

Test Report No.: 68.431.24.9503.01

Dated: 2024-11-15



**Applicant** : Yangjiang Win's Industries and Trades Co. Ltd  
No.43 Yudong Road 2, Yangdong Industrial Zone,  
Yangjiang City, Guangdong Province, China

**Sample Description** : Cheese knife

**Supplier/Manufacturer** : Yangjiang Win's Industries and Trades Co. Ltd

**Country of Origin** : China

**Test Sample Receipt Date, Location** : 2024-11-07, Shenzhen

**Test Period, Location** : From 2024-11-07 to 2024-11-14, Shenzhen

**Test Result(s)** : Refer to Section 3



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**Purpose Of Examination / Conclusion:**

<b>Test Requested:</b>	<b>As specified by client, to test per the selected requirement(s) for the tested item(s) as stated in the German Food &amp; Feed Acts LFGB (§ 30 &amp; 31) and Regulation (EC) No.1935/2004</b>
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No.	Test Item(s)	Conclusion
1	<b>Extractable 24 Heavy Metals</b> Test as specified in EDQM Technical Guide for metals and alloys used in food contact materials and articles (2 <sup>nd</sup> Edition 2024)	Pass
2	<b>Sensory test</b> Test for compliance with German Food and Feed Acts LFGB Section 31 and Regulation (EC) No. 1935/2004 Article 3(1)	Pass

Remarks:

- (1) The results relate only to the items tested.
- (2) Samples are tested as received.
- (3) The test item and samples were specified by the client
- (4) "Pass" means the measured result is within a limit, even when extended by expanded uncertainty. "Fail" means the measured result is beyond a limit, even when extended by expanded uncertainty. "Inconclusive" means the measured result can be within or beyond a limit when extended by expanded uncertainty. The confidence level of the expended uncertainty for "Pass", "Fail" and "Inconclusive" is 95%.

TüV Süd Certification and Testing (China) Co., Ltd. Shenzhen Branch  
TüV Süd Group

Prepared by:

Reviewed by:



Simon Liu  
Project Engineer

Angelina Wang  
Supervisor

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**Laboratory:**  
TÜV SÜD Certification and  
Testing (China) Co., Ltd.  
Shenzhen Branch

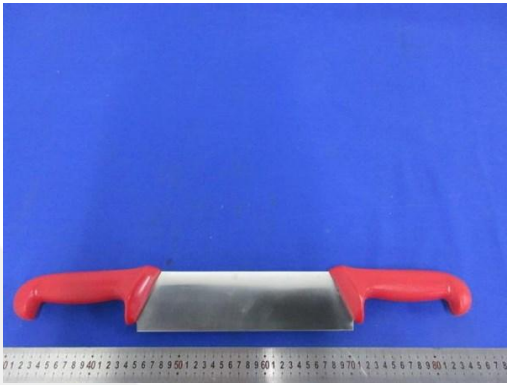
Phone : +86 755 8828 6998  
Fax: +86 755 8828 5299  
E-mail: info@tuvsud.com  
Web : <http://www.tuvsud.cn>

Regd. Office:  
TÜV SÜD Certification and Testing (China) Co., Ltd. Shenzhen Branch  
Building 12&13, Zhiheng Wisdomland Business Park,  
Nantou Checkpoint Road 2, 518052, P. R. China

1. Description of the Test Sample:

Sample Description	Cheese knife
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2. List of Materials as identified by the Laboratory:

T. No.	Sample No.	Colour and Description	Photograph
T1	001	Whole product (Cheese knife)	
T2	002	Silvery metal (Blade)	





3. Test Result

3.1 Extractable 24 Heavy Metals

Test as specified in EDQM Technical Guide for metals and alloys used in food contact materials and articles (2<sup>nd</sup> Edition 2024)

Sample(s) was tested with below test condition, and followed by ICP-OES and ICP-MS analysis

Test Conditions: 0.5% citric acid: 40 °C for 0.5 Hour

Elements		Result(s) of 1 <sup>st</sup> + 2 <sup>nd</sup> Migration [mg/kg foodstuff]	Result(s) of 3 <sup>rd</sup> Migration [mg/kg foodstuff]	7*Maximum Permissible Limits [mg/kg foodstuff]	Maximum Permissible Limits [mg/kg foodstuff]
		SAMPLE 002			
1.	Aluminum (Al)	<0.2	<0.1	35	5
2.	Antimony (Sb)	<0.01	<0.005	0.28	0.04
3.	Arsenic (As)	<0.0008	<0.0004	0.014	0.002
4.	Barium(Ba)	<0.2	<0.1	8.4	1.2
5.	Beryllium (Be)	<0.004	<0.002	0.07	0.01
6.	Cadmium (Cd)	<0.0008	<0.0004	0.035	0.005
7.	Chromium (Cr)	<0.10	0.07	7	1
8.	Cobalt (Co)	<0.004	<0.002	0.14	0.02
9.	Copper (Cu)	<0.2	<0.1	28	4
10.	Iron (Fe)	0.4	4.1	280	40
11.	Lead (Pb)	<0.02	<0.01	0.07	0.01
12.	Lithium (Li)	<0.01	<0.005	0.336	0.048
13.	Magnesium (Mg)	<0.1	<0.05	-	-
14.	Manganese (Mn)	<0.2	<0.1	3.85	0.55
15.	Mercury (Hg)	<0.001	<0.0005	0.021	0.003
16.	Molybdenum (Mo)	<0.004	<0.002	0.84	0.12
17.	Nickel (Ni)	<0.1	<0.05	0.98	0.14
18.	Silver (Ag)	<0.004	<0.002	0.56	0.08
19.	Thallium (Tl)	<0.0002	<0.0001	0.007	0.001
20.	Tin (Sn)	<1.0	<0.5	700	100
21.	Titanium (Ti)	<0.1	<0.05	-	-
22.	Vanadium (V)	<0.004	<0.002	0.07	0.01
23.	Zinc (Zn)	<0.2	<0.1	35	5
24.	Zirconium(Zr)	<0.2	<0.1	14	2
<b>Conclusion</b>		Pass		-	

- Note 1. "°C" denotes degree Celsius
- 2. "<" denotes less than
- 3. "mg/kg" denotes milligram per kilogram



**3.2 Sensory test**

Test for compliance with German Food and Feed Acts LFGB Section 31 and Regulation (EC) No. 1935/2004 Article 3(1)

Test method: With reference to DIN 10955:2024.

The submitted sample was treated with below test conditions. After this treatment, treated food simulant was examined by panels with regard to any divergence in smell and taste.

Test Item	Test Conditions	Grade Results	Recommend Level
		Sample 001	
Transfer of smell	Distilled water: 40°C for 0.5 Hour	1	<3.0
Transfer of taste	Distilled water: 40°C for 0.5 Hour	0	<3.0
<b>Conclusion</b>		Pass	-

Note:

- Explanation for grading are listed as below:
  - Grade 0 : No perceptible taste/smell deviation
  - Grade 1 : Just perceptible taste/smell deviation
  - Grade 2 : Weak taste/smell deviation
  - Grade 3 : Clear taste/smell deviation
  - Grade 4 : Strong taste/smell deviation

-- END OF TEST REPORT--