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ANALYSES • PRÉLÈVEMENTS
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environnement • matériaux au contact des aliments

REÇU LE
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N/Réf.: DA-10/05637 of August 3, 2010

RAPPORT D'ESSAIS N°RE-10/11377 du September 13, 2010

English translation on October 14, 2010

1. OBJECT

Inertia's examination of a material intended to come into contact with foodstuffs : overall migration test.

2. REFERENCE DOCUMENTS

Standard NF EN 1186, parts 1, 2 and 5
Modified European directive CEE n° 85/572 of 19/12/85
European directive CE n° 97/48 of 29/07/97
Modified European directive CE n° 2002/72 of 06/08/02
Order of 02/01/03 (french official gazette of 29/01/03), modified
Regulation (EC) n° 1935/2004 of October 27, 2004

3. SAMPLE DESCRIPTION

Sample receptionned at Laboratory on August 3, 2010

- White gel coat applied on a reinforced resin, for testing in cell
- Sheets of gel coat of 4 mm of thickness, for testing by immersion

Reference : NORPOL SVG Blanc

This sample is intended to come into contact with : aqueous, acidic, alcoholic and fatty foods.

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4. CONDITIONS D'ESSAI ET RESULTATS

Test conditions	Simulant	Observations on the sample	Observations on the simulant	Individual (*) values of overall migration in mg/dm ² (rounded to the nearest 0,1)	Mean value (*) in mg/dm ² (rounded to the nearest 0,1 for aqueous simulants and 1 for olive oil)
10 days at 40°C	3% Acetic acid (p/v)	No visible alteration	Limpid	1.6 1.4 1.3	1.4
10 days at 40°C	15% Ethanol (v/v)	No visible alteration	Limpid	1.4 1.1 1.4	1.3
10 days at 40°C	Olive oil	No visible alteration	Limpid	12.1 13.6 11.4	12

(*) For analysis in olive oil, calculation is carried out by taking into account the total surface of contact and by taking into account a mass increasing of blank test specimens of 11,4 mg/dm².

Notes : Recall of the authorized maximal limits :

- For aqueous simulants : 10 mg/dm² with an analytical tolerance 2 mg/dm²
 60 mg/kg with an analytical tolerance 12 mg/kg
- For fatty simulants : 10 mg/dm² with an analytical tolerance 3 mg/dm²
 60 mg/kg with an analytical tolerance 20 mg/kg

Date of analysis beginning : August 8, 2010

5. CONCLUSION

In the conditions of test, the overall migration of this material is within the limits set by regulations in simulants representing aqueous, acidic, alcoholic till 15° and fatty foods (simulants B, C, D of directives 85/572 and 97/48).

NB : The components of the material have to be included in the 1227 brochure edited by french official gazettes.

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