

Test report n°: **22LA11498** of **19/07/2022**

Dear
FITT Spa
Via Piave, 8
36066 SANDRIGO (VI)

Acceptance DataSubject of the test: **Generic Material**Transport: **Customer**Date of arrival: **05/07/2022** Time of arrival: **12.52**Acceptance date: **05/07/2022****Sample data**Description: **FITT CRISTALLO EXTRA****Sampling data**Sampling by: **Customer**Place: **Customer location**

The analytical results are exclusively referred to the sample.

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Laboratory management system certified UNI EN ISO 9001: 2015 by CertiEuro srl with the No. 20466Q. Recommended by AIC for the analysis of quantification of gluten in food matrices. Registered laboratory for the analysis of food contact materials intended for export to Japan.

Laboratory registered in the list of regional laboratories carrying out analysis in the context of self-control procedures for Food Industries No. 52. It is the responsibility of the OSA to communicate the warnings to the bodies in charge

Mod.PT01.01 Rev.9

Test report n°: 22LA11498 of 19/07/2022

Parameter - Specification <i>Method - Notes</i>	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					06/07/2022
Simulant used		Water			06/07/2022 07/07/2022
Temperature of the test	°C	65,5			06/07/2022 07/07/2022
Duration of contact		2 hours			06/07/2022 07/07/2022
Global migration of the sample 1 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 2 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 3 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Average Global migration in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 1 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Global migration of the sample 2 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Global migration of the sample 3 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Average Global migration in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022

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22LA11498/01 FITT CRISTALLO EXTRA

Parameter - Specification <i>Method - Notes</i>	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					06/07/2022 07/07/2022
Simulant used		Water			06/07/2022 07/07/2022
Temperature of the test	°C	21			06/07/2022 07/07/2022
Duration of contact		24 hours			06/07/2022 07/07/2022
Global migration of the sample 1 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 11/07/2022
Global migration of the sample 2 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 11/07/2022
Global migration of the sample 3 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 11/07/2022
Average Global migration in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 11/07/2022
Global migration of the sample 1 in the simulant solvent	mg/kg	NQ	6		06/07/2022 11/07/2022
Global migration of the sample 2 in the simulant solvent	mg/kg	NQ	6		06/07/2022 11/07/2022
Global migration of the sample 3 in the simulant solvent	mg/kg	NQ	6		06/07/2022 11/07/2022
Average Global migration in the simulant solvent	mg/kg	NQ	6		06/07/2022 11/07/2022

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Test report n°: 22LA11498 of 19/07/2022

22LA11498/02 FITT CRISTALLO EXTRA

Parameter - Specification Method - Notes	M.U.	Results Notes	LoQ	LoD	Test start Test end
Overall migration into aqueous food simulant by article filling EN 1186-1:2003 + EN 1186-9:2003					06/07/2022
Simulant used		Ethanol at 8%			06/07/2022 07/07/2022
Temperature of the test	°C	65,5			06/07/2022 07/07/2022
Duration of contact		2 hours			06/07/2022 07/07/2022
Global migration of the sample 1 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 2 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 3 in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Average Global migration in the simulant solvent	mg/dm ²	NQ	1		06/07/2022 08/07/2022
Global migration of the sample 1 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Global migration of the sample 2 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Global migration of the sample 3 in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022
Average Global migration in the simulant solvent	mg/kg	NQ	6		06/07/2022 08/07/2022

If the sampling is not the responsibility of 3ALaboratori srl, the latter declines all responsibility with regard to sampling information as provided by the Customer; the test results refer only to the sample as received. When these data include measurements that affect the measurement unit, the results expressed are obtained by processing them. The Acceptance Data is the responsibility of the Laboratory while the sample data are the responsibility of the Customer. If the sample is not suitable but the Customer chooses to continue anyway, the laboratory declines all responsibility for the results that could be influenced by the deviation

LEGEND: **U.M.** = Unit of measurement; **(Sup)** = upper limit; **(Inf)** = Lower Limit ; **LoQ** = limit of quantification, it is the lower limit of concentration above which it is possible to obtain a quantitative measurement instrumentally; in microbiology the LoQ is of a theoretical nature; **LoD** = limit of detectability, is the lower limit of concentration below which the sample cannot be detected; in qualitative analyzes it represents the minimum concentration at which an analyte can be determined or not; **NQ** = unquantifiable, indicates a value less than LoQ; **NR** = not detectable, indicates a value lower than LoD; **<x** or **>x** respectively indicate a value lower or higher than the measuring range of the test, where x is the result

(s.s.): Parameters with the designation "s.s." they are determined or recalculated on the dry matter.

(§): Indicates a change from the previous version of the Test Report.

(le): Indicates that the parameters/activities are performed in subcontracting.

UNLESS OTHERWISE SPECIFIED: Quantitative microbiological tests are performed on single replica and two consecutive dilutions in accordance with UNI EN ISO 7218: 2013 (with the exception of the analysis of water and MPN); the results of this test report are not corrected for recovery factors (R) as the values of recovery are in the tolerance specified in the test method; summations are calculated using the criterion of the lower bound (LB)

(*): Test/activity not accredited by ACCREDIA

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The conversion from mg / dm² to mg / in² can be done by dividing the reposted result in the Test Report by 15.5

(*) Opinions and Interpretations:

Based on the results obtained, under the test conditions described above, the sample under examination is **SUITABLE** to come into contact with food in the following conditions of use:

Conditions of use D: Types of food II, IV-B, VI-B and VI-A according to Tab.2 par 175.300 of the FDA CFR 21 (<18 mg / in²)

Conditions of use G: Types of food I, II, III, IV-B, VII according to Tab.2 par 175.300 of the FDA CFR 21 (<18 mg / in²)

Legislative references: FDA CFR 21 - 175.300 and 175.1210

Direttore laboratorio Dr. Adriano Giusto

Chimico Ordine dei chimici

- Provincia di Treviso Iscrizione n° 93 -

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----- End of Test Report -----

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