

TEST REPORT

SENSORY TESTING OF FOOD CONTACT MATERIALS

APPLICANT

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TEST REPORT NO

20250110

REFERENCE STANDARD

DIN – 10955:2004

DATE

01/11/2025

SAMPLE (tested in two replicates)





DESCRIPTION

Sample:
ITAH25000595

Material Type:
Epoxy resin

RESULT OF THE TEST	PASSED
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DATE	DRAFTING	SIGNATURE	VERIFICATION AND APPROVAL	SIGNATURE
01/11/2025	Sensory consumer & neuromarketing operation area leader	Benjamin Kraus 	Sensory consumer & neuromarketing manager	Thomas Laurent 

AIM OF THE STUDY

Determine the presence of off odour / flavour potentially transferred by the samples to foodstuff through sensory discrimination tests.

MATERIALS AND METHODS

The discriminant test chosen for the study is the Triangle test based on DIN 10955:2004

- Number of judges; 8 (trained as indicated in ISO 8586 standards);
- Test conducted in tasting booths according to ISO 8589 standards;
- Significance of results = 1%.

SAMPLES

Epoxy resin – ITAH25000595

- Water as food simulant;

Epoxy resin – ITAH25000595

- Water as food simulant (as a replicate).

SAMPLE PREPARATION

1. Before the preparation of the simulants, the sample to be tested was carefully cleaned with warm water and a mild odourless detergent and then dried.
2. Water was used as food simulant.
3. The control simulant was obtained by placing water at 100°C in contact with the sample. The water was then left in contact with the sample until it reached room temperature.
4. The standard (blank test) was prepared by subjecting the simulant to the same treatment and to the same conditions of temperature except for contact with the tested material.
5. For both simulants, the control and the standard, the water was subjected to sensory analysis in glasses.

METHOD OF PRESENTATION OF THE SAMPLES

The samples were presented to the judges using a tasting order with randomized sequences, in glasses suitably coded with a three-digit code (Blind code): given the two samples A and B, the tasting order is specified having two alternatives available, 2A and 1B or 1A and 2B; the overall sample sets administered were balanced taking into account the possible tasting sequences (ABA, BAB, BAA, ABB, AAB, BBA).

Following the ISO 4120 standard.

RESULTS

To confirm that there are no differences between the control simulants obtained from the samples and the reference STD, the median of the intensity of the difference must not exceed 2 and the number of identifications must be lower than 7 out 9. For intensities greater than 2 the professional taster must indicate the type of perceived off odour/flavour; values of "α" equal to 0,01

Off-odour/flavour intensity scale

INTENSITY SCALE OF DIFFERENCE	0 = Not perceived	1 = Barely perceptible	2= Slightly perceptible	3 = Marked difference	4 = Big difference
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MEDIAN OF THE INTENSITY OF THE DIFFERENCE AND NUMBER OF THE IDENTIFICATIONS

Epoxy resin – ITAH25000595 – 1 Appearance=0 Odour= 0 Flavour= 1 **No difference**
N° of identifications: **6/9**

Epoxy resin – ITAH25000595 – 2
(as a replicates) Appearance=0 Odour= 0 Flavour= 1 **No difference**
N° of identifications: **5/9**

OBSERVATION:

No difference was found by the panel in both the replicates.

It should be noted that although the number of identifications is lower than the significance limit and that the perceived intensity of the off flavor is below 2, the presence of a slight aromatic note emerges in the simulant in contact with the material, defined by the sensory judges as " plastic"

The sample is suitable for use in contact with food.