



Report No: 2021271267
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Sample Accepted on : 29.11.2021
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Total number of pages : 6
Sample ID : PANEL-AGT

	TEST	METHOD	RESULT
*	MIGRATION TEST	TS EN 13130-1	PASS



Seal



Customer Representative
Merve Nur KIRVELİ



Laboratory Manager
Merve ÖZLÜ

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Environment

The requirements and standards apply to equipment intended for use in

X	Residential (domestic) environment
X	Commercial and light-industrial environment
X	Industrial environment
X	Medical environment

TS EN 13130-1 MIGRATION TEST

Since it is not always possible to use foodstuffs in testing food contact materials, food simulants are used. Food simulants are generally classified according to their characteristics of one or more food types. Food types and food simulants to be used are given in Table 1.

Table 1: Food Types and Food Equivalents

Food Types	General Classification	Food Like	Abbreviation
Aqueous Foods (e.g. aqueous foods with a pH > 4.5)	In the "Turkish Food Codex Communiqué on the List of Similar Foods Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar A is used	Distilled or equivalent water	Similar A
Acidic Foods (e.g. aqueous foods with pH < 4.5)	In the "Turkish Food Codex Communiqué on the List of Similar Foods Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar B is used	3% Acetic acid (weight / volume)	Similar B
Fatty Foods	In the "Turkish Food Codex Communiqué on the List of Similar Food Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar D is used	Rectified olive oil or other fatty food simulants	Similar D

Substances and materials in contact with all food types:

Tests under the specified test conditions that are considered to be more severe are carried out using the food simulants given below by taking a new test sample of the plastic material or material for each food simulant.

- 3% acetic acid aqueous solution (w / v)
- 10% ethyl alcohol aqueous solution (v / v)
- rectified olive oil (similar D)

Migration Test Conditions (Time and Temperature)

Migration tests; The highest temperature to be used in the label information and the plastic material or materials being studied are selected from the specified periods and temperatures for the worst contact conditions foreseen.

Plastics and articles in contact with foodstuffs at room temperature or below for an unspecified time:

When it is stated on the label that it should be used at room temperature or lower temperatures, or for substances that are clearly required to be used at room temperature or lower temperatures, the test is carried out at 40 °C for 10 days. These time and temperature conditions are generally considered to be more severe.

Test methods are applied by inhouse methods according to the relevant parts of EN 13130.

Simulation	Condition Test
10% Ethanol (A)	10 days at 50 ° C
3% acetic acid aqueous solution (B)	10 days at 50 ° C
Olive Oil (D)	10 days at 50 ° C

TEST RESULTS

Stimulant amount:1000 ml

Sample	Component	Specific Migration Limit (mg / kg)	10% Transition to Ethanol (mg / kg)	3% acetic acid aqueous solution	Transition to Olive Oil (mg / kg)
PANEL-AGT	Aluminum	1 mg	Not detected	Not detected	Not detected
	Barium	1 mg	Not detected	Not detected	Not detected
	Cobalt	0.05	Not detected	Not detected	Not detected
	Copper	5 mg	Not detected	Not detected	Not detected
	Iron	48 mg	Not detected	Not detected	Not detected
	Lithium	0.6 mg	Not detected	Not detected	Not detected
	Manganese	0.6 mg	Not detected	Not detected	Not detected
	Nickel	0.02 mg	Not detected	Not detected	Not detected
Zinc	5 mg	Not detected	Not detected	Not detected	

Evaluation: The specific migration results obtained from the Tray sample were found to comply with the restrictions for certain limitations specified in the Turkish Food Codex Communiqué on Plastics and Materials in Contact with Food for food contact materials for the tests mentioned above.

IMAGE



END OF REPORT



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TS EN 13130-1 MIGRATION TEST

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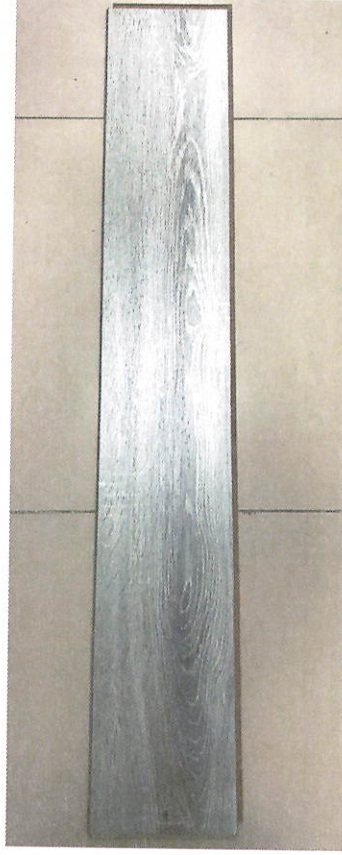
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