



Test Report

Number: SZHH00897874

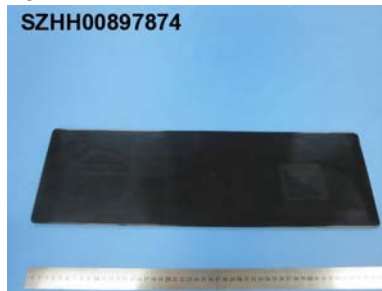
Applicant: DONGGUAN WENYU MELAMINE WARE CO., LTD
NO.8 YINHE 2 ROAD, QIAOTOU TOWN,
DONGGUAN, GUANGDONG.

Date: Aug 31, 2014

Attn: LIN YUE HONG

Sample Description:

Eight (8) pieces of submitted article said to be :
Item Name : **Melamine Selet Plate Black.**
Item No. : **51036.**
Country of Origin : **China.**



Tests conducted:

As requested by the applicant, refer to attached page(s) for details.

Conclusion:

<u>Tested sample</u>	<u>Standard</u>	<u>Result</u>
Tested component of submitted samples	European Commission Regulation No. 10/2011 Annex I and Regulation 1935/2004 on Specific Migration of Formaldehyde	Pass
	European Commission Regulation No. 284/2011 on Specific Migration of Formaldehyde	Pass
	European Commission Regulation No. 10/2011 Annex I and Amendment No. 1282/2011 and Regulation No. 1935/2004 on Specific Migration of Melamine	Pass

Authorized by:
For Intertek Testing Services
Shenzhen Ltd.




Ben N.L. Lin
General Manager





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Tests Conducted

1 Specific Migration of Formaldehyde

As per Commission Regulation (EU) No. 10/2011, selection of test condition & food simulants by 82/711/EEC, 85/572/EEC and its amendment and EN13130-1 by total immersion.

I. Condition of contact in actual use :
Temperature : ≤70 °C Time : ≤2 hours

II. Test condition :

<u>Food Simulant</u>	<u>Time</u>	<u>Temperature</u>
3% (w/v) Acetic acid	2hours	70°C

III. Test result

<u>Food simulant</u>	<u>Result (mg/kg)</u>	<u>Limit (mg/kg)</u>
3% (w/v) Acetic acid	<5	15

Ratio of food contact surface area to volume used for the testing : 1 dm² : 100 ml

The result was analysed on the third migration for repeated use item.

Date sample received : Aug 26, 2014
Testing period : Aug 26, 2014 to Aug 29, 2014

2 Specific Migration of Melamine Test

As per Commission Regulation (EU) No. 10/2011, selection of test condition & food simulants by 82/711/EEC, 85/572/EEC and its amendment and EN13130-1.

I. Condition of contact in actual use :
Temperature : ≤ 70°C Time : ≤ 2hours

II. Test result :

<u>Food simulant</u>	<u>Result (mg/kg)</u>	<u>Limit (mg/kg)</u>
3% (w/v) acetic acid	<1.0	2.5
Fatty food simulant	<1.0	2.5

Date sample received : Aug 26, 2014
Testing period : Aug 26, 2014 to Aug 29, 2014

End of report

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