

Report No.: B1809TR8118S

Date: Sep. 13, 2018

# Test Report

**Applicant:** Guangzhou Taipeng Electrical Appliances Technology Co.,Ltd  
**Address:** Room705, Shenchanli Building, Dongguanhuang Road, Tianhe Distr.,  
 Guangzhou, China

**Report on the submitted sample(s) said to be:**

**Sample Name:** Electric Kettle  
**Manufacturer:** Guangzhou Taipeng Electrical Appliances Technology Co.,Ltd  
**Address:** Room705, Shenchanli Building, Dongguanhuang Road, Tianhe Distr.,  
 Guangzhou, China

**Sample Description:** Please refer to the following page(s).

**Sample model:** TPSK0318-15

**Sample Model No.:** TPSK0318-18, TPSK0318, TPSK0315-15, TPSK0315, TPSK0818-15, TPSK0818,  
 TPSK0415-15, TPSK0415, TPSK0418-18, TPSK0418, TPSK0515, TPSK0518,  
 TPSK0815-15, TPSK0815, TPSK0618-18, TPSK0618, TPSK0310, TPSK5118

**Received Date:** Sep. 06, 2018

**Testing Period:** Sep. 07, 2018 ~ Sep. 12, 2018

**Test Requested:** In accordance with German Food, Articles of Daily Use and Feed Code of  
 September 1, 2005 (LFGB), Section 30 & 31 to perform the following tests:

For material: Metal or metal plating:

- 1) Sensorial examination odour and taste test;
- 2) migration of heavy metal contents for metal in contact with foodstuffs;

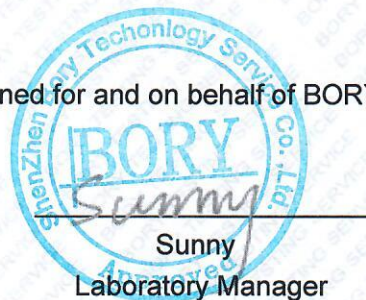
**Test Method:** Please refer to the following page(s).

**Test Result:** Please refer to the following page(s).

Checked by

*Angela*  
 \_\_\_\_\_  
 Angela

Signed for and on behalf of BORY

  
 Sunny  
 Laboratory Manager

# Test Report

## Sample Description Assigned by Laboratory:

Test Item	Description	Client Claimed Material
001	Inside of stainless steel kettle body	Metal

### 1. Sensorial examination odour and taste test

**Test method:** With reference to DIN10955:2004 - Sensory analysis-testing of packaging materials and packages for foodstuffs.

Test condition: 100°C, 2.0hr(s);

Test media: Distilled water;

No. of panelist: 6

#### **Test Results:**

Test Item(s)	Test result 001	Limit	Comment
Sensorial examination odour (Point scale)	0.0	2.5	Pass
Sensorial examination taste (Point scale)	0.0	2.5	Pass

#### Notes:

Scale evaluation:

- 0: No perceptible odour
- 1: Odour just perceptible (still difficult to define)
- 2: Moderate odour
- 3: Moderately strong odour
- 4: Strong odour

### 2. Migration of heavy metal contents for metal in contact with foodstuffs

**Test method:** Sample preparation in distilled water at 100°C for 2 hour, followed by analysis using Inductively Coupled Argon Plasma Spectrometry.

#### **Test Results:**

Test Item(s)	Unit	Result			Seven Times of Maximum Specific Release Limit(s) (SRLs) <sup>[a, b]</sup>
		001			
		1st Migrate	2nd Migrate	Sum of 1st & 2nd Migrate <sup>[a]</sup>	
Envelope volume	cm <sup>3</sup>	125	125	--	

# Test Report

Volume of stimulant used	mL	125	125	--	
Aluminum (Al)	mg/kg	<0.1	<0.1	<0.1	35
Iron (Fe)	mg/kg	<5	<5	<5	280
Magnesium (Mg)	mg/kg	<0.5	<0.5	<0.5	-
Manganese (Mn)	mg/kg	<0.1	<0.1	<0.1	12.6
Molybdenum (Mo)	mg/kg	<0.01	<0.01	<0.01	0.84
Silver (Ag)	mg/kg	<0.01	<0.01	<0.01	0.56
Tin (Sn)	mg/kg	<5	<5	<5	700
Titanium (Ti)	mg/kg	<0.5	<0.5	<0.5	-
Vanadium (V)	mg/kg	<0.002	<0.002	<0.002	0.07
Zinc (Zn)	mg/kg	<1	<1	<1	35
Arsenic (As)	mg/kg	<0.001	<0.001	<0.001	0.014
Barium (Ba)	mg/kg	<0.1	<0.1	<0.1	8.4
Beryllium (Be)	mg/kg	<0.001	<0.001	<0.001	0.07
Lithium (Li)	mg/kg	<0.01	<0.01	<0.01	0.336
Mercury (Hg)	mg/kg	<0.0004	<0.0004	<0.0004	0.021
Thallium (Tl)	mg/kg	<0.00005	<0.00005	<0.00005	0.0007
Extractable Lead	mg/kg	<0.002	<0.002	<0.002	0.7
Extractable Cadmium	mg/kg	<0.001	<0.001	<0.001	0.035
Extractable Chromium	mg/kg	<0.1	<0.1	<0.1	1.75
Extractable Nickel	mg/kg	<0.02	<0.02	<0.02	0.98
Extractable Copper	mg/kg	<0.5	<0.5	<0.5	28
Extractable Antimony	mg/kg	<0.004	<0.004	<0.004	0.28
Extractable Cobalt	mg/kg	<0.005	<0.005	<0.005	0.14
<b>Comment</b>					--

**Note:**

- [a] denotes as this (these) maximum specific release limit(s) was (were) referenced from Metals and Alloys used in Food Contact Materials and articles - A Practical Guide to Manufacturers and Regulators (2013 1st Edition) published by European Directorate for the Quality of Medicines and HealthCare (EDQM), Chapter 1, Article 4, Tables 1 and 2.
- Appropriate test condition(s) was (were) selected according to Guidelines on Testing Conditions for Articles in Contact with Foodstuffs (With a Focus on Kitchenware) (2009 1st Edition) published by European Commission Joint Research Center (JRC).
- [b] denotes as the sum of the results of the first and second migrates should not be exceed seven times the SRL
- Selected test was specified by client.

# Test Report

The photo of the sample



\*\*\*End\*\*\*

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