

TEST REPORT

Food Contact Compliance

Prepared for:

Precision Cut Textiles Ltd.

For the attention of:

Siôn Charlesworth-Jones
Unit 60A, Atcham Business Park
Shrewsbury, Shropshire, SY4 4UG

2 October 2019

Reference: 19J7100

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Test material:	1 sample identified as: <i>PPSB Non-Woven PCT3.0</i>
Sampled and supplied by:	Precision Cut Textiles Ltd.
Samples received:	19 July 2019
Date(s) of testing:	01 August to 19 September 2019
Test(s) required:	<p>Overall migration by total immersion into D2; exposure conditions 10 days at 40 °C.</p> <p>Overall migration by total immersion into 95%v/v ethanol; exposure conditions 10 days at 40 °C.</p> <p>Overall migration by total immersion into iso-octane; exposure conditions 2 days at 20 °C.</p> <p><i>Overall migration simulants and conditions as detailed in EU Regulation No 10/2011 (The PIM). Simulant D2 - rectified olive oil</i></p> <p><i>The Simulants specified for overall migration tests in EU Regulation 10/2011 differ from those in EN1186:2002 (which was written for the simulants previously specified in EC Directive 97/48/EC). Smithers generally carry out migration tests using the Simulants specified in EU Regulation 10/2011 unless agreed otherwise with the client.</i></p>

Method(s):*Overall migration into 95% v/v ethanol and iso-octane*

After exposure to the simulant under conditions specified, test specimens were removed from contact; the aqueous extract was transferred to a weighed container and evaporated to dryness and constant weight.

EN 1186 - 14 – substitute tests for simulant D2 overall migration using iso-octane and/or 95% v/v aqueous ethanol.

Overall migration into olive oil (simulant D2)

After exposure to the simulant under conditions specified, test specimens were removed from contact; excess oil blotted off, and re-weighed. Absorbed oil was determined by extraction and GC quantification.

EN 1186-2 – Total immersion

Test results:

The overall migration is expressed as the amount in milligrams of material lost from one decimetre square surface (mg/dm²). As the total immersion method was used, results were calculated taking into account the area of only one surface of the test specimen, i.e. for a 1 dm² test specimen the surface area used for the calculation was 1 dm².

Sample: *PPSB Non-Woven PCT3.0*
 Test conditions: Simulant D2, 95%v/v ethanol: 10 days at 40°C
 Iso-octane: 2 days at 20°C

<i>Method</i>	<i>EN 1186-2 Migration into olive oil (Simulant D2) mg/dm²</i>	<i>EN 1186-14 Migration into Iso-octane (Substitute test) mg/dm²</i>	<i>EN 1186-14 Migration into 95% v/v EtOH (Substitute test) mg/dm²</i>
<i>Replicates</i>			
1	#	2.8	1.6
2	#	2.6	0.8
3	#	2.6	1.1
4	#	2.6	1.1
Mean result		2.7	1.2
Limit	10.0	10.0	10.0

#Please note that due to the sample retaining too much oil during the method of test with vegetable oil, no valid results could be obtained with this simulant. From experience this is likely to be due to the structure of the sample. In order to obtain some valid results therefore, we have carried out migration tests using substitute fatty food simulants iso-octane and 95%v/v ethanol under conditions which are considered to be equivalent to tests with vegetable oil over an exposure of 10 days at 40°C.



Smithers Food Contact Compliance group is accredited by UKAS against ISO 17025. Unless otherwise indicated, all results in this report are covered by our scope of accreditation. All comments and opinions expressed are those of Smithers and as such do not fall under our scope of UKAS accreditation.

Samples will be retained for 3 months after the completion of testing and will then be disposed of, unless the client requests otherwise.

Tested by:

Caroline Uncles
Analytical Chemist
Food Contact Compliance

Checked by:

Allison Chambers
Principal Chemist
Food Contact Compliance



SMITHERS

INNOVATE WITH CONFIDENCE

Siôn Charlesworth-Jones
Precision Cut Textiles Ltd.
Unit 60A
Atcham Business Park
Shrewsbury
Shropshire
SY4 4UG

20 September 2019

Ref: 19J7100

Dear Siôn

Please find enclosed our test report relating to the analytical work recently completed on your samples.

Please note that due to the sample retaining too much oil during the method of test with vegetable oil, no valid results could be obtained with this simulant. From experience this is likely to be due to the structure of the sample. In order to obtain some valid results therefore, we have carried out migration tests using substitute fatty food simulants iso-octane and 95%v/v ethanol under conditions which are considered to be equivalent to tests with vegetable oil over an exposure of 10 days at 40°C. The higher of the two sets of results (iso-octane) are the results we focus on and they are low and well below the overall migration limit

We hope this meets your requirements. If you have any queries please do not hesitate to contact me.

Yours sincerely

Allison Chambers
Principal Chemist, Food Contact Compliance

As part of our continuing quality improvements we would appreciate your time to complete our online customer service feedback form using the following link:

<http://questionpro.com/t/ACG7vZPt8o>

The work described in this report was carried out under Smithers standard Terms and Conditions, which can be viewed via the following link: <https://azb4fprd-cdn-endpoint.azureedge.net/mediacontainer/medialibraries/smithersb4f/services/1-downloads/smithers-mse-limited-terms-and-conditions.pdf>