

Certification

Concern: **Admission for contact with foodstuff according to UNI EN 1186:2003, 1935/2004, ASU 80.30, EN13130-8 and DIN 10 955**

Examination: Material in contact with foodstuff

Material: **Quantum Q-T260-15 in combination with Q-S170**

Result: The proofed material Quantum Q-T260-15 corresponds to the demands of **UNI EN 1186:2003**

The proofed material Q-S170 was separately tested according to German food stuff guideline

Proofed substances for **Quantum Q-T260-15**
According to the demand of UNI EN 1186-5

Food simulant	Test conditions	Overall migration in mg/dm ²
Distilled water	2h at 40°C	< 0,1
Acetic acid 3% (m/V)	2h at 40°C	0,46
Ethanol 10% (V/V)	2h at 40°C	< 0,1
Isooctane	2h at 40°C	< 0,1
Ethanol 95%	2h at 40°C	43,1

Proofed substances for **Quantum Q-S170**
According to German food guideline global migration

Food simulant	Time/temperature	Dry residue
Distilled water	0,5h at 40°C	0,4
	0,5h at 100°C + 10d at 40°C	3,2
3% acid	0,5h at 100°C + 10d at 40°C	10,8
10% Ethanol	0,5h at 100°C	4,8
Isooctan	0,5h at 60°C + 2d at 20°C	1,1

According to these migration tests the tested product can be used for kitchen furniture.
Regarding the test results we don't aspect a health risk or an adverse effect for the properties of the foodstuff.

Accredited institute: Institute Nehring and CATAS

Hilden, den 24 February 2016



(Groupleader 2K solutions lab)