



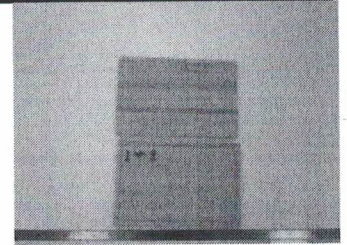
TEST REPORT

Test Report # [REDACTED]
Date of Sample Received: October 24, 2018

Date of Report Issue: November 1, 2018
Pages: Page 1 of 7

CLIENT INFORMATION:

Company: [REDACTED]
Address: [REDACTED]



SAMPLE INFORMATION:

Product Name: Bamboo chopping block
Model/style No.: -
Main Material: -
Buyer: -
Supplier: -
Country of Distribution: Germany
Testing Period: 10/24/2018-11/01/2018

OVERALL RESULT:

PASS

Refer to page 2 for test result summary and appropriate notes.

HANGZHOU ASIAINSPECTION
TESTING TECHNOLOGY CO., LTD

Kevin Lee

Kevin Lee
Technical Manager





TEST REPORT

Test Report # [REDACTED]
Date of Sample Received: October 24, 2018

Date of Report Issue: November 1, 2018
Pages: Page 2 of 7

TEST RESULTS SUMMARY:

At the request of the client, the following tests were conducted:

CONCLUSION	TEST(S) CONDUCTED
PASS	Commission Regulation (EU) No 10/2011 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments - Sensorial examination odour and taste test
PASS	Commission Regulation (EU) No 10/2011 & (EU) 2015/174 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments - Specific migration of formaldehyde
PASS	Commission Regulation (EU) No 10/2011 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments - Pentachlorophenol Content

Remark:

Test results are transferred from test report no. [REDACTED] date: 11/01/2018





DETAILED RESULTS:

Commission Regulation (EU) No 10/2011 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments -Sensorial examination odour and taste test

Test Method: DIN 10955: 2004
Test condition: 70°C, 2 hours
Test media: Distilled water
No. of panelist: 6

Specimen No.	2	---	---	---	Max.Permissible Limit
Test Item	Result	Result	Result	Result	
Sensorial examination odour (Point scale)	0	---	---	---	2.5
Sensorial examination taste (Point scale)	0	---	---	---	2.5
Conclusion	PASS	---	---	---	

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



**DETAILED RESULTS:**

Commission Regulation (EU) No 10/2011 & (EU) 2015/174 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments - Specific migration of formaldehyde

Test method: EN 13130-1:2004 & DD CEN/TS 13130-23:2005

Specimen No.		1	---	---	---	---	Limit (mg/kg)
Test Item	Test condition	Result (mg/kg)	Result (mg/kg)	Result (mg/kg)	Result (mg/kg)	Result (mg/kg)	
Formaldehyde	70°C, 2h 3% Acetic acid	ND	---	---	---	---	15
Conclusion		PASS	---	---	---	---	

Note :

mg/kg = milligram per kilogram = ppm

ND = Not Detected (Reporting Limit= 3mg/kg)



**DETAILED RESULTS:**

Commission Regulation (EU) No 10/2011 and German Food, Articles of Daily Use and Feed Code of September 1, 2005(LFGB), Section 30&31 with amendments - Pentachlorophenol Content

Test method: With Reference to § 64 LFGB, B82.02-8 and quantification by gas chromatography-mass selective detector (GC-MS)

Specimen No.		1	---	---	---	Max.Permissible Limit (mg/kg)
Test Item	CAS No.	Result (mg/kg)	Result (mg/kg)	Result (mg/kg)	Result (mg/kg)	
Pentachlorophenol (PCP)	87-86-5	ND	---	---	---	0.15
Conclusion		PASS	---	---	---	

Note:

mg/kg = Milligrams per kilogram

LT = Less than

ND = Not detected (Reporting Limit = 0.05 mg/kg)





SPECIMEN DESCRIPTION:

Specimen No.	Specimen Description	Location
1	Brown wood	Main body
2	Bamboo cutting board	Finished product





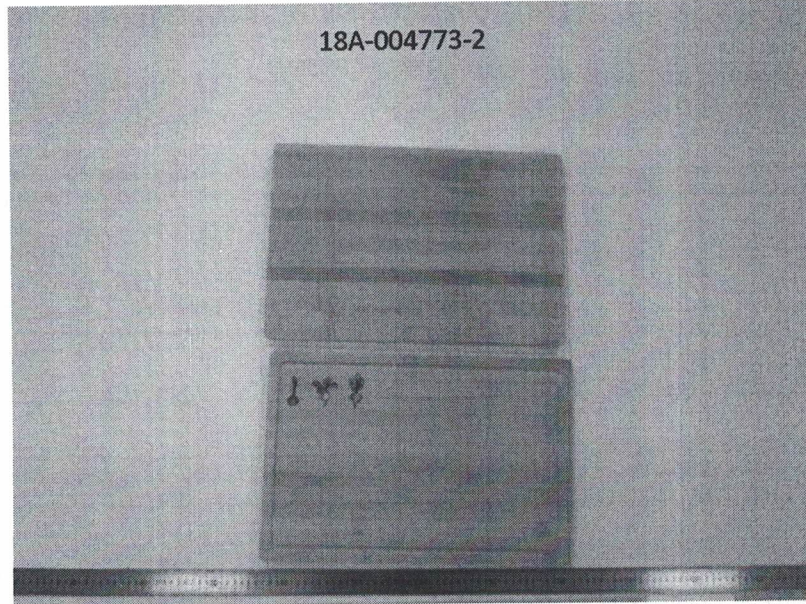
Test Report #

18A-004773

Pages:

Page 7 of 7

SAMPLE PHOTO:



-End Report-

