



Report No/ Rapor No : 2023050422
Applicant/Deney Sahibi : ASD LAMİNAT A.Ş.
Contact Person / Yetkili : Atakan GÜL
Contact Telephone / Telefon: 0212 670 03 60
Contact e-mail / E-Posta: info@asdlaminat.com
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Sample ID : LAMİNAT

	TEST	METHOD	Specimen	RESULT
	Migration Test	EN 13130		PASS
-	Materials and objects in contact with food - Plastics Part 1: Guidelines for the selection of test conditions and test methods for overall migration	EN 1186	LAMİNAT	PASS

NOTE: This test result replaces the conformity assessment, can be presented to official institutions, and used in products and brochures.



Seal

Customer Representative
Merve Nur KIRVELİ

Laboratory Manager
Merve ÖZLÜ

Test results, methods and other information about the sample shown in the relevant pages of this Report are based on the information specified in accordance with "Test Request Form (PR03-F01) conveyed to us from the Applicant. Test results are valid for the sample as identified above. Sample may not represent the lot which it belongs. This Report does not replace a Product Certificate. Full report or any part of it may not be reproduced or used for any other purpose without the written permission of EUROLAB Laboratory. Sampling has not been done by us. Unsigned and unsealed Reports are invalid. Analysis as indicated with "***" are in the Scope of our Accreditation Certificate issued from UAF according to TS EN ISO/IEC 17020, 17025, Analysis as indicated with "***" are performed at the external laboratories using accredited test methods according to EN ISO/IEC 17020, 17025 from UAF. Possible extra notes may add with starting N° to related pages. Tested and remaining samples will be kept in specified terms & conditions at test request and/or proposal form. Physically, chemically and microbiologically decomposed samples are discarded regardless of the storage period. Applicant can not claim any right in this regard. Results are shown in this Report do not include Measurement Uncertainty values. Measurement Uncertainty values are not taken in consideration during Pass/Fail assessment the of test results shown in this Report. Evaluation of the test results using Measurement Uncertainty values is the responsibility of the Applicant.

PR33-F01/08.10.2015/Rev:17.01.2017-R01

EN 13130 - MIGRATION TEST

Scope

Since it is not always possible to use foodstuffs in testing food contact materials, food simulants are used. Food simulants are generally classified according to their characteristics of one or more food types. Food types and food simulants to be used are given in Table 1.

Table 1: Food Types and Food Equivalents

Food Types	General Classification	Food Like	Abbreviation
Aqueous Foods (e.g. aqueous foods with a pH > 4.5)	In the "Turkish Food Codex Communiqué on the List of Similar Foods Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar A is used	10% Ethyl alcohol solution	Similar A
Acidic Foods (e.g. aqueous foods with pH < 4.5)	In the "Turkish Food Codex Communiqué on the List of Similar Foods Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar B is used	3% Acetic acid (weight / volume)	Similar B
Foods with an alcohol content is 20% and oil-in-water emulsions	In the "Turkish Food Codex Communiqué on the List of Similar Foods Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar C is used	20% Ethyl alcohol solution	Similar C
Foods with an alcohol content of more than 20% and oil-in-water emulsions	In the "Turkish Food Codex Communiqué on the List of Similar Food Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar D1 is used	50% Ethyl alcohol solution	Similar D1
Foods with free fat on their surface	In the "Turkish Food Codex Communiqué on the List of Similar Food Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar D2 is used	Vegetable oil	Similar D2
Dry Foods	In the "Turkish Food Codex Communiqué on the List of Similar Food Used in the Migration Test of Components of Plastic Materials in Contact with Foodstuffs", only foodstuffs in which similar E is used	Poly(2,6-diphenyl-p-phenylene oxide) (particle size 60-80 mesh, pore size 200 nm)	Similar E

Component	Specific Migration Limit (mg / kg)
Aluminum	1
Barium	1
Cobalt	0.05
Copper	5
Iron	48
Lithium	0.6
Manganese	0.6
Nickel	0.02
Zinc	5

Test Results

Laminat									
Food Simulant	Aluminum	Barium	Cobalt	Copper	Iron	Lithium	Manganese	Nickel	Zinc
10% Ethyl alcohol solution	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D
3% Acetic acid (weight / volume)	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D
20% Ethyl alcohol solution	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D
50% Ethyl alcohol solution	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D
Vegetable oil	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D
Poly(2,6-diphenyl-p-phenylene oxide) (particle size 60-80 mesh, pore size 200 nm)	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D	N.D

*N.D: Not Detected

EN 1186 - Materials and objects in contact with food - Plastics Part 1: Guidelines for the selection of test conditions and test methods for overall migration

Scope

This part of the European Standard provides guidelines for the selection of suitable conditions and methods for testing overall migration in test foodstuffs made of plastics intended to come into contact with food.

Migration Test Conditions (Time and Temperature)

The highest temperature to be used in the label information and the plastic material or materials being studied are selected from the specified periods and temperatures for the worst contact conditions foreseen.

Plastics and articles in contact with foodstuffs at room temperature or below for an unspecified time:

When it is stated on the label that it should be used at room temperature or lower temperatures or for substances that are clearly required to be used at room temperature or lower temperatures, the test is carried out at 40 °C for 10 days. These time and temperature conditions are generally considered to be more severe.

Simulation	Condition Test
10% Ethanol (A)	10 days at 40 ° C
3% acetic acid aqueous solution (B)	10 days at 40 ° C
20% Ethyl alcohol solution (C)	10 days at 40 ° C
50% Ethyl alcohol solution (D1)	10 days at 40 ° C
Vegetable Oil (D2)	10 days at 40 ° C
Poly(2,6-diphenyl-p-phenylene oxide) (particle size 60-80 mesh, pore size 200 nm) (E)	10 days at 40 ° C

Total Migration

Food simulant	Test conditions	Limit* (mg/dm ²)	Result
10% Ethanol (A)	10 day at 40°C	<10 mg/dm ²	PASS
3% acetic acid aqueous solution (B)	10 day at 40°C	<10 mg/dm ²	PASS
20% Ethyl alcohol solution (C)	10 day at 40°C	<10 mg/dm ²	PASS
50% Ethyl alcohol solution (D1)	10 day at 40°C	<10 mg/dm ²	PASS
95% Ethyl alcohol/ isooctane solution (D2)	10 day at 40°C	<10 mg/dm ²	PASS
Poly(2,6-diphenyl-p-phenylene oxide) (particle size 60-80 mesh, pore size 200 nm) (E)	10 day at 40°C	<10 mg/dm ²	PASS

Sample Image



*****End of Report*****