphenyls is summarized in table of Appendix.

APPENDIX

List of Polychlorobiphenyls:			
No.	Name of Analytes	No.	Name of Analytes
1	2,2',5 Trichlorobiphenyl (PCB-18)	5	2,2',3,4,4',5'-Hexachlorobiphenyl (PCB-138)
2	2,4,4'-Trichlorobiphenyl (PCB-28)	6	2,2',4,4',5,5'-Hexachlorobiphenyl (PCB-153)
3	2,2',5,5'-Tetrachlorobiphenyl (PCB-52)	7	2,2',3,4,4',5,5'-Heptachlorobiphenyl (PCB-180)
4	2,2',4,5,5'-Pentachlorobiphenyl (PCB-101)	-	-



Technical Report:

(6619)049-0098

March 01, 2019

Page 6 of 6

Components of Paper and Paperboard in Contact with Aqueous and Fatty Foods - U.S. FDA 21 CFR 176.170

Condition of use: E) Room temperature filled and stored
Extracting condition: Distilled Water (120 °F, 24 hr.)
n-Heptane (70 °F, 30 min.)
8% Alcohol (120 °F, 24 hr.)

Parameter	Unit	Result	Limit
		1	
Net Chloroform - Soluble Extractives			
(i) Distilled Water	mg/in ²	<0.05	≤ 0.5
(ii) n-Heptane	mg/in ²	<0.05	≤ 0.5
(iii) 8% Alcohol	mg/in ²	<0.05	≤ 0.5
Conclusion	-	PASS	-

Note: mg/in² = milligrams per square inch
“<” = less than
“≤” = less than or equal to

Method: U.S. FDA 21 CFR 176.170

END